

LUNCH/DINNER MENU

There will be times when the quality of ingredients does not meet our standards and certain menu items will not be served. Please advise your server of any allergies or dietary restrictions. Special occasion cake service charges \$4 per person. An 18% gratuity may be added to any group of six or more. A 20% gratuity may be added on separate tabs.

Catering and private functions are available or join us for one of our exclusive wine tastings

SHARING PLATES

CHARCUTERIE BOARD \$42

Prosciutto di parma, soppressata salami, capocollo & artisanal cheeses | serves 2 - \$42 | serves 3 - \$62 | serves 4 - \$82

SEAFOOD BOARD \$60

Grilled calamari, cajun-spiced shrimp, crab cakes & pan-seared sea scallops | serves 2 - \$60 | serves 3 - \$88 | serves 4 - \$115

BREAD & OLIVES

FOCACCIA \$7

Fresh-baked focaccia bread brushed with rosemary extra virgin olive oil

MARINATED OLIVES \$16

Marinated mixed olives, served warm

SOUP & SALAD

Add to any salad: Add grilled chicken breast \$18 | Add grilled tiger shrimp (6) \$18 | Add grilled veal scaloppini \$8

ZUPPA DEL GIORNO \$15

Our chef's soup of the day

INSALATA CESARE \$19

Romaine hearts, Parmigiano, garlic croutons, our signature Caesar dressing, topped with crispy prosciutto (Italian ham)

INSALATA ALIOLI \$19

Baby kale, radicchio, romaine, beets, candied pecan, shaved carrot, shaved parmigiano tossed in sherry vinaigrette

INSALATA CAPRESE \$24

Imported buffalo mozzarella, vine-ripened tomatoes, marinated olives, fresh basil, balsamic reduction

APPETIZERS

Add to any appetizer: Add grilled chicken breast \$18 | Add grilled tiger shrimp (6) \$18 | Add grilled veal scaloppini \$8

POLPETTE DI CINGHIALE \$24

Braised wild boar (pork) meatballs, house-made fresh tomato sauce, shaved parmigiano

CROCHETTE DI GRANCHIO \$27

House-made crab cakes, grainy mustard garlic herb aioli

CALAMARI ALLA GRIGLIA \$25

Grilled squid, lemon caper olive oil, diced tomato, pickled red onion

FRITTURA MISTA \$27

Crispy-fried marinated squid, tiger shrimp, and julienne vegetables, spicy chipotle aioli

VEGETARIAN STARTERS

CROSTINI DI FUNGHI \$20

Grilled wild mushrooms & zucchini, creamy goat cheese purée on pan-seared baguette with truffle infused olive oil



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BRUSCHETTA POMODORO \$15

Traditional tomato bruschetta with extra virgin olive oil and balsamic reduction

**MELANZANE
PARMIGIANA \$23**

Traditional eggplant parmigiana layered with tomato sauce and parmigiano reggiano

SEAFOOD PASTA

**FETTICCUINE
AFFUMICATA \$42**

Black & white fettuccine, smoked salmon, tiger shrimp & scallops, charred scallion butter sauce

**SPAGHETTI ALLA
PESCATORE \$40**

tiger shrimp, calamari, mussels & scallops, fresh tomato basil sauce

PASTA

Substitute fresh pasta \$4 | Gluten-free pasta \$4

**RIGATONI ALLA
BOSCAIOLA \$34**

Beef tenderloin strips, mushrooms and sundried tomato, truffle cream sauce

PENNE DI CASA \$32

Diced grilled chicken breast & spinach, goat cheese roasted pepper cream sauce

PENNE ALLA VODKA \$31

Crispy pancetta (Italian bacon) & green onion, vodka rosé sauce

RIGATONI AL FORNO \$30

Baked rigatoni, beef bolognese sauce and fresh mozzarella

GNOCCHI ALLA VENETA \$34

Crumbled italian sausage, radicchio, gorgonzola cream sauce

PASTA VEGETARIANA

RAVIOLI DI FUNGHI \$35

Jumbo mushroom ravioli, roasted peppers & spinach, rosé sauce

BAULETTI RIPIENI \$35

Stuffed with baby kale, tuscan beans, and roasted garlic with sun-dried tomato, leeks, and zucchini in an aglio e olio sauce

RISOTTO AI FUNGHI \$33

Arborio rice, porcini mushrooms, gorgonzola, shaved parmigiano & truffle olive oil

MEAT

POLLO AL PEPPE \$45

Pan-roasted chicken breast supreme with a creamy crushed peppercorn sauce

UITELLO ALIOLI \$46

Sautéed veal scaloppini in a prosciutto mushroom cream sauce

FILETTO DI MANZO \$62

grilled 7oz beef tenderloin filet served with a chianti demi-glace

**COSTOLETTE DI
AGNELLO \$60**

Grilled rack of lamb finished with truffle balsamic reduction & pistachio crumble

OSSO BUCO \$55

Center-cut veal shank slow braised in red wine & served with buttery garlic mashed potatoes



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SEAFOOD

Served with fresh seasonal vegetables

SALMONE ALLA GRIGLIA \$46

Grilled organic Atlantic salmon filet with a lemon caper butter sauce

ORATA ALLA GRIGLIA \$47

Grilled seabream filet served with garlic herbed olive oil and parmesan risotto

SIDES

Add additional sides to enhance your meal

RISOTTO AI FUNGHI \$19

PENNE ALLA VODKA \$19

SAUTÉED MUSHROOMS \$16

SAUTÉED RAPINI \$16

DOLCI

CHEESECAKE \$14

Dense and creamy New York style cheesecake with buttery graham cracker crust, fresh fruit compote

CRÈME BRÛLÉE \$15

Traditional crème brulee made with real vanilla bean

CHOCOLATE BOMB \$16

Decadent warm chocolate souffle with a molten chocolate heart (allow 10 minutes to prepare) - à la mode add \$4

TIRAMISÙ \$15

Layered, espresso-dipped savoiardi biscuits and rich mascarpone cream, dusted with cocoa powder

CHOCOLATE TARTUFO \$14

Traditional Italian chocolate gelato truffle

PECAN CROSTATA \$17

Buttery tart filled with caramelized pecans and brown sugar served warm with vanilla gelato

DOLCI PLATTER \$42

Can't decide? Choose from any three of the desserts above

GELATO \$13

Two scoops of your choice: vanilla or nocciola (hazelnut)

SORBETTO \$13

Two scoops of your choice: lemon or raspberry

GELATO AFFOGATO \$17

Two scoops of your choice drowned in freshly brewed espresso



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