



## ANTIPASTI

### FIORI DI ZUCCA RIPIENI \$19

Zucchini flowers stuffed with ricotta, parmigiano and Prosciutto di Parma, basil cream sauce

### ARANCINI \$12

Homemade rice-balls stuffed with braised short rib, peas and mozzarella, pecorino cream sauce

### POLPETTE DI NONNA \$15

Homemade meatballs, marinara, shaved parmigiano homemade crostini

### BRUSCHETTA DI POMODORO \$12

Homemade toasted bread, chopped tomatoes, garlic, basil, oregano, balsamic glaze, shaved parmigiano

### PARMIGIANA DI MELANZANE \$16

Lightly floured eggplant, mozzarella, marinara, homemade garlic crostini

### BURRATA \$19 🌱

Fresh burrata, Prosciutto di Parma, local tomatoes, arugula, balsamic glaze

### CARPACCIO DI MANZO\* \$19 🌱

Thinly sliced filet, arugula, shaved parmigiano, white truffle oil, lemon dressing

### POLIPO ALLA GRIGLIA \$19 🌱 🍷

Grilled octopus, rosemary potatoes, kalamata olives, cherry tomatoes, lemon salmoriglio

### INSALATA DI MARE \$21 🌱 🍷

Chilled octopus, calamari, shrimp, cherry tomatoes, celery, lemon dressing

### FRITTURA MISTA \$22 🍷

Crispy calamari, shrimp, cod, marinara

## INSALATE

add Anchovies \$3, add Chicken +\$5, add Shrimp +\$7, add Salmon +\$9

### PANZANELLA DI POSITANO \$14

Arugula, ciliegine mozzarella, cherry tomatoes, red onions, homemade croutons, kalamata olives, balsamic vinaigrette

### INSALATA DI CESARE \$12

Romaine, croutons, shaved parmigiano, house caesar dressing

### INSALATA DI RUCULA E FRAGOLE \$15 🌱

Arugula, strawberries, gorgonzola dolce, caramelized pecans, honey-lemon vinaigrette

### INSALATA LIMONCELLO \$12

Mixed greens, tomato, cucumber, carrot, red onion, croutons, shaved parmigiano, balsamic vinaigrette

## ZUPPA

Soup of the day \$9

## PIZZA

Gluten free crust +\$3

### MARGHERITA \$15

Tomato sauce, mozzarella, basil

### DIAVOLA \$18

Tomato sauce, mozzarella, spicy salami

### SALSICCIA & BROCCOLI \$19

Mozzarella, italian sausage, broccoli rabe with garlic oil

### QUATTRO FORMAGGI \$18

Mozzarella, gorgonzola, ricotta, parmigiano

### CAPRICCIOSA \$19

Tomato sauce, mozzarella, ham, mushroom, artichoke, kalamata olives, basil

### VEGETARIANA \$18

Tomato sauce, mozzarella, mushroom, red bell pepper, red onion

### SALSICCIA, FUNGHI & TARTUFO \$21

Mozzarella, italian sausage, mushroom, truffle oil

### PARMA \$21

Mozzarella, Prosciutto di Parma, cherry tomato, arugula, shaved parmigiano

### PIZZA LIMONCELLO \$23

Tomato sauce, mozzarella, spicy salami, italian sausage, ham, mushroom, red bell pepper, artichoke, kalamata olives

### EXTRA TOPPINGS \$2 EACH

Arugula, cherry tomatoes, extra mozzarella, kalamata olives, red bell pepper, mushroom, onion, gorgonzola, ricotta, shaved parmigiano, spinach, sliced tomatoes

### EXTRA TOPPINGS \$3 EACH

Polpette di Nonna, pepperoni, italian sausage, spicy salami, ham, Prosciutto di Parma, anchovy, artichokes, truffle oil, broccoli rabe

**\*NOTICE:** consuming raw or undercooked food such as beef, lamb, poultry, seafood, shellfish, meats or eggs may increase the risk of food borne illness, especially if you have certain health conditions. \*Please notify your server of any allergies.



## HOMEMADE PASTA

add Meatball +\$3, add Chicken +\$5, add Shrimp +\$7, Gluten free pasta +\$3

### PAPPARDELLE BRASATE \$31

Braised short ribs, red wine

### GNOCCHI CON BURRATA \$25

Potato dumpling, marinara, fresh burrata, basil

### TAGLIOLINI CACIO E PEPE \$26

Pecorino romano, black pepper

### TAGLIOLINI ALLA PESCATORA \$33

Octopus, shrimp, calamari, clams, mussels, garlic, white wine, cherry tomatoes, italian parsley

### TAGLIATELLE BOLOGNESE \$23

Homemade meat sauce

### PACCHERI SALSICCIA E PEPERONI \$28

Italian sausage, roasted bell pepper and parmigiano cream sauce

### RAVIOLI ALLA BOSCAIOLA \$29

Cheese stuffed ravioli, crimini mushroom, italian sausage, vodka sauce

### RAVIOLI DI VITELLO \$32

Veal and ricotta stuffed ravioli, crimini mushroom, truffle cream sauce, guanciale

### TAGLIOLINI CARBONARA \$22

Guanciale, pecorino romano, egg, black pepper

## DRY PASTA

add Meatball +\$3, add Chicken +\$5, add Shrimp +\$7, Gluten free pasta +\$3

### ORECCHIETTE, SALSICCIA & BROCCOLI \$26

Italian sausage, broccoli rabe, white wine, pecorino romano

### RISOTTO LIMONE GAMBERI ASPARAGI \$34

Lemon risotto, shrimp, asparagus, lemon zest

### TORTELLONI ALLA VENEZIANA \$24

Cheese tortelloni, ham, mushroom, sweet peas, parmigiano cream sauce

### PENNE MARE E MONTI \$27

Shrimp, crimini mushroom, vodka sauce

## CARNE

### PARMIGIANA

Chicken \$29 Veal \$34 Veal Chop \$59

Breaded and lightly fried, tomato sauce, mozzarella, tagliolini al pomodoro

### MILANESE

Chicken \$25 Veal \$31 Veal Chop \$55

Breaded and lightly fried, arugula, cherry tomatoes, shaved parmigiano, aged Balsamico di Modena

### COSTINE DI MANZO \$33

Braised short ribs, au jus, roasted cipollini, cacio-pepe roasted potatoes with crispy guanciale

### VITELLO ALLA GRIGLIA \$59

14oz grilled bone in veal chop, crimini mushroom truffle cream sauce, roasted rosemary potatoes, asparagus

### CARRÉ D'AGNELLO \$42

Australian half-rack of lamb, blueberry-red wine reduction, roasted rosemary potatoes, broccoli rabe

## PESCE

### SALMONE ALLA PUTTANESCA \$32

Fresh Atlantic Salmon, crushed tomatoes, kalamata olives, anchovies, capers, garlic spinach

### BACCALA ALLA PICCATA \$31

Cod, white wine, caper-lemon butter sauce, roasted rosemary potatoes, asparagus

### CERNIA AL LIMONE \$37

Grouper filet, garlic, lemon-butter sauce, lemon risotto

### CIOPPINO DI PESCE \$38

Shrimp, calamari, clams, mussels, salmon, cod, tomato broth, homemade crostini

## CONTORNI

Grilled Asparagus \$11

Parmesan garlic spinach \$10

Rosemary potatoes \$9

## SIDES OF HOMEMADE PASTA

Tagliolini al pomodoro \$10

Tagliolini aglio & olio \$10

Tagliatelle alfredo \$11

 Gluten free

 Dairy free

SPLIT DISHES \$2.50

20% gratuity added to parties of 6 or more

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## DESSERT

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### **TIRAMISU \$10**

Espresso soaked lady fingers, amaretto, mascarpone

### **CANNOLI SICILIANI \$12**

Fried pastry dough, sweet ricotta cheese filling

### **CAPRESE AL CIOCCOLATO \$14**

Homemade chocolate almond cake, vanilla gelato

### **RICOTTA E PISTACCHIO \$13**

Sponge cake, layers of ricotta and pistachio cream, crumbled pistachio, vanilla gelato

### **LIMONCELLO CHEESECAKE \$12**

Homemade limoncello cheesecake, strawberry sauce

### **LIMONCELLO FLUTE \$12**

Lemon gelato swirled with limoncello

## COFFEE

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Espresso \$3.50

Double Espresso \$5

Decaf Espresso \$4

Cappuccino \$5.50

Decaf Cappuccino \$5.50

American Coffee \$3.50



## **AFTER DINNER**

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- Amaretto Disaronno \$12
- Amaro del Capo \$12
- Amaro Lucano \$11
- Amaro Averna \$14
- Amaro Montenegro \$14
- Anisette \$9
- Baileys \$12
- B&B \$13
- Blood Orange Liquor \$8
- Brandy Presidente \$10
- Chocolate Port \$12
- Crema di Limone \$9
- Crema di Cappuccino \$9
- Crema di Pistacchio \$9
- Drambuie \$14
- Dow's 20 Tawny Port \$15
- Fernet Branca \$12
- Frangelico \$11
- Goldschlagger \$10
- Grand Marnier \$13
- Grappa Poli Sarpa \$14
- Grappa Poli Cleopatra Barricata \$16
- Hennessy \$15
- Limoncello \$8
- Licor 43 \$10
- Mirto \$8
- Sambuca \$11
- Sambuca Black \$10
- Tuaca \$11
- Vin Santo Di Chianti \$14