



antipasto

affettati misti | mixed cured meat tastings with olives and capers
(for 4-5) **\$11 | \$15 | \$19**

formaggi misti | mixed cheese board tastings with nuts and honey
(for 4-5) **\$11 | \$15 | \$19**

fritto misto | fried calamari, shrimp, zucchini, lightly battered **\$14**

Napoli caprese | d.o.p. bufala mozzarella, fresh seasonal tomatoes, basil, extra virgin olive oil, balsamic and red wine vinegar pearls **\$13**

zuppa di cozze e vongole | mussels, clams, garlic, chili, white wine, fume, tomatoes **\$16**

carpaccio | thinly sliced, raw beef tenderloin, capers, red onion, parsley, lemon, arugula and shaved parmigiano **\$15**

burrata al tartufo nero | black truffle burrata, san daniele prosciutto, roasted bell peppers and onions **\$15**

bruschetta classica Toscana | toasted bread, tomato, basil, olive oil, garlic **\$8**

bruschetta con salsiccia e mozzarella | toasted bread, bufalo mozzarella, ground sausage, basil, olive oil **\$9**

grilled vegetables | zucchini, roasted peppers, eggplant, tomatoes, olive oil **\$13**

insalate/zuppe

minestrone | made with pork **\$7**

insalata mista | mixed greens, roma tomato, red onion, cucumber, black olives, balsamic vinaigrette **\$7**

radicchio e lattuga di boston | radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, red wine vinaigrette **\$11**

rucola e parmigiano | arugula, shaved parmigiano, lemon, extra virgin olive oil **\$8**

sfizosa | fresh orange slices, thinly sliced fennel, balsamic glaze, arugula **\$11**

Cantoro | marinated artichokes, cannellini beans, radicchio, shaved parmesan **\$11**

primi

ravioli di vitello con pomodoro e panna | house-made veal ravioli with palomino sauce **\$19**

tagliatelle alla bolognese | house-made tagliatelle with traditional meat sauce (equal parts ground veal, beef, sausage, pancetta) **\$19**

fettuccine portone | fresh fettuccine, leeks, ground sausage, white wine, olive oil, concasse of tomato **\$24**

gnocchi four cheeses | house-made ricotta gnocchi with Italian formaggi variety **\$21**

tagliolini al ragu di agnello | house-made thin tagliolini with a lamb ragu **\$26**

penne alla vodka | imported penne pasta, pancetta, onion, vodka, tomato, red pepper flake, cream and scallions **\$19**

linguine alle vongole bianco | house-made linguine with choice of white clam sauce, garlic and red pepper flake **\$24**

risotto gamberetti e zafferano | risotto with fresh saffron, shrimp and peas, finished with butter and parmigiano **\$26**

linguine al nero di seppia alla pescatora | house-made fresh squid ink linguine, clams, mussels, calamari, shrimp, scallops, fresh garlic, chili flake, white wine, fume and tomato **\$39**

fettuccine Oriano | fresh fettuccine with shrimp, artichokes, dry vermouth, touch of cream **\$24**

secondi

pollo alla sorrentina | sautéed chicken scaloppini fresh lemon, white wine, mixed mushrooms, artichoke, capers, butter sauce with baked polenta and seasonal vegetables **\$21**

vitello con funghi | sautéed veal scaloppini, mixed mushroom marsala sauce with baked polenta and seasoned vegetables **\$28**

salmone en sugo | pan seared salmon filet, calamari, mussels, clams, sea scallops, asparagus, white wine, garlic, tomato sauce **\$32**

saltimbocca alla romana | medallions of veal tenderloin, fontina valle d'aosta, prosciutto di parma, in a light sage demi glace served with potatoes and seasonal vegetables **\$36**

branzino alla griglia | grilled Mediterranean sea bass, grilled vegetables, olive oil, lemon, and parsley **\$34**

filetto di manzo | gilled 10oz. filet mignon served with potatoes and grilled vegetables **\$38**

costoletta di vitello | grilled veal rib chop served with potatoes and grilled vegetables **\$46**

agnello alla scottadito | grilled colorado rosen rib chops of lamb, Lambrusco and aceto di balsamico, served with potatoes and grilled vegetables **\$46**

grilled rib eye | olive oil and herb marinated grilled 16oz. rib eye, served with potatoes and grilled vegetables
\$39

pizza ALL OF OUR PIZZAS ARE HANDMADE

#1 salsiccia e funghi | house ground sausage, roasted mixed mushrooms (oyster, shitake, cremini, button), roasted vidalia onions, taleggio and fresh mozzarella **\$17**

#2 san daniele | san daniele prosciutto (18mo. Aged), fresh mozzarella and arugula dressed in house-made pesto **\$17**

#3 gorgonzola | gorgonzola dolce latte, roasted vidalia onion, speck (smoked prosciutto), walnuts, fresh mozzarella, arugula and balsamic glaze **\$17**

#4 spinaci | fresh spinach, extra virgin olive oil, garlic, chili flake, fresh mozzarella, parmigiano reggiano **\$16**

#5 margherita | tomato sauce, fresh mozzarella, basil, and extra virgin olive oil **\$13**

#6 rucola & bresaola | italian beef (cured in the same manner as prosciutto), tomato sauce, fresh mozzarella, arugula, shaved parmigiano reggiano, fresh grape tomatoes, olive oil, salt & pepper **\$17**

#7 salsiccia peperonata | tomato sauce, house ground sausage, roasted vidalia onions, roasted red & yellow bell peppers, dried sicilian oregano and fresh mozzarella **\$15**

#8 diavola | tomato sauce, hot sopressata, hot capicola, house ground sausage, hungarian hot peppers and fresh mozzarella **\$16**

#9 primavera | fresh mozzarella, tomato sauce, zucchini, yellow squash, roasted red onions, roasted mixed mushrooms (oyster, shitake, cremini, button), marinated tomato, scallions and balsamic glaze **\$15**

#10 focaccia | house-made focaccia, sea salt, rosemary, extra virgin olive oil **\$7**