

## **antipasto** STARTERS

### **AFFETTATI MISTI 15 | 19**

mixed cured meat tastings with chef's selection of accompaniments (of 3|5)

### **FORMAGGI MISTI 15 | 19**

mixed cheese board tastings with chef's choice of accompaniments (of 3|5)

### **OLIVE MISTE 9**

mixed marinated olives

### **POLENTA FRITTA 16**

whitefish salad, smoked trout roe, fried polenta, herb oil

### **SALSICCIA ALLA GRIGLIA 16**

grilled cantoro sausage, roasted potatoes, bell peppers, onion, extra virgin olive oil

### **CALAMARI PEPERONATI 18**

lightly floured and fried, peperoncino, scallions, fresh lemon, marinara

### **CALAMARI ALLA GRIGLIA 18**

grilled calamari, spicy orangecello vinaigrette, marinated gigante beans, scallions

### **CAPRESE 18**

d.o.p. bufala mozzarella, seasonal tomatoes, basil, pesto genovese, extra virgin olive oil

### **v ZUCCHINE FRITTE 16**

breaded zucchini, cacio e pepe aioli, grilled corn, roasted seasonal vegetables, pecorino

### **\* CARPACCIO DI MANZO 19**

thinly sliced raw beef tenderloin, capers, red onion, lemon, extra virgin olive oil, arugula, shaved grana padano

### **ZUPPE DI COZZE 17**

p.e.i. mussels, garlic, chili, white wine, fumet, marinara, basil, grilled crostini

### **GAMBERI ALLA GRIGLIA 20**

grilled bermuda shrimp, farro, roasted seasonal vegetables, calabrian chile honey vinaigrette

### **BURRATA AL TARTUFO NERO 19**

black truffle burrata, san daniele prosciutto, fried shishito peppers, marinated grape tomatoes, herb oil

### **POLIPO ALLA GRIGLIA 24**

grilled spanish octopus, squid ink aioli, cauliflower, radicchio, hungarian peppers, spicy orangecello vinaigrette, mint, smoked trout roe

## **zuppe** SOUP

### **MINISTRONE 8**

seasonal vegetables, pork, tomato

### **ZUPPA DEL GIORNO 9**

ask server for details

## **insalate** SALAD

### **INSALATA MISTA 11**

mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette

### **RADICCHIO E LATTUGA DI BOSTON 15**

radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette

### **RUCOLA E PARMIGIANO 12**

baby arugula, shaved parmigiano, lemon, extra virgin olive oil

### **BARBABIETOLA 15**

grilled beets, strawberries, watermelon, arugula, basil, goat cheese, pistachios, cucumber and dill vinaigrette

### **PANZANELLA 15**

house italian bread, radicchio, endive, frisee, radish, red onion, grana padano, anchovy and lemon vinaigrette

## **primi** PASTA

### **TAGLIATELLE ALLA BOLOGNESE 28**

house-made tagliatelle pasta, traditional meat sauce (ground veal, beef, sausage, pancetta) parmigiano

### **STROZZAPRETTI NORCINA 24**

house-made strozzapretti pasta, ground sausage, cream, tomato, white wine, white truffle oil, parmigiano

### **PENNE ALLA VODKA 25**

imported penne pasta, pancetta, shallots, vodka, tomato, cream, scallions, parmigiano

### **ORECCHIETTE BARESE 23**

house-made orecchiette pasta, house-made ground sausage, rapini, garlic, chile flake, parmigiano

### **✓ SPAGHETTI AL LIMONE 22**

imported spaghetti, black peppercorn, white wine, butter, basil, lemon, pecorino

### **PACCHERI AL NERO DI SEPIA PESCATORE 39**

squid ink paccheri, p.e.i. mussels, manila clams, scallops, shrimp, calamari, white wine, garlic, red chile flake, marinara, fumet, basil

### **GNOCCHI AL RAGU DI SALSICCIA 24**

potato gnocchi, house-made ground sausage, tomato, fennel, calabrian chile, castelveltrano olives, butter, lemon, pecorino

### **LINGUINE ALLE VONGOLE 30**

imported linguine pasta, manila clams, garlic, red pepper flakes, fumet, choice of white or red clam sauce

## **primi** PASTA

### **ELICOIDALI AL RAGU DI AGNELLO 32**

house-made elicoidali, slow braised lamb leg, hungarian peppers, tomato, sicilian oregano, basil, butter, whipped garlic ricotta, pecorino

### **RAVIOLI DI VITELLO 28**

house made veal ravioli, palamino sauce, basil, parmigiano

## **secondi** ENTREE

### **POLLO ALLA SORRENTINA 30**

chicken scallopini, shallots, mixed mushrooms, artichokes, capers, fresh lemon, white wine, butter, polenta, rapini

### **VITELLO MARSALA 38**

veal scallopini, mixed mushrooms, shallots, marsala wine, demi glace, butter, polenta, rapini

### **SALMONE SICILIANO 35**

faroe island salmon, seasoned breadcrumbs, roasted redskin potatoes, caramelized onions, spinach, pesto genovese, marinated grape tomatoes

### **BRANZINO ALLA GRIGLIA 45**

grilled mediterranean sea bass, cannellini beans, roasted seasonal vegetables, green beans almandine, limoncello vinaigrette

### **✓ MILANESE DI MELANZANE 29**

breaded eggplant, straciatella, pine nuts, heirloom tomato ammoglio, pesto genovese, shaved fennel, arugula

### **\*SALTIMBOCCA ALLA ROMANA 45**

veal tenderloin medallions, fontal, prosciutto di parma, sage demi glace, roasted redskin potatoes, roasted garlic cloves, caramelized onions, green beans almandine

### **\*FILETTO DI MANZO MKT**

grilled 10 oz filet mignon, roasted rosemary yukon potatoes, grilled asparagus, red wine demi glace

### **\*AGNELLO ALLA SCOTTADITO MKT**

grilled domestic lamb, roasted rosemary yukon gold potatoes, grilled asparagus, aged balsamic, lambrusco reduction

### **\*COSTATA DI MANZO MKT**

grilled 16 oz brined ribeye, roasted rosemary yukon gold potatoes, grilled asparagus, gorgonzola crema, aged balsamic

### **RISOTTO ALLA NORMA 28**

parmigiano risotto, roasted eggplant, roasted red onion, marinara, butter, basil, ricotta salata

### **RISOTTO GRANCHIO E CALAMARI 40**

saffron risotto, jumbo lump crab, calamari, leeks, asparagus, mascarpone, lemon, butter, parmigiano

# pizza

ALL OF OUR PIZZAS ARE HANDMADE  
AND COOKED IN OUR OWN WOOD  
BURNING ITALIAN PIZZA OVEN

- #1 MARGHERITA 16**  
pizza sauce, fresh mozzarella, basil, extra virgin olive oil
- #2 SAN DANIELE 19**  
18 month san daniele prosciutto, fresh mozzarella, arugula, pesto genovese
- #3 PORCHETTA E FUNGHI 18**  
house-made porchetta, roasted mixed mushrooms, smoked mozzarella, hungarian peppers, roasted onions, toasted fennel, parmigiano, hot honey
- #4 SPINACI 17**  
fresh spinach, garlic, chile flake, fresh mozzarella, parmigiano, extra virgin olive oil
- #5 SALSICCIA E FUNGHI 19**  
house ground sausage, roasted mixed mushrooms, roasted onions, taleggio, fresh mozzarella
- #6 RUCOLA E BRESAOLA 18**  
pizza sauce, fresh mozzarella, bresaola, arugula, marinated tomatoes, shaved parmigiano, extra virgin olive oil
- #7 SALSICCIA PEPERONATA 17**  
pizza sauce, fresh mozzarella, house-made ground sausage, roasted onions, roasted bell peppers, sicilian oregano
- #8 DIAVOLA 18**  
pizza sauce, fresh mozzarella, hungarian peppers, house-made ground sausage, hot soppressata, hot capicola
- #9 <sup>v</sup>PRIMAVERA 17**  
pizza sauce, fresh mozzarella, zucchini, yellow squash, roasted onions, roasted mixed mushrooms, marinated tomatoes, scallions, balsamic glaze
- #10 <sup>v</sup>FOCACCIA 10**  
extra virgin olive oil, flaky sea salt, rosemary
- #11 <sup>v</sup>FOCACCIA ROMANA 18**  
light pizza sauce, sicilian oregano, rosemary, extra virgin olive oil, flaky sea salt, burrata
- #12 <sup>v</sup>QUATTRO FORMAGGI (ROSSA O BIANCA) 17**  
fresh mozzarella, gorgonzola dolce latte, taleggio, parmigiano, rosemary

• PARTIES OF SIX OR MORE WILL BE ON ONE CHECK WITH A 20% GRATUITY ADDED.

• CARRYOUT ORDERS EXCEEDING \$100 WILL HAVE AN AUTOMATIC 15% GRATUITY ADDED TO THE BILL

• PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES AS SOME OF OUR DISHES CAN BE MODIFIED TO ACCOMMODATE CERTAIN RESTRICTIONS.

\* CONTAINS RAW OR UNDERCOOKED INGREDIENTS, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE RISK OF FOODBOURNE ILLNESS.

<sup>v</sup> VEGETARIAN

CHEF DE CUISINE | FRANCISCO NERI

CHEF | JOSE ROSAS

GENERAL MANAGER & SOMMELIER | IAN MCCLAIN

PROPRIETORS | THE FALLONE FAMILY