

antipasto STARTERS

AFFETTATI MISTI 15 | 19

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

V FORMAGGI MISTI 15 | 19

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

V OLIVE MISTE 9

mixed marinated olives

R TONNO CARPACCIO 23

sashimi grade raw bigeye tuna, soy marinade, pickled jalapeño, avocado, castelveltrano olives, red onion, pistachios, radicchio, dill, capers

V RICOTTA MONTATA 16

fresh whipped ricotta, truffle honey, thyme, extra virgin olive oil, grilled olive crostini

CALAMARI PEPERONATI 18

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

CALAMARI ALLA GRIGLIA 18

grilled calamari, grilled zucchini, grilled lemon, marinated gigante beans, limoncello vinaigrette

FRITTO MISTO 26

shrimp, calamari, zucchini, calabrian chile honey, lemon aioli

V CAPRESE 18

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

ARANCINI 18

saffron risotto, lump crab, spring peas, tarragon butter, parmigiano, lemon aioli

SALSICCIA ALLA GRIGLIA 16

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

R 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 danielle prosciutto, fried shishito peppers, marinated grape tomatoes, herb oil

POLIPO ALLA GRIGLIA 24

grilled spanish octopus, marinated gigante beans, spinach, lemon, spicy heirloom tomato ammoglio, grilled crostini

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

INSALATA DI ANANAS E CETRIOLI 15

radicchio, frisee, grilled pineapple, cucumber, avocado, dried blueberries, red onion, feta, dill vinaigrette

PANZANELLA 15

diced mixed house italian bread, grape tomatoes, cucumber, red onion, fresh mozzarella, basil, parsley, shaved parmigiano, red wine vinaigrette

BARBABIETOLA 15

fire roasted beets, strawberries, pistachios, dried cherry, baby arugula, stracciatella, honey balsamic poppyseed vinaigrette

primi PASTA

TAGLIATELLE ALLA BOLOGNESE 28

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

ELICOIDALI NORCINA 24

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

GNOCCHI CON PROSCIUTTO E ASPARAGI 26

potato gnocchi, prosciutto di parma, asparagus, grape tomato, shallots, garlic, white wine, lemon, spring peas, parmigiano broth, brown butter

LINGUINE CON GRANCHIO 32

house-made linguine pasta, jumbo lump crab, roasted garlic crema, oregano, tarragon butter, lemon, calabrian chile breadcrumbs

V PAPPARDELLE AL TARTUFO NERO E FUNGHI 31

house-made pappardelle pasta, mixed mushrooms, garlic, thyme, marsala wine, black truffle butter, vin cotto, parmigiano

PENNE ALLA VODKA 25

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

ORECCHIETTE BARESE 23

imported orecchiette pasta, house-made ground sausage, rapini, garlic, white wine, red pepper flakes, parmigiano

V SPAGHETTI LIMONE 22

imported spaghetti, black peppercorn, butter, basil, lemon, parmigiano

STROZZAPRETTI AL RAGU DI CINGHIALE 30

house-made strozzapretti pasta, red wine braised wild boar, pancetta, tomato, butter, parmigiano, stracciatella, chives

LINGUINE ALLE VONGOLE 30

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

primi PASTA

MEZZI RIGATONI ALLA NORMA 23

house-made mezzi rigatoni, roasted eggplant, heirloom tomato, onion, white wine, basil, parmigiano, ricotta salata

RAVIOLI DI VITELLO 28

house-made veal ravioli, palomino sauce, basil, parmigiano

LINGUINE AL NERO DI SEPPIA PESCATORE 39

house-made squid ink linguine, p.e.i. mussels, manila clams, scallops, shrimp, calamari, white wine, garlic, red pepper flakes, marinara fumet, basil

RISOTTO AI GAMBERI DI SCOGLIO 36

lemon pesto risotto, rock shrimp, cauliflower, spring peas, butter, parmigiano

v RISOTTO POMODORO 27

parmigiano risotto, heirloom tomato, basil, butter, buffalo mozzarella mousse

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

COSTOLLETE DI MANZO BRASATO 46

slow braised beef short rib, madeira jus, hungarian peppers, roasted garlic potato puree, grilled asparagus, chives

SALMONE SICILIANO 35

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

BRANZINO ALLA GRIGLIA 42

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

v MELANZANE ALLA MILANESE 29

breaded eggplant, stracciatella, 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 55

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

AGNELLO ALLA SCOTTADITO 59

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

BISTECCA DI MANZO 58

grilled 16 oz ribeye, roasted rosemary fingerling potatoes, grilled asparagus, mixed mushroom marsala jus

pizza

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

#1 v 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 pepper, roasted onions, toasted fennel, parmigiano, hot honey

#4 v PESTO GENOVESE 19

pesto genovese, fresh mozzarella, burrata, fire roasted bell peppers, marinated tomatoes, pine nuts

#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 PEPPERONATA 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 v PRIMAVERA 17

pizza sauce, fresh mozzarella, zucchini, yellow squash, roasted onions, roasted mixed mushrooms, marinated tomatoes, scallions, balsamic glaze

#10 v FOCACCIA 10

extra virgin olive oil, flaky sea salt, rosemary

#11 v FOCACCIA DI RECCO 14

sicilian sesame seeds, stracchino cheese, parmigiano, flaky sea salt, scallions

#12 NDUJA E PEPPERONI 18

light pizza sauce, fresh mozzarella, nduja, pepperoni, rapini, basil, stracciatella, hot honey

#13 v MELANZANE 17

pizza sauce, fresh mozzarella, roasted eggplant, roasted garlic, basil, parmigiano

#14 SPINACI E PANCETTA 18

fontina, spinach, smoked pancetta, garlic, calabrian chile, fresh ricotta, parmigiano

• 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.

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

^V VEGETARIAN

CHEF DE CUISINE | FRANCISCO NERI

CHEF | JOSE ROSAS

GENERAL MANAGER & SOMMELIER | ALEX BAZZY

PROPRIETORS | THE FALLONE FAMILY