

## 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

### **\*TONNO CARPACCIO 25**

sashimi grade raw bigeye tuna, spicy limoncello vinaigrette, red onion, cucumber, dill, radicchio, orange, extra virgin olive oil

### **V RICOTTA MONTATA 18**

fresh whipped ricotta, roasted butternut squash, fried sage, truffle honey, toasted cranberry walnut 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

### **CAVOLETTI DI BRUXELLES 17**

fried brussels sprouts, crispy pancetta, dried cranberries, parmigiano, pine nut crumble, roasted garlic pecorino aioli, lemon, sage

### **FRITTO MISTO 26**

shrimp, calamari, seasonal squash, calabrian chile honey tempura, fried sage, lemon aioli

### **V CAPRESE 18**

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

### **V BUFALA E CAPONATA 18**

d.o.p. bufala mozzarella, eggplant and seasonal squash compote, golden raisins, aged balsamic, crostini, pine nuts, olives, capers

### **ARANCINI 18**

mixed mushroom risotto, stracchino, truffle aioli, parmigiano

### **SALSICCIA ALLA GRIGLIA 16**

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

### **\*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 21**

black truffle burrata, san danielle prosciutto, fried shishito peppers, caponata, herb oil

### **POLIPO ALLA GRIGLIA 24**

grilled spanish octopus, cannellini beans all' arrabiatta, preserved lemon, mint and fennel salsa verde, garlic 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 CUORE DI GEMMA 16**

little gem lettuce, prosciutto di parma, avocado, shaved pecorino, sicilian oregano vinaigrette, garlic breadcrumbs

### **BARBABIETOLA 15**

fire roasted beets, spiced apples, shaved heirloom carrots, arugula, goat cheese, candied walnuts, dried cherry, brown butter poppyseed vinaigrette

### **INSALATA DI BRUXELLES 16**

shaved brussels sprouts, red onion, pear, roasted butternut squash, moscato raisins, pine nuts, pecorino, maple truffle vinaigrette

## primi PASTA E RISOTTO

### **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

### **PENNE ALLA VODKA 25**

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

### **BUCATINI ALLA ZOZZONA 27**

house-made bucatini pasta, house-made ground sausage, guanciale, red onion, white wine, tomato, egg, pecorino

### **ORECCHIETTE BARESE 23**

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

### **LINGUINE CON GRANCHIO 32**

house-made linguine, blue crab, bisque, tarragon butter, mascarpone, parmigiano, calabrian chile breadcrumbs

### **TORTELLINI AL RAGU DI POLLO E FUNGHI 27**

house-made cheese tortellini, chicken thigh, guanciale, mixed mushrooms, roasted seasonal squash, madeira, cream, taleggio, demi glacé, butter, parmigiano

### **GNOCCHI AL RAGU DI VITELLO E PORCINI 29**

potato gnocchi, ground veal, porcini mushrooms, leeks, white wine, cream, fried rosemary, butter, parmigiano, truffle

### **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

## **primi** PASTA E RISOTTO

### **LINGUINE ALLE VONGOLE 30**

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

### **RAVIOLI DI VITELLO 28**

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

### **LINGUINE PESCATORE AL NERO DI SEPPIA 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 FUNGHI MISTO 28**

parmigiano risotto, house-made ground sausage, mixed mushrooms, porcini broth, butter, truffle

### **RISOTTO DI ZUCCA E GORGONZOLA 26**

parmigiano risotto, seasonal squash, sage, parmigiano broth, gorgonzola dolce latte, hazelnuts, butter

## **secondi** ENTREE

### **POLLO ALLA SORRENTINA 30**

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

### **VITELLO MARSALA MKT**

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

### **OSSO BUCCO ALLA MILANESE 59**

slow braised veal osso bucco, saffron risotto, roasted heirloom carrots, parsley gremolata

### **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 MILANESE DI MELANZANE 29**

breaded eggplant, straciatella, pine nuts, salsa rossa, pesto genovese, arugula, red onion, shaved parmigiano

### **SALTIMBOCCA ALLA ROMANA MKT**

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 potatoes, roasted heirloom carrots, red wine demi glace

### **AGNELLO ALLA SCOTTADITO 59**

grilled domestic lamb, roasted potatoes, roasted heirloom carrots, aged balsamic, lambrusco reduction

### **BISTECCA DI MANZO 58**

grilled 16oz new york strip, roasted potatoes, roasted heirloom carrots, salsa rossa, aged balsamic

# pizza

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

- #1** <sup>v</sup> **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** <sup>v</sup> **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** <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** **FICHI E PROSCIUTTO 19**  
fig jam, fresh mozzarella, D.O.P gorgonzola dolce, caramelized onions, walnuts, prosciutto di parma, arugula, aged balsamic
- #12** **NDUJA E PEPPERONI 18**  
light pizza sauce, fresh mozzarella, nduja, pepperoni, rapini, basil, stracciatella, hot honey
- #13** **CAPRICCIOSA 18**  
pizza sauce, fresh mozzarella, prosciutto cotto, artichokes, roasted mushrooms, kalamata olives, extra virgin olive oil
- #14** <sup>v</sup> **MARINARA 16**  
marinara, garlic, pecorino, parmigiano, extra virgin olive oil

- 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.

<sup>R</sup> CONTAINS RAW OR UNDERCOOKED INGREDIENTS, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE RISK OF FOODBORNE ILLNESS.

<sup>V</sup> VEGETARIAN

WE ARE NOT RESPONSIBLE FOR "SPECIAL ORDER" ITEMS THAT ARE NOT LISTED ON OUR MENU

EXECUTIVE CHEF | FRANCISCO NERI  
GENERAL MANAGER & SOMMELIER | ALEX BAZZY  
PROPRIETORS | THE FALLONE FAMILY