

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 25**
sashimi grade raw bigeye tuna, soy marinade, scallions, frisee, avocado, castelvetro olives, calabrian chile crisp

v **RICOTTA MONTATA 18**
fresh whipped ricotta, prosciutto di parma, cranberry walnut crostini, black truffle honey, extra virgin olive oil

CALAMARI PEPERONATI 18
lightly floured and fried, peperoncino, scallions, fresh lemon, marinara

CALAMARI ALLA GRIGLIA 18
grilled calamari, grilled zucchini, grilled lemon, marinated gigante beans, limoncello vinaigrette

FRITELLI DI GRANCHIO 21
blue crab fritters, coconut paprika aioli, frisee, avocado, grapefruit

CAVOLETTI DI BRUXELLES 17
fried brussels sprouts, feta, peperoncini, crispy pancetta, black truffle balsamic, vinaigrette, parmigiano, sesame seeds

v **ZUCCHINI FRITTE 15**
breaded zucchini, chipotle aioli, grilled corn, roasted seasonal vegetables, parmigiano

v **CAPRESE 18**
d.o.p. bufala mozzarella, seasonal tomatoes, basil, pesto genovese, extra virgin olive oil

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 21
black truffle burrata, san danielle prosciutto, fried shishito peppers, marinated grape tomatoes, herb oil

zuppe SOUP

MINISTRONE 8
seasonal vegetables, pork, tomato

ZUPPA DEL GIORNO 9
ask server for details

insalate SALAD

v **INSALATA MISTA 11**
mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette

v **RADICCHIO E LATTUGA DI BOSTON 15**
radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette

v **RUCOLA E PARMIGIANO 12**
baby arugula, shaved parmigiano, lemon, extra virgin olive oil

INSALATA PRIMAVERA 15
frisee, baby arugula, honeydew, cantaloupe, pineapple, dried blueberries, fresh mozzarella, crispy pancetta, basil, cucumber, red onion, pistachio, raspberry poppyseed vinaigrette

v **BARBABIETOLA 15**
fire roasted beets, spinach, peperoncini, goat cheese, pine nut vinaigrette, dill, mint, pickled fennel

v **PANZANELLA 14**
diced mixed house italian bread, heirloom tomatoes, cucumber, mixed olives, red onion, basil, parsley, feta, sicilian oregano red wine 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

ORECCHIETTE BARESE 23
imported orecchiette pasta, house-made ground sausage, rapini, garlic, white wine, red pepper flakes, parmigiano

TORTELLONI DI MANZO BRASATO 32
house-made short rib tortelloni, porcini, mixed mushrooms, madeira, cream, tomato, demi glace, parmigiano

STROZZAPRETTI AI GAMBERI E GRACHIO 36
house-made stozzapretti pasta, fennel soffrito, rock shrimp, blue crab, capers, white wine, preserved lemon, butter, breadcrumbs

BUCATINI ALL' AMATRICIANA 27
house-made bucatini pasta, guanciale, tomato, red onion, garlic, red chile flakes, white wine, pecorino

FUSILLI ALL' ARRABBIATA 25
house-made fusilli pasta, house-made spicy ground sausage, garlic, hungarian peppers, calabrian chile, tomato, parmigiano

v **GNOCCHI AL POMODORO FRESCA 24**
potato gnocchi, heirloom tomatoes, basil, extra virgin olive oil, garlic, chile flakes, burrata

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 SEPIA 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 FRUTTI DI MARE 39

saffron risotto, lemon, langostino, fried calamari, scallops, scallions, mascarpone, butter, parmigiano

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

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, marinated tomatoes & olives, marinara, stracciatella, pesto genovese, arugula, red onion, parmigiano

v CAVOLFIORRE ALLA PIASTRA 28

cauliflower steak, rapini pesto, pine nut vinaigrette, moscato raisins, pickled fennel, herb salad

HALIBUT MKT

pan seared halibut, melted leek and soppressata risotto, grilled corn, scallions, salsa verde

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, grilled asparagus, red wine demi glace

AGNELLO ALLA SCOTTADITO 59

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

COSTOLETTA DI MAISALE KUROBUTA 42

pastrami brined 16 oz kurobuta pork chop, roasted potatoes, grilled asparagus, port balsamic barbecue

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 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 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 FICHI E PROSCIUTTO 19

fig jam, fresh mozzarella, D.O.P gorgonzola dolce latte, 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 v SPINACI 17

fresh mozzarella, spinach, garlic, chile flakes, extra virgin olive oil, grana padano

#14 PATATE E PESTO 19

pesto genovese, yukon gold potatoes, rosemary, oregano, pancetta, smoked mozzarella, lemon zest, garlic infused olive oil, pecorino

• 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 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

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