

ANTIPASTI E INSALATE

ZUPPA 9

Soup Of The Day

FRITTO MISTO 21

Deep Fried Calamari and Shrimp with Asparagus, Sauteed Shishito Pepper and Lightly Spicy Marinara Sauce

INSALATA CAESAR 9

Crispy Romaine Heart, House Made Caesar Dressing, Garlic Croutons, Parmesan

CAPRESE 18

Sliced Heirloom Tomatoes and Bufala Mozzarella with Basil Flavored EVOO and Balsamic Glaze

INSALATA VANILLA AND PEPPER 9

Romaine, Arugula, Apples, Avocado, Cranberries, Apple Cider Vinaigrette

POLPO 19

Warm Grilled Octopus with Roasted Potatoes, Crispy Celery, Black Olives and Lemon Vinaigrette

INSALATA MEDITERRANEA 9

Diced Tomatoes, Cucumbers, Goat Cheese, Red Onions with Avocado and Herb Flavored Italian Dressing

ZUPPA DI COZZE 14

Steamed Black Mussels, White Wine, Arrabiata Sauce, Ciabatta Crostini

POLPETTE 15

Beef Meatballs with Light Spicy Marinara and Bread Crostini

BRUSCHETTA 14

Fresh Tomatoes, Bufala Mozzarella, Basil Oil, Ciabatta Crostini

AGNELLO 16

Thyme and Garlic Flavored New Zealand Lamb Chop over Sauteed Vegetables and Broken Balsamic Dressing

PASTA E RISOTTI

CHEF'S RISOTTO (Market Price)

Risotto of the Day

RIGATONI 29

Bolognese Sauce (All Beef)

LINGUINE CALABRESE 18

Garlic Oil, Calabrian Chili, Parsley

SPAGHETTI NERI 32

Squid Ink Spaghetti with Mussels, Clams, Shrimp, Scallops and Arrabiata Sauce

RAVIOLI 29

Wild Mushroom Ravioli with Short Ribs and Its Own Demi Glacé

RIGATONI PESTO 18

Rigatoni, Pinenut Pesto and Light Cream

LINGUINE 28

Clams Linguine with White Wine, Garlic and Parsley Sauce

SPAGHETTI A LA NORMA 19

Roasted Eggplant, Marinara, Ricotta Salata

GNOCCHI 25

Potato Gnocchi, Bufala Mozzarella, and Fresh Tomato Sauce

PARMIGIANA 26

Eggplant Layered with Mozzarella Cheese, Basil Flavored Tomato Sauce

CAPELLINI 18

Angel Hair, Fresh Tomato, Garlic, Basil

PIZZA ALLA GRIGLIA

MARGHERITA 16

Grilled Flatbread, Mozzarella, Basil, Baby Heirloom Tomatoes

PROSCIUTTO ARUGULA 18

Grilled Flatbread, Prosciutto San Daniele, Arugula, Mozzarella

POLLO E PESCE

POLLO PARMIGIANA 18

Thinly Sliced Breaded Chicken Parmigiana with Spaghetti Marinara

BRANZINO 22

Mediterranean Sea Bass, White Wine Butter and Caper Sauce, Sauteed Carrots and Asparagus

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify your server if any person in your party have special dietary restrictions due to a food allergy or intolerance.

Executive Chef German Castellanos