



scan the qr code with your phone camera
and hit send, see what happens!

Aromi

ANTIPASTI E INSALATE

BURRATA CROCCANTE 16

Crispy Burrata, Arugula, Light Spicy Marinara

BURRATA 15

Imported Italian Burrata Cheese with Wild Arugula, Golden Beet and Vincotto Dressing

INSALATA AROMI 15

Mixed Green and Frisee Salad with Roasted Almonds, Freeze-Dried Cherries, House Cured Duck Prosciutto and Sweet Maui Onion Dressing

MEDITERRANEA 15

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

INSALATA CAESAR 15

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

AFFETTATI 24

Charcuterie Board with House-Baked Bread and Italian Cheeses (serves 2)

CAPPESANTE PANCETTA* 22

Pancetta Wrapped Scallops, Celery Root Puree, Caper-Tomato Olive Sauce, Basil Oil

FRITTO MISTO 21

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

CAPRESE 18

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

POLPO 19

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

CARPACCIO* 19

Thinly Sliced Raw Beef Tenderloin with Arugula, Shaved Parmigiano, Capers and Lemon Dressing

PASTA E RISOTTI

ZUPPA (Market Price)

Soup of the Day

CHEF'S RISOTTO (Market Price)

Risotto of the Day

PAPPARDELLE CINGHIALE 27

Pappardelle with Wild Boar Ragù

SPAGHETTI NERI 38

Squid Ink Spaghetti with Lobster, Scallops and Arrabbiata Sauce

SPAGHETTI 26

Beef Meatballs, Marinara Sauce and Fresh Basil

GNOCCHI 25

Potato Gnocchi, Bufala Mozzarella, and Fresh Tomato Sauce

PARMIGIANA 26

Eggplant Layered with Mozzarella Cheese, Basil Flavored Tomato Sauce

RIGATONI 29

Bolognese Sauce (All Beef)

LINGUINE BOTTARGA 34

Roasted Garlic with White Wine, Shrimp, Asparagus, Calabrese Chili, Cured Mullet Roe

LASAGNA 29

Our Classic Home-Made Layered Pasta with Bechamel, Meat Sauce and Shaved Parmigiano-Reggiano

SPAGHETTI CARBONARA 27

Pancetta, Egg Yolk, Parmigiano Reggiano

RAVIOLI 29

Wild Mushroom Ravioli with Short Ribs and Its Own Demi Glacé

LINGUINE 26

Clams Linguine with White Wine, Garlic, and Parsley Sauce

CARNE E PESCE

FILETTO* 54

Seared 8 oz. Beef Tenderloin with Brandy and Green Peppercorn Sauce, Celery Root Puree and Sauteéd Asparagus

POLLO PICCATA 30

Pan-Seared Chicken Breast with White Wine, Butter and Capers Sauce, Roasted Potatoes

POLLO MARSALA 31

Marsala and Porcini Wine Sauce, Baby Carrots, and Asparagus

POLLO PARMIGIANA 32

Thinly Sliced Breaded Chicken Parmigiana with Spaghetti Marinara

VITELLO 39

Thinly Sliced Breaded Veal Loin Parmigiana with Spaghetti Marinara

BISTECCA* 58

14oz. Prime Rib-Eye Steak with Rosemary Roasted Potatoes, Asparagus, and Red Wine Demi Glacé

AGNELLO 45

Bread and Thyme Crusted New Zealand Lamb Chop with Root Vegetable Melange

BRANZINO 42

Pan-Roasted Mediterranean Sea Bass, Roasted Asparagus with Kalamata Olives, Capers and Baby Heirloom Tomato Sauce

SALMONE* 35

Pan-Seared Scottish Salmon with Roasted Vegetable Flavored Forbidden Rice and Citrus Sauce

CIOPPINO 46

Seafood Stew with Clams, Scallops, Mussels, Calamari, Lobster, Branzino in a Lightly Spicy White Wine Tomato Sauce

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Youngchildren, 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 a any person in your party have special dietary restrictions due to a food allergy or intolerance

Executive Chef German Castellanos