

ANTIPASTI

SCAMPI <i>sautéed shrimp, lemon butter garlic sauce, sautéed leeks..</i>	15
PROSCIUTTO <i>vincotto, sliced seasonal melon, grissini.....</i>	14
CARPACCIO <i>beef, arugula, fried capers, lemon oil, sea salt</i>	14
CALAMARI <i>deep fried, spicy marinara.....</i>	12
BRUSCHETTA <i>ciabatta bread, olive oil, garlic, basil, tomato</i>	10
ARANCINI <i>bolognese, mozzarella filled risotto</i>	10
CROSTINI <i>shaved prosciutto, provolone, ciabatta bread, arugula, cherry tomatoes, vincotto</i>	11

AFFETTATI *cured italian meats, mustarda cremona, peppadews, arugula, basil tapenade, fig preserves.....* 15

CARCIOFI GRIGLIATI *artichokes, tomatoes, caciocavallo, micro basil, extra virgin olive oil.....* 14

ZUPPE

PASTA E FAGIOLI <i>borlotti beans, pancetta, ditalini pasta, sage oil ..</i>	7
MINISTRONE <i>vegetable medley, parmigiano cheese</i>	7
TORTELLINI IN BRODO <i>chicken tortellini, chicken broth, parmigiano reggiano</i>	8

INSALATE

GENOVA <i>iceberg, radicchio, genoa salami, peperoncini, provolone, chick peas, oregano vinaigrette</i>	10
MISTA <i>baby field greens, house vinaigrette, cherry tomatoes</i>	8
CAESAR <i>petite romaine, parmigiano reggiano, crostini</i>	8
TRICOLORE <i>bitter greens, balsamic dressing, goat cheese</i>	11
INDIVIA <i>endive, gorgonzola, candied walnuts, honey mustard.....</i>	12
CAPRESE <i>buffalo mozzarella, tomatoes, basil oil.....</i>	14

PASTE

CAPELLINI POMODORO <i>cherry tomato, garlic, basil, olive oil.....</i>	15
SPAGHETTI PRIMAVERA <i>whole wheat spaghetti, garden vegetables, cherry tomato sauce, basil</i>	17
SPAGHETTI POLPETTE <i>tomato sauce, butter, parmesan, beef-ricotta meatballs</i>	18
TORTIGLIONI <i>spicy sausage, peas, tomato cream sauce</i>	19
LINGUINE VONGOLE <i>littleneck clams, spicy white wine garlic sauce</i>	22
BUCATINI CARBONARA <i>pancetta, parmesan, egg yolk.....</i>	18
RAVIOLI DI RICOTTA <i>tomato sauce, basil.....</i>	19
LASAGNA <i>bolognese, béchamel, ricotta, mozzarella, parmesan</i>	19
SPAGHETTI BOLOGNESE <i>rich meat sauce, pecorino.....</i>	18
GNOCCHI <i>soft dumplings, tomato sauce, basil</i>	19
RAVIOLI DI SPINACI <i>spinach, ricotta, brown butter, sage.....</i>	19

PIZZE

MARGHERITA
tomato, mozzarella, basil
12

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BUFALINA
buffalo mozzarella, arugula salad, cherry tomato, pizza sauce
14

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TOSCANA
sausage, mozzarella, parmesan, pizza sauce
12

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UOVO
radicchio, pancetta, romaine, fried egg
12

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CAPRICCIOSA
pizza sauce, mozzarella, prosciutto cotto, mushrooms, artichokes, olives, oregano
15

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SPINACI
ricotta, mozzarella, spinach
12

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BIANCA
soft mozzarella cheese, thinly sliced prosciutto, arugula and shaved parmesan
16

RISOTTI

*1 year aged Carnaroli Rice
Imported from
Piedmont, Italy*

GAMBERI
jumbo shrimp, lemon zest, crescenza cheese
29

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PRIMAVERA
garden vegetables, pecorino cheese
19

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TARTUFO E FUNGHI
imported black truffle, wild mushrooms
29

CARNE

POLLO AL MATTONE <i>grilled chicken under a brick, white wine mustard sauce, sautéed rapini</i>	33
POLLO ALLA PARMIGIANA <i>breaded chicken breast, pan fried, tomato sauce, mozzarella, parmigiano</i>	25
PETTO DI POLLO PICCATA <i>sautéed chicken, lemon caper sauce, sautéed spinach</i>	26
BATTUTA DI POLLO PAILLARD <i>grilled chicken breast, tomato relish</i>	26
POLLO E SALSICCIE <i>diced chicken breast, pork sausage, cherry peppers, vinegar, bell peppers</i>	33
POLLO E CARCIOFI <i>chicken breast, artichokes, lemon white wine sauce</i>	25
OSSOBUCO ALLA MILANESE <i>braised veal shank with saffron risotto</i>	39
SCALOPPINE AI PISELLI <i>provimi veal, lemon white wine sauce, peas, roasted potatoes</i>	29
SCALOPPINE DI VITELLO AL LIMONE <i>provimi veal, lemon sauce, sautéed spinach “all’agro”</i>	29
COSTOLETTA ALLA MILANESE <i>thinly pounded veal chop, breaded, arugula, chopped tomatoes, basil</i>	48
VITELLO ALLA PARMIGIANA <i>breaded veal, pan fried, tomato sauce, mozzarella, parmigiano</i>	29
SCALOPPINE DI VITELLO AL MARSALA <i>veal scaloppine, sautéed mushrooms</i>	29
SALTIMBOCCA ALLA ROMANA <i>veal scaloppine, herb risotto, san daniele prosciutto, white wine sauce</i>	29
TAGLIATA CHIANINA <i>pan seared new york steak, oven roasted potatoes, peppercorns</i>	46

C H E F S P E C I A L S

TAGLIATA ALLA PEPERONATA 44
*grilled new york steak, potato croquette,
black olives, capers, peperonata sauce*

COSTOLETTA ALLA SALVIA* 46
*pan roasted veal chop, sautéed butter
and sage, rustic potatoes*

PESCE

SALMONE RUSTICO* <i>grilled salmon, sautéed rapini, tuscan olive oil</i>	32
MISTO DI PESCE ALLA “DIAVOLA” <i>shrimp, scallops, lobster, clams, mussels, spicy tomato, tagliatelle</i>	36
PESCE SPADA ALLA GRIGLIA <i>grilled swordfish, grilled vegetables, mediterranean relish</i>	38
BRANZINO <i>oven roasted mediterranean seabass, cherry tomatoes, asparagus, shrimp, salmoriglio</i>	45

CONTORNI

CIME DI RAPA <i>sautéed rapini, garlic, oil, chili flakes</i>	8
SPINACI “ALL’AGRO” <i>spinach, Tuscan olive oil, lemon</i>	8
PATATE <i>oven roasted potatoes, herbs</i>	8
BROCCOLI <i>sautéed garlic and oil</i>	8
POLPETTE <i>ricotta meatballs in a tomato sauce</i>	8