

STUZZICHINI

NUTS

*Sweet & Spicy-Walnuts,
Marcona Almonds, Cashews*
8

OLIVES

*Marinated Mixed Olives,
Calabrian Chili, Oranges, Herbs*
9

STUFFED FOCACCIA

*Local Focaccia, Whipped Ricotta,
Rosemary, Roasted Garlic
Prosciutto 6 | Mortadella 6*
10

SPICY VEGETABLES

*House Pickled Vegetables
Carrots, Cauliflower,
Calabrian Chili, Herbs*
7

BRUSCHETTA

Pecorino, Roma Tomato, Basil Oil, Balsamic Glaze, 11

SALUMI & FORMAGGI

SALUMI

*Soppresata Picante
Beef Saucisson
Salami al Fenchio
Prosciutto Di Parma D.O.P 24Mo
Mortadella E Pistacchi
Speck*

FORMAGGI

*Pecorino Al Tartufo
Goats Milk Taleggio D.O.P
Roccolino Mediterraneo
Mozzarella di Bufala
Gorgonzola Dolce
Quartirolo Lombardo*

4-28 | 6-37 | 8-46 | 10-55 | 12-64

INSALATE

Chicken \$6 | Salmon \$12 | Shrimp \$12

ITALIAN AVOCADO SALAD

*Baby Lettuce, Red Onion, Grape Tomato, Cucumber,
Mozzarella di Bufala, Oregano Vinaigrette*
16

SQUASH

*Cranberries, Roasted Pumpkin Seeds, Local Squash, Shaved Brussels
Sprouts, Artisan Greens, Goat Cheese, Apple Cider Vinaigrette*
17

CESAR

Baby Gem, Brioche Crouton, Cured Egg Yolk, Parmigiano Reggiano
16

FENNEL ORANGE

*Naval & Blood Orange, Shaved Fennel, Olives,
Champagne & Mustard Vinaigrette*
16

PIATTINI

HARVEST BOARD

*Roasted & Chilled, Eggplant, Carrot,
Cauliflower, Zucchini, Celery Root,
Watermelon Radish*
16

CLAMS CASINO

*Top Necks, Pancetta, Lemon Zest,
Parsley, Parmigiano, Breadcrumbs*
16

CARPACCIO

*Beef Tenderloin, Arugula, Olives,
Shaved Fennel, Capers, Lemon & Oil*
18

CRUDO

*Daily Catch
M.P*

CALAMARI

*Flash Fried, Lemon Zest & Black
Pepper, Calabrian Aioli*
18

OCTOPUS

*Grilled Spanish Octopus,
Bean Puree, Olive Oil, Lemon,
Calabrian Chilli Oil*
21

MUSSELS

*Crispy Prosciutto, Peroni, Calabrian
Chiles, Roasted Garlic Crostini*
16

MEATBALLS

*Veal, Pork, Beef, Marinara,
Creamy Polenta*
16

SHRIMP SCAMPI

*Wild Caught Prawns, Herb Butter,
Long Hots, Bread Crumb,
Garlic Crostini*
18

EGGPLANT PARMIGIANA

*Breaded Italian Eggplant Stack,
Marinara, Parmigiano, Fior Di Latte,
Basil Oil*
16

BURRATINA

*24Mo Prosciutto di Parma,
Confit Tomato, Arugula*
17

ZUPPA

Soup of the Day
14

The current economic conditions impacting businesses worldwide continues to climb and despite our efforts to mitigate further impact, we intend to offset a portion of these costs by implementing a 3.0 Economic Adjustment Charge. The "EAC" will be added to all guest checks to help cover increased inflation costs and support staff wage and benefits. Our team genuinely appreciates your business and your continuous support. *Eating certain raw or undercooked foods may increase the risk of food borne illness.

CARNE

CHICKEN PARM

*Free Range Breast, Herb & Panko Breaded,
Mozzarella, Basil Oil, Spaghetti*
29

BISTECCA ALLA FIORENTINA

*Dry-Aged, Bone-In Chef's Cut, Black Truffle
& Calabrian Chili Compound Butter*
For One 80 | For Two 120

CHICKEN SCARPARELLO

*Bone In Breast, Hot Sausage, Cherry Peppers,
Garlic, Lemon & Parsley, Garlic Crostini*
34

FILET MIGNON

8oz Prime Cut, Garlic Butter, Vegetables
Add A Lobster Tail 18
49

VEAL MARSALA

*Top Round, Cremini, Shitaki & Oyster
Mushrooms, Shallots, Roasted Vegetables*
34

LAMB

*Mediterranean Herb, Citrus, & Olive Oil Brine,
Salsa Verde, Seasonal Vegetables*
49

CONTORNI

BROCCOLI RABE

*Roasted Garlic, Calabrian Chili,
Rapini Pesto*
12

ROSEMARY POTATO

Gold Potato, Rosemary, Thyme, Roasted Garlic
12

BRUSSEL SPROUTS

Pancetta, Aged Balsamic, Pecorino
12

RISOTTO MILANESE

Arborio Rice, Saffron Cream, Pecorino
10

MUSHROOMS

*Sautéed Cremini, Shiitaki,
Oyster Mushrooms, Black Truffle, Garlic*
14

PASTA

All pastas are Homemade

SPICY GNOCCHI

Mascarpone, Calabrian Chili, Marinara, Basil
Add Burrata 4
22

RIGATONI

*Broccoli Rabe, Spicy Italian Sausage,
Chili Flake, Garlic*
23

SPAGHETTI CARBONARA

*Pancetta, Sweet Onion, Parsley, Local Egg Yolk,
Parmigiano Reggiano*
21

FUSILLONI

*Porcini Crusted Filet, Wild Mushrooms, Porcini
Cream Sauce, Shaved Black Truffle, Pecorino Romano*
35

LINGUINE

*U-10 Shrimp, Mussels, Clams, Scallops, Garlic,
White Wine, Parsley, Parmigiano*
Add A Lobster Tail 18
32

TAGLIATELLE

*Veal, Pork, Beef Bolognese,
Marinara, Pecorino, Basil*
26

SPAGHETTI

Nonnas Marinara, Basil, Pecorino Romano
Add Meatball 4
16

PESCE

CIOPPINO

*Shrimp, Mussels, Calamari, Fish of the Day,
Couscous, Spicy Tomato Broth*
35

WHOLE BRANZINO

*Pan-Fried, Tamarind Caper Agrodolce,
Citrus Zest, Arugula Salad*
33

RISOTTO

*Arborio Rice, Scallops, Zucchini, Peppers,
Sweet Peas, Carrots, Leeks*
32

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