

STUZZICHINI

NUTS

*Sweet & Spicy-Walnuts,
Marcona Almonds, Cashews*
9

STUFFED FOCACCIA

*Local Focaccia, Whipped Ricotta, Roasted
Garlic, Frankies Olive Oil*
Prosciutto 6 | Mortadella 6
10

OLIVES

*Marinated Mixed Olives,
Calabrian Chili, Oranges, Herbs*
10

BRUSCHETTA

*Pecorino Crema, Roma Tomato,
Basil, Oil, Balsamic Glaze*
12

SALUMI & FORMAGGI

SALUMI

Soppressata Picante
Iberico Chorizo
Ruliano Prosciutto
Mortadella E Pistacchi
Hot Capicola

FORMAGGI

Pecorino Al Tartufo
Caciocavallo Silano
Mozzarella di Bufala
Gorgonzola Dolce
Fontina Val D'Aosta

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

INSALATE

Chicken \$8 | Salmon \$12 | Shrimp \$12

ITALIAN AVOCADO SALAD

*Baby Lettuce, Red Onion, Grape Tomato, Cucumber,
Mozzarella di Bufala, Oregano Vinaigrette*
17

ARTICHOKE SALAD

*Mixed Greens, Roasted Long Stem Artichoke, White Beans,
Red Onion, Tomato, Cucumber, Oregano Vinaigrette*
21

SQUASH

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

CESAR

Romaine, Brioche Crouton, Cured Egg Yolk, Parmigiano Reggiano
16

FENNEL ORANGE

Shaved Fennel, Olives, Champagne & Mustard Vinaigrette
16

BEEF CARPACCIO

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

PIATTINI

HARVEST BOARD

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

CLAMS CASINO

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

CALAMARI

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

OCTOPUS

*Grilled Spanish Octopus,
Peppers, Zucchini, Bean Puree,
Frankies Chili Oil & Olive Oil*
22

MUSSELS

Tomato Broth, Long Hots, Garlic Crostini
20

MEATBALLS

Veal, Pork, Beef, Marinara
18

HAMACHI CRUDO

*Orange Segments, Watermelon Radish,
Pickled Onion, Jalapeños*
21

EGGPLANT PARMIGIANA

*Breaded Italian Eggplant Stack, Marinara,
Parmigiano, Fior Di Latte, Basil Pesto*
17

BURRATA

*24m Prosciutto Di Parma, Confit Tomato,
Crostini, Aged Balsamic Pina al Tartufo*
18

PRAWNS

*Australian Head on Prawns,
Garlic & Citrus Mojo Butter*
25

ZUPPA

Soup of the Day
14

PINSA ROMANA

MARGHERITA

*Mozzarella, Tomato, Basil, Olive Oil,
Parmigiano*
18

MORTAZZA

Mortadella, Pistachio, Burrata, Mozzarella
22

To our valued customers: Instead of raising our prices, your receipt now includes a 3.5% service fee to cover the rising cost of credit card acceptance that we pay when cards are used. If you pay cash, this fee is removed. For parties of six or more, a 20% gratuity will be included.

CARNE

CHICKEN PARM

10 oz Free Range Breast, Herbed Bread Crumb,
Mozzarella, Marinara, Basil
Add Spaghetti 5
25

RIBEYE

16oz Prime Cut, Shitaki Mushroom, Scallions, Demi Glace
60

PORK CHOP

16oz Duroc Pork Chop, Herb & Citrus Brine,
Sweet Peppers, Cherry Pepper Agrodolce,
Onion Mostarda, Gold Potato
49

FILET MIGNON

8oz Prime Cut, Garlic Butter, Sautéed Spinach
Add A Lobster Tail 18
50

VEAL PICCATA

Veal Top Round, Lemon Butter,
Capers, Parsley, Sautéed Spinach
33

LAMB

Mediterranean Herb, Citrus, & Olive Oil Brine,
Salsa Verde, Sautéed Broccoli
50

CONTORNI

BROCCOLI RABE

Sautéed, Garlic, Broccoli Rabe Pesto
13

POTATO

Roasted Potato, Rosemary, Thyme
13

BRUSSEL SPROUTS

Sautéed, Pecorino, Aged Balsamic
13

RISOTTO MILANESE

Arborio Rice, Parmigiano
13

MUSHROOMS

Sautéed Cremini, Shiitaki,
Oyster Mushrooms, Black Truffle, Garlic
15

PASTA

Handmade Fresh Pasta

SPICY RIGATONI

Mascarpone, Calabrian Chili, Marinara, Basil
Add Burrata 4
23

LOBSTER RAVIOLI

Garlic Tomato Butter, Basil
Add A Lobster Tail 18
32

SPAGHETTI CARBONARA

Imported Pancetta, Local Egg Yolk, Parmigiano
25

FUSILLONI

Porcini Crusted Filet, Wild Mushrooms, Porcini Cream Sauce,
Shaved Black Truffle, Parmigiano
36

LINGUINE

Shrimp, Mussels, Clams, Garlic White Wine
Add A Lobster Tail 18
29

TAGLIATELLE

Veal, Pork, Beef Bolognese, Mascarpone,
Marinara, Parmigiano, Basil
26

SPAGHETTI

Nonnas Marinara, Basil, Parmigiano
Add Meatball 5
17

GNOCCHI

Potato Gnocchi, Basil & Mint Pesto
21

PAPPARDELLE

Braised Short Rib, Cipollini Onion, Short Rib Jus, Parmigiano
26

PESCE

SCALLOP RISOTTO

Pan Seared U-10 Scallop, Basil Pesto Risotto, Crispy Scallion
50

CIOPPINO

Shrimp, Mussels, Calamari, Branzino,
Fregola Sarda, Tomato Broth
36

DOVER SOLE

Diced Peppers, Celery, Onion, Tomato, Olives,
Lemon Butter, Sautéed Spinach
50

BRANZINO FILET

Branzino Filet, Herbed Bread Crumb,
Lemon Zest, White Wine, Broccoli Rabe
39

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