

A TAVOLA NON SI INVECCHIA MAI

At the table one never gets old

ANTIPASTI *Humble beginnings*

From the mozzarella pantry:

NAPOLEON 16.95

*Cow milk mozzarella, sliced tomatoes, Portobello mushroom, roasted peppers
extra virgin olive oil & balsamic vinegar*

BURRATA E PROSCIUTTO SAN DANIELE 17.95

Fresh "buttermilk" mozzarella filled with mascarpone, prosciutto di parma san daniele

BURRATA CON POMODORINI 17.95

*Fresh "buttermilk" mozzarella filled with mascarpone, served over arugula,
topped with organic cherry tomatoes, extra virgin olive oil & basil*

MOZZARELLA TASTINGS: 18.95

*Cow milk mozzarella, burrata, cherry mozzarella, drizzled with
extra virgin olive oil & basil.. Served with condiments*

Special breads:

BRUSCHETTA CON POMODORO 9.95

*Chino farms diced tomatoes, capers, parmigiano shaves,
extra virgin olive oil & basil*

BRUSCHETTA CAPONATA 10.95

*Diced eggplant, diced bell peppers, capers, olives, tomatoes
Sweet and Sour sauce*

GARLIC BREAD 8.95

Roasted olives & olive tapenade

Le Pizze *The pizzas*

PIZZA CAPRESE 15.95

Fresh tomato sauce, heirloom tomatoes & mozzarella

PIZZA CAMPANA 19.95

Cherry tomatoes, buffalo mozzarella, prosciutto di Parma, arugula

PIZZA DI SALUMI 19.95

Fresh tomato sauce, mozzarella, sausage, salami, pancetta

PIZZA VEGETALI 19.95

Fresh tomato sauce, mozzarella, grilled zucchini, mushroom, grilled eggplant & onions

ANCORA ANTIPASTI

More humble beginnings

CARPACCIO SALMONE	18.95
<i>Thinly sliced salmon, onions, capers, crème fraiche, crostini</i>	
CARPACCIO CON PALMITO	16.95
<i>Thinly sliced filet mignon, topped with hearts of palm, avocado, goat cheese & extra virgin olive oil</i>	
FORMAGGI ASSORTITI	15.95
<i>Assorted selection of cheese served with pears, honey, roasted caramelized walnuts</i>	
SALUMI ASSORTITI	15.95
<i>Assorted selection of cured meats, served with mustards, olives & parmigiano gelato</i>	
FORMAGGI & SALUMI ASSORTITI	16.95
<i>Assorted cheese & meat combo</i>	
FUNGHI RIPIENI	17.95
<i>Mushroom caps stuffed with lump crab, roasted peppers, onions, bread crumbs & parmigiano cheese, then baked with fresh herbs</i>	
MELENZANE FARCITE	13.95
<i>Slices of eggplant stuffed with ricotta & parmigiano cheeses then topped with fresh tomato sauce & mozzarella cheese, baked</i>	
FRITTO DI CALAMARI E GAMBERI	15.95
<i>Flash-Fried calamari & white shrimp, served with a mild-spicy garlic tomato sauce & garlic aioli</i>	
TARTARE DI TONNO E GRANCHIO	17.95
<i>Tuna, & crab tartare, avocado & soy sauce with spicy oil & tobiko caviar and cherry tomato</i>	
SOUP OF THE DAY	MP

INSALATE

The salads

We support local growers & organic practices whenever possible

INSALATA DI STAGIONE	7.95	
<i>Baby mixed greens with extra virgin olive oil & balsamic vinegar</i>		
CESARE	8.95	
<i>Caesar Salad, the way it was meant to be</i>	<i>Add Chicken 3.00</i>	<i>Add Grilled Shrimp 6.00</i>
INSALATA DI MELONE	9.95	
<i>Honeydew, cantaloupe, watermelon, arugula, goat cheese & blood orange vinaigrette</i>		
INSALATA TROPICA	9.95	
<i>Spinach, avocado, hearts of palm, diced mozzarella & pomegranate vinaigrette</i>		
INSALATA DI GRANTURCO	9.95	
<i>Spinach, arugula, corn, shaves of parmigiano cheese with lemon mustard vinaigrette</i>		
INSALATA CAPRICCIOSA	9.95	
<i>Organic Greens, walnuts, goat cheese, corn, sliced pears, cranberries, with blood orange vinaigrette</i>		
INSALATA DEL GIARDINO	9.95	
<i>Chopped salad of mixed greens, avocado, roasted peppers, tomatoes, asparagus, zucchini, corn, balsamic vinaigrette</i>		
WEDGE SALAD	9.95	
<i>Tomatoes & baby artichokes, onions, parmigiano shaves, sundried tomato vinaigrette</i>		

PASTA e BASTA

Pasta & that's all

<i>PENNETTE AL CINGHIALE</i>	20.95
<i>Pen shaped pasta with garlic, olive oil, diced tomatoes, wild boar sausage, peas, vodka & a touch of cream sauce</i>	
<i>PACCHERI ALLA CARBONARA</i>	21.95
<i>Large tubes pasta with onions, pancetta bacon, cream, egg yolk, aged parmigiano reggiano</i>	
<i>GNOCCHETTI CREMA DI NOCI</i>	18.95
<i>House made potato dumplings tossed with creamy walnut sauce, truffle butter</i>	
<i>FETTUCINE DI SPINACI AL PESCE SPADA</i>	24.95
<i>Swordfish sautéed in garlic & olive oil, cherry tomatoes, grilled eggplant, olives, fresh mint</i>	
<i>PAPPERDELLE RAGU E PORCINI</i>	21.95
<i>Flat Pasta with veal ragu & porcini mushrooms</i>	
<i>MALFATTI GENOVESI</i>	21.95
<i>House made spinach ravioli stuffed with ricotta & spinach in a basil pesto sauce</i>	
<i>MEZZELUNE DI MELENZANE</i>	19.95
<i>House made half-moon shaped ravioli filled with eggplant in a light tomato sauce & mascarpone cheese</i>	
<i>RAVIOLI DI AGNELLO</i>	23.95
<i>House made ravioli filled with lamb meat, topped with a wild mushroom sauce & fresh rosemary</i>	
<i>RAVIOLI DI ARAGOSTA E ASPARAGI</i>	27.95
<i>House made ravioli filled with lobster & ricotta topped with diced asparagus in a butter & sage emulsion with aged parmigiano reggiano</i>	
<i>LASAGNA BOLOGNESE</i>	19.95
<i>Layers of house made pasta with a fresh veal ragù, bechamel & tomato sauce</i>	
<i>SPAGHETTINI ALLE VONGOLE E BOTTARGA</i>	26.95
<i>Manila clams, garlic, olive oil, chili flakes, thyme, shaves of pressed cured dried tuna roe</i>	
<i>LINGUINE ALLO SCOGLIO</i>	27.95
<i>Linguine pasta tossed with clams, mussels, calamari & shrimp in a light garlic & basil tomato sauce</i>	
<i>RISOTTO AI GAMBERI</i>	26.95
<i>Baby shrimp, creamy arborio rice, Julianne zucchini, shitake mushroom, diced tomato</i>	
<i>RISOTTO AL GRANCHIO</i>	27.95
<i>Lump crab, creamy arborio rice, asparagus, saffron</i>	
<i>TORTELINNI ALLA PANNA</i>	19.95
<i>Meat tortellini, prosciutto, peas, cream sauce, parmigiano cheese</i>	
<i>PASTA DEL GIORNO</i>	MP
<i>Preparation changes daily</i>	

GLUTEN FREE PASTA – SPAGHETTI & PENNE - \$3

PIATTI PRINCIPALI

Main entrees

POLLO SICILIANO	25.95
<i>Chicken breast topped with roasted eggplant, mozzarella, heirloom tomatoes in a white wine sauce</i>	
POLLO PARMIGIANA	24.95
<i>Breaded boneless chicken breast topped with fresh tomato sauce, mozzarella cheese</i>	
POLLO TOSCANO	25.95
<i>Grilled chicken breast marinated in olive oil, garlic, crushed red pepper & rosemary, with spinach mashed potatoes</i>	
ARROSTO DI MAIALE RIPIENO	27.95
<i>Roasted pork loin stuffed with spinach, bacon, provolone cheese with rosemary mushroom sauce</i>	
VITELLO PARMIGIANA	28.95
<i>Breaded, milk fed veal cutlet topped with tomato sauce, mozzarella cheese, baked</i>	
OSSOBUCO MILANESE	37.95
<i>Veal shank slowly braised with red wine & diced vegetables over a bed of saffron risotto</i>	
FILETTO DI MANZO	38.95
<i>Filet mignon over mashed potatoes & sautéed spinach, topped with a Chianti reduction</i>	
BISTECCA FIORENTINA	38.95
<i>Tuscan style grilled 24 oz. boneless rib eye steak with porcini mushroom sauce, served with roasted potatoes</i>	
SALMONE VENEZIANO	28.95
<i>Pan seared fresh filet of salmon, pistachio crust served over a bed of steamed spinach in a chardonnay mustard sauce</i>	
PESCE SPADA	32.95
<i>Grilled swordfish with heirloom tomato & arugula salad in lemon- basil pesto sauce</i>	
TONNO AL SOIA	34.95
<i>Seared Ahi tuna rare with sesame seeds & black peppercorn over a bed of lobster mashed potatoes, baby carrots & spinach</i>	
CAPONE	29.95
<i>Pan seared Mahi Mahi, red & yellow bell pepper, lime coulis over spinach risotto</i>	
CIOPPINO LIVORNESE	36.95
<i>Clams, mussels, calamari, spiny lobster & fresh assorted fish sautéed with garlic, olives, caper berries & fresh tomato sauce</i>	
PESCE DEL GIORNO	MP
<i>Whole fish of the day - Preparation & selection changes daily</i>	

CONTORNI

“On the side”

BROCCOLI ORIGANATI	8.95
<i>Broccoli florets, baked with garlic, olive oil, parmigiano & bread crumbs</i>	
SPINACI ALL' AGLIO	8.95
<i>Sautéed spinach with garlic & olive oil</i>	
ASPARAGI GRATINATI	9.95
<i>Grilled asparagus with diced tomatoes, mozzarella, bread crumbs, parmigiano cheese</i>	
MISTO DI FUNGHI	9.95
<i>Assortment of wild mushrooms sautéed with garlic, olive oil & parsley & truffle oil</i>	
GORGONZOLA MASHED POTATOES	7.95
BEER BATTERED FRIES	7.95
SWEET POTATO FRIES WITH GORGONZOLA	7.95