

ANTIPASTI

DINNER

INSALATE

BURRATA e PROSCIUTTO \$17.95
Prosciutto Crudo Di Parma Aged 20 Months, Imported Burrata Cheese, Garnished With Marinated Grilled Zucchini And Eggplant.

BRUSCHETTA CAMPANA \$14.95
3 Toasted Ciabatta Bread Topped With Cherry Tomatoes, Mozzarella, Prosciutto Di Parma, Evo Oil And Fresh Basil.

CAPRESE \$16.95
Sliced Organic Heirloom Tomatoes, Fresh Mozzarella, Basil, Evo Drizzled With Balsamico.
Add Prosciutto Di Parma \$4.00

CARPACCIO di MANZO \$16.95
Thinly Sliced Raw Beef, Shaved Parmigiano, Capers And Organic Arugola, Drizzled With Lemon-Olive Oil.

CARCIOFINI alla ROMANA \$16.95
3 Oven Roasted Artichokes Sauteed With Evo, White Wine, Garlic, Olives And Shaved Parmigiano.

FRITTO MISTO GAMBERI e CALAMARI \$17.95
Deep Fried Calamari And Shrimp With Zucchini, Served With Marinara And A Lemon Wedge, On A Bed Of Arugola.

MORTADELLA e BURRATA Con Crema di Pistacchio \$16.95
Italian Ham, Imported Burrata Cheese, Drizzled With Pistacchio Cream

TRIO alla 'ITALIANA' \$17.95
2. **ARANCINI** - Riceball Made With Bolognese Sauce, Smoked Mozzarella, Parmigiano And Peas.
2. **CROCCHÉ** - Potato Croquettes Made With Smoked Mozzarella, Parmigiano, Black Pepper And Parsley.
2. **FIOR di ZUCCA** - Zucchini Flowers Stuffed with Ricotta Cheese, Parmigiano, Basil and Black Pepper.
Everything breaded and deep fried.

PRIMI

SPAGHETTI con POLPETTE \$21.95
Homemade 100% Wagyu Beef Meatballs Braised With Homemade Marinara Sauce, And Fresh Basil.

LASAGNA \$21.95
Homemade Pasta Layers Filled With Besciamella And Bolognese Sauce, Finished With Mozzarella And Parmigiano Cheese.

ORECCHIETTE SALSICCA e FRIARIELLI \$21.95
Ear Shaped Pasta Finished With Sausage, Rapini, Chopped Tomatoes, Mozzarella, Parmigiano, Pecorino, Finished With A Touch Of Cream.

SPAGHETTI CARBONARA \$21.95
Pancetta, Eggs Yolk, Parmigiano, Pecorino And Black Pepper.

LINGUINI ai FRUTTI di MARE \$25.95
Linguinie Pasta With Clams, Mussels, Shrimps, Calamari, Cherry Tomatoes Sauce Finished with Pepper, Oregano and Parsley.

FUSILLI alla SICILIANA \$21.95
Fusili Pasta Finished With Eggplant, Sasuage, Riccotta, Buffalo Mozzarella, Basil And Marinara.

PASTA e PATATE con PACCHERI \$21.95
Large Square Shaped Pasta Finished With Sausage, Smoked Mozzarella, Potato Cream With Rosemary.

LINGUINE alla NERANO 2.0 \$21.95
Linguine Pasta With Pancetta, Zucchini, Egg Yolk, Basil, Parmigiano, Pecorino And Cream Cheese.

LINGUINE alla VONGOLE \$23.95
Linguinie Pasta With Fresh Clams In A Garlic White Wine Sauce, Finished with EVOO, Pepper And Parsley.

RISOTTO OF THE DAY
Ask Your Server

RAVIOLO OF THE DAY
Ask Your Server

INSALATA della CASA \$12.95
Organic Mix Greens, Cherry Tomatoes, Corn, Avocado Slices, Tossed With Creamy Lemon And Avocado Dressing.

INSALATA di CESARE \$12.95
Romaine Lettuce, Croutons And Shaved Parmigiano Cheese And Housemade Caesar Dressing.

INSALATA di ARUGOLA \$12.95
Wild Arugola, Cherry Tomatoes, Kalamata Olives, Green Olives, Tossed In A Lemon Vinaigrette, Finish With Shaved Parmigiano Cheese.

WEDGE SALAD \$12.95
Iceberg Lettuce, Topped With Gorgonzola Crumbles, Homemade Ranch Dressing And Crispy Bacon.

INSALATA di SPINACI \$12.95
Organic Baby Spinach, Grapes And Berries Tossed With Honey Balsamic Dressing, Topped With Goat Cheese.

ADD YOUR FAVORITE PROTEINS

Organic Chicken Breast \$11.95 **Shrimps Sauteed \$11.95** **Salmon 8oz \$14.95**

SECONDI

CIOPPINO \$28.95
Fresh Seasonal Mussels, Clams, Calamari, Shrimp, Catch Of The Day, Sauteed In A Evo ,White Wine, Garlic Cherry Tomatoes, Herbs And A Touch Of Marinara Sauce, Topped With Grilled Bread.

SALMONE alla LIVORESE \$28.95
8 Oz Scottish Salmon, Sauteed With, Evo, Capers Kalamata Olives, Oregano, Cherry Tomatoes, White Wine, A Touch Of Marinara, Served With Side Of Tagliatelle Pasta

SALMONE in CROSTA di-PISTACCHIO \$28.95
8 Oz Scottish Salmon In A Pistachio Crust, Finished In Pistachio Cream Sauce,
Served With Mashed Potatoes and Rapini.

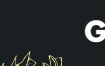
POLLO PARMIGIANA \$26.95
Organic Chicken Breast Finished With Marinara Sauce Fresh Mozzarella And Parmigiano
Served With Tagliatelle Pasta In Marinara Sauce.

POLLO al LIMONE \$26.95
Organic Chicken Breast Finish Sauteed With Capers, In A Creamy Lemon Sauce
Served With Potatoes And Vegetables.

POLLO al MARSALA \$26.95
Organic Chicken Breast Sauteed With Mushrooms, In A Marsala Creamy Sauce
Served With Potatoes And Vegetables.

FISH OF THE DAY
Ask Your Server

MAKE YOUR OWN PASTA

CHOOSE the SHAPE	CHOOSE the SAUCE	CHOOSE the TOPPING
PENNE LINGUINE ORECCHIETTE SPAGHETTI FUSILLI PACCHERI TAGLIATELLE GNOCCHI \$4.50 RAVIOLI \$5.50 GLUTEN FREE PASTA \$5.50 GLUTEN FREE RAVIOLI \$5.50 GLUTEN FREE PLANT BASED RAVIOLI \$5.50 CAULIFLOWER GNOCCHI \$5.50 POMODORO FRESCO: \$17.95 Fresh cherry tomato sauce, evo oil, garlic, basil, pepper and oregano. BOLOGNESE: \$19.95 100% Wagyu beef, carrots, celery, onions, braised in red wine and tomato sauce. FUNGHI SAUCE: \$18.95 Sautéed mushrooms, evo oil, parsley, oregano and pepper. AMATRICIANA: \$21.95 Evo oil, pancetta, parmigiano, pepper, basil and marinara sauce. VODKA SAUCE: \$18.95 Marinara sauce and cream, oregano, basil and pepper. PESTO SAUCE: \$18.95 Evo oil, basil, parmigiano, ricotta, pine nuts and pepper. CREMOSA: \$19.95 Brandy cream sauce, sauteed mushrooms, evo oil, parsly, pepper and oregano. ARRABBIATA: \$18.95 Spicy fresh cherry tomato sauce, evo oil, garlic, basil, pepper and oregano. MARINARA: \$18.95 Slow cooked San Marzano tomatoes, celery, carrots, onions, basil, pepper and oregano. ALFREDO: \$18.95 Cream, butter, parmigiano, pepper and parsley. AGLIO e OLIO: \$17.95 Evo oil, garlic. parlsley, chilli flake, pepper and oregano. VEGGIE: PORCINI MUSHROOM \$5.50 MIX MUSHROOMS \$4.50 BELL PEPPER \$3.50 SPINACI \$3.50 ARUGOLA \$3.50 EGGPLANT \$3.50 BLACK OLIVES \$2.50 RAPINI \$4.50 ZUCCHINI \$2.95 ARTICHOKE 1/4 \$3.75 MARINATED ARTICHOKE EACH \$5.25 CHERRY TOMATO \$2.95 BASIL \$1.95 PROTEIN: MEATBALL EACH \$4.50 SAUSAGE \$4.50 ITALIAN HAM \$4.50 PROSCIUTTO \$4.50 PANCETTA \$4.50 CHICKEN \$4.50 SALMON \$4.95 SHRIMP \$4.95 ANCHOVIES \$2.00 SALAME \$4.50 MORTADELLA \$4.50 CHEESE: MOZARELLA \$3.50 FIOR-di-LATTE \$4.50 SHAVED PARMIGIANO \$4.50 GOAT CHEESE \$3.75 GORGONZOLA \$3.75 HALF BURRATA \$4.50		

LE ROSSE

PIZZA

LE BIANCHE

MARINARA \$17.95 San Marzano Tomatoes, D.O.P., Garlic, Anchovies, Basil, Oregano, Pepper And Evo Oil.	
MARGHERITA \$18.95 San Marzano Tomatoes, D.O.P., Fior-Di-Latte Cheese, Basil, Evo Oil And Pepper.	AddProteinAndVeggie
BUFALINA \$19.95 San Marzano Tomatoes, D.O.P., Bufala Mozzarella, Basil, Evo Oil And Pepper.	AddProteinAndVeggie
PEPPERONI \$19.95 San Marzano Tomatoes, D.O.P., Fior-Di-Latte, Mozzarella, Italian Salami, Basil, Evo Oil And Pepper.	AddProteinAndVeggie
NORMA \$19.95 San Marzano Tomatoes, D.O.P., Eggplant, Fior-Di-Latte, Mozzarella, Ricotta, Salata, Basil, Evo Oil And Pepper.	AddProteinAndVeggie
COTTO e FUNGHI \$20.95 San Marzano Tomatoes, D.O.P., Fior-Di-Latte, Mozzarella, Mushrooms, Italian Ham, Basil, Evo Oil And Pepper.	
CAPRICCIOSA \$19.95 San Marzano Tomatoes, D.O.P., Fior-Di-Latte, Mozzarella, Ham, Mushrooms, Black Olives, Grilled Artichoke, Marinated Basil, Evo Oil And Pepper.	
DIAVOLA \$19.95 San Marzano Tomatoes, D.O.P., Spicy Salame, Fior-Di-Latte, Mozzarella, Oregano, Chili Flake, Basil, Evo Oil And Pepper.	
VEGETARIANA \$19.95 San Marzano Tomatoes, D.O.P., Fior-Di-Latte, Mozzarella, Mushrooms, Eggplant, Zucchini, Artichoke, Basil, Evo Oil And Pepper.	

CALZONI

RIPENO CLASSICO \$21.95 San Marzano Tomatoes, D.O.P., Fior-Di-Latte, Mozzarella, Italian Ham, Mushrooms, Parmigiano Cheese, Basil, Evo Oil And Pepper.	
RIPENO VEGETARIANO \$21.95 San Marzano Tomatoes, D.O.P., Fior-Di-Latte, Mozzarella, Parmigiano Cheese, Zucchini, Mushrooms, Artichokes, Basil, Evo Oil And Pepper.	
FRITTA \$21.95 Deep Fried Calzone Stuffed With Ricotta Cheese, Pancetta, San Marzano Tomatoes, Pepper And Basil.	

LA FOCACCIA

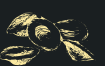
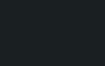
CLASSIC \$7.95 Evo Oil, Rosemary, Oregano And Pepper.	
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RUSTICA \$21.95 Potato Cream With Rosemary, Provola, Mozzarella, Sausage, Basil, Parmiggiano, Stracciata Cheese, Evo Oil And Pepper.	
NERANO 2.0 \$22.95 Zucchini Cream, Fior-Di-Latte, Mozzarella, Parmiggiano, Peccorino Cheese, Pancetta, Crisp Zucchini, Basil, Evo Oil And Pepper.	
MORTAZZA \$22.95 Pistachio Cream, Burrata Cheese, Mortadella, Shaved Parmessan, Basil, Evo Oil And Pepper.	
FRIARIELLO \$22.95 Rapini Cream, Sausage, Provola Mozzarella, Rapini, Basil, Evo Oil And Pepper.	
SAN DANIELE \$24.95 Prosciutto, Fior-Di-Latte, Mozzarella, Cherry Tomatoes, Arugola, Shaved Parmesan.	
5 FORMAGGI \$19.95 Fior-Di-Latte, Mozzarella, Parmeggiano, Riccotta, Gorgonzola, Pecorino, Basil, Evo Oil And Pepper.	AddProteinAndVeggie
MONTANARA \$21.95 San Marzano Tomatoes, D.O.P., Slices Of Fior-Di-Latte Mozzarella, Basil And Peccorino Cheese.	

VEGAN PIZZA

MARINARA VEGANA \$18.95 San Marzano Tomatoes, D.O.P., Garlic, Basil, Oregano, Pepper And Evo Oil.	AddVeganSausageAndVeggie
MARGHERITA VEGANA \$20.95 San Marzano Tomatoes, D.O.P., Vegan Mozzarella, Basil, Evo Oil And Pepper.	AddVeganSausageAndVeggie
ARRABBIATA VEGANA \$19.95 San Marzano Tomatoes, D.O.P., Garlic, Basil, Chili Flakes, Oregano, Pepper And Evo Oil.	AddVeganSausageVeganMozzAndVeggie
PUTTANESCA VEGANA \$19.95 San Marzano Tomatoes, D.O.P., Garlic, Basil, Black Olives and Cherry Tomato.	AddVeganSausageVeganMozzAndVeggie
FUNGHI VEGANA \$19.95 Vegan Mozzarella, Mushrooms, Garlic, Basil, Pepper And Evo Oil.	AddVeganSausageAndVeggie
NORMA VEGANA \$19.95 San Marzano Tomatoes, D.O.P., Eggplant, Vegan Mozzarella, Vegan Ricotta, Basil, Evo Oil And Pepper.	

MAKE YOUR OWN VEGAN PASTA

CHOOSE the SHAPE	CHOOSE the SAUCE	CHOOSE the TOPPING
 PENNE	POMODORO FRESCO VEGANO: \$18.95 Fresh Cherry Tomato Sauce, Evo Oil, Garlic, Basil, Pepper And Oregano.	PORCINI MUSHROOM \$5.50
 LINGUINE	FUNGHI SAUCE VEGANA: \$19.95 Sautéed Mushrooms, Evo Oil, Parsley, Oregano And Pepper.	MIX MUSHROOMS \$4.50
 ORECCHIETTE	PUTTANESCA VEGANA: \$19.95 San Marzano Tomatoes, D.O.P., Garlic, Basil, Black Olives and Cherry Tomato.	BELL PEPPER \$3.50
 SPAGHETTI	PESTO VEGANO: \$21.95 Evo Oil, Basil, Garlic, Vegan Ricotta, Pine Nuts And Pepper.	SPINACI \$3.50
 FUSILLI	NORMA VEGANA: \$22.95 San Marzano Tomatoes, D.O.P., Eggplant, Vegan Mozzarella, Vegan Ricotta, Basil, Evo Oil And Pepper.	ARUGOLA \$3.50
 PACCHERI	ARRABBIATA VEGANA: \$18.95 Spicy Fresh Cherry Tomato Sauce, Evo Oil, Garlic, Basil, Pepper And Oregano.	EGGPLANT \$3.50
 TAGLIATELLE	TOMATO MARINARA VEGANA: \$18.95 Slow Cooked San Marzano Tomatoes, Celery, Carrots, Onions, Basil, Pepper And Oregano.	BLACK OLIVES \$2.50
 GLUTEN FREE PASTA \$5.50	AGLIO e OLIO VEGANO: \$17.95 Evo Oil, Garlic, Parsley, Chilli Flake, Pepper, White Wine And Oregano.	RAPINI \$4.50
GLUTEN FREE PLANT BASED RAVIOLI \$5.50		ARTICHOKE 1/4 \$3.75
GLUTEN FREE PLANT BASED CAULIFLOWER GNOCCHI \$5.50		MARINATED ARTICHOKE \$5.25
		CHERRY TOMATO \$2.95
		BASIL \$1.95
		ZUCCHINI \$2.95
		VEGAN MOZZARELLA CHEESE \$5.50
		VEGAN RICOTTA CHEESE \$5.50
		VEGAN SAUSAGE \$6.50