

ANTIPASTI • INSALATINE • ZUPPE

SALUMI MISTI

Prosciutto crudo, soppressata, capocollo & salami Calabrese, parmigiano & provolone, rosmarino focaccia bianco....\$14

BRUSCHETTE MISTE

Trio of bruschette – Tomato, roasted garlic, bocconcini – Braised wild mushrooms, truffle oil, shaved parmigiano – Garlic roasted artichokes, basil pesto, fresh ricotta....\$10

SCHIACCIATA

Warm handmade flatbread, E.V. olive oil, roasted garlic, fresh herbs, sea salt....\$5

SGABELLO

Pizza crust sandwiched with provolone, truffle oil, brushed with roasted garlic E.V. olive oil....\$8

GAMBERI IN PADELLA

Pan seared jumbo shrimp glazed with salsa a Mano....\$11

CALAMARETTI FRITTI

Flash fried calamaretti served with lemon garlic aioli....\$10

CROSTINI

Crostini with roasted pears, gorgonzola, honey & balsamic drizzle....\$9

MINISTRA DELLA SPOSA

Roasted chicken, homemade meatballs, fresh vegetables & pasta soup....\$8

ZUPPA DI PESCE

Italian seafood soup....\$10

INSALATA DI ERBETTE

Roasted red beets, arugula, crumbled goat cheese, crushed hazelnuts, vinaigrette....\$10....*Grande* \$16

INSALATA CON POLLO ARROSTO

Warm roasted chicken, crisp pancetta, grape tomatoes, mixed greens, croutons, garlic dressing, grated pecorino....\$10....*Grande* \$16

INSALATA DI RUCOLA

Arugula, papaya, avocado, tomatoes, toasted almonds, lime vinaigrette....\$10....*Grande* \$16

INSALATA DI SPINACI

Spinach, warm bacon, tomato, fresh avocado, balsamic vinaigrette....\$10....*Grande* \$16

PASTA FATTA A MANO

RAVIOLI

Handmade ravioli stuffed with Italian sausage, ricotta & fresh herbs, sautéed with tomato, white wine, parmigiano....\$16

TORTELLINI AL PROSCIUTTO

Tortellini filled with cheese, sautéed with julienne prosciutto, cream & parmigiano....\$16

GNOCCHI AL RAGÙ

Handmade potato gnocchi topped with slow simmered ragù & grated parmigiano....\$16

GNOCCHI AL POMODORO

E RICOTTA

Handmade potato gnocchi sautéed with tomato, butter & parmigiano, topped with fresh ricotta....\$16

LASAGNA

Handmade lasagna layered with ragù, montasio & béchamel....\$16

PENNE TRICOLORE

Penne sautéed with roasted tomatoes, garlic, basil almond pesto & cream, breadcrumbs, mozzarella & parmigiano, baked *al forno*....\$16

PENNE ALLA BOSCAIOLA

Penne sautéed with roasted chicken, bacon, caramelized onions, mushrooms, red wine demi-glace, parmigiano....\$16

FETTUCCINE ALLA PIEMONTESE

Fettuccine sautéed with ragù, garlic, mushrooms, basil pesto, cream, topped with mozzarella & breadcrumbs, baked *al forno*....\$17

LINGUINE AI FRUTTI DI MARE

Linguine sautéed with jumbo shrimp, mussels, clams, garlic, tomato, herbs, chilies, white wine, arugula....\$18

LINGUINE ALLA CARBONARA

Linguine sautéed with bacon, egg, black pepper & parmigiano....\$16

SPAGHETTINI CON POLPETTE

Spaghettini sautéed with spicy house made meatballs, tomato, bocconcini, grated parmigiano....\$17

SPAGHETTINI ALLA SABBIA CON GAMBERI

Spaghettini sautéed with jumbo shrimp, garlic, fresh herbs, cream, squeeze of lime, toasted crumbs....\$17

PESCI • POLLO • CARNI

PESCE AL CARTOCCIO

Daily fresh fish baked in parchment paper....\$ *prezzo di mercato*

SALMONE CROCCANTE

Crisp seared Atlantic salmon, lemon, shallot, parsley & fresh peperoncino....\$23

ZARZUELA

Genovese-style seafood stew with garlic, tomato, caramelized onions, roasted fennel, fresh herbs & white wine....\$23

POLLO AL MARSALA

Chicken scaloppine sautéed with wild mushrooms, fresh thyme, Marsala wine sauce....\$22

POLLO ALLA PARMIGIANA

Chicken scaloppine, crumb-crust, topped with tomato, prosciutto & fresh mozzarella....\$22

SCALOPPINE DI VITELLO AL MASCARPONE

Veal scaloppine sautéed with lemon, white wine, Mascarpone, fresh herbs....\$23

FILETTO DI MAIALE

Pork tenderloin wrapped in prosciutto, seared, roasted garlic, Sherry, white wine & cream sauce....\$23

COSTA BRASATA DI MANZO

Beef short ribs slow simmered with onions, vegetables, red wine & fresh herbs....\$27

AGNELLO SCOTTADITO

Seared lamb chops marinated with Dijon, fresh herbs & olive oil, demi-glace & sweet vermouth sauce....\$23

PIZZA TRADIZIONALE

MARGHERITA

San Marzano tomato sauce, fresh mozzarella & basil....\$15

PROSCIUTTO E RUCOLA

San Marzano tomato sauce, prosciutto crudo, fresh mozzarella, arugula, chili oil drizzle, parmigiano....\$16

QUATTRO CARNI

San Marzano tomato sauce, salami, Italian salsiccia, pancetta, prosciutto, mozzarella, garlic oil drizzle....\$15

CALABRESE

San Marzano tomato sauce, Calabrese salami, sweet peppers, caramelized onions, mozzarella....\$15

PANCETTA, POLPETTE E FUNGHI

San Marzano tomato sauce, crispy pancetta, housemade meatballs, wild mushrooms, mozzarella....\$16

VEGETARIANA

San Marzano tomato sauce, artichokes, roasted eggplant, caramelized onions, sweet peppers, basil pesto, ricotta....\$15

SALSICCIA

San Marzano tomato sauce, housemade Italian sausage, caramelized onions, mozzarella....\$15

POLLO

San Marzano tomato sauce, roasted chicken, goat cheese, grape tomatoes, fresh cilantro, balsamic syrup....\$16

TARTUFATA

Homemade béchamel, wild mushrooms, caramelized onions, mozzarella, truffle oil drizzle....\$16