

ANTIPASTI - INSALATE - ZUPPE

SCHIACCIATA

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

SALUMI MISTI

Italian meats & cheeses, focaccia bianca, fig marmellata....\$16

TRIO DI CROSTINI

Crostini Trio – Goat cheese, fig & pistachio – Honey roasted pears & torta di mascarpone – Ricotta, basil pesto & pomodorini confit....\$11

SGABELLO

Warm flatbread sandwiched with provolone, truffle oil drizzle....\$8

MELANZANE ALLA PARMIGIANA

Breaded eggplant baked with mozzarella, tomato & parmigiano....\$9

GAMBERI IN PADELLA

Pan seared jumbo shrimp wrapped with pancetta, white wine, garlic & cream, toasted crumbs....\$11

CALAMARETTI FRITTI

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

CAPPESANTE AL SUGO

Crusted local scallops, seared, Espagnole sauce....\$12

MINISTRA DELLA SPOSA

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

ZUPPA DI PESCE

Italian seafood soup....\$11

INSALATA DI ERBETTE

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

INSALATA CON POLLO ARROSTO

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

INSALATA DI RUCOLA

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

INSALATA MISTA

Italian mixed greens, shaved fennel, tomato, artichokes, shredded carrots, 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

Handmade potato gnocchi with choice of – Tomato, basil & ricotta or – Speck, cream & toasted hazelnuts or – Short rib ragù....\$16

PAPPARDELLE AL RAGÙ

Pappardelle sautéed with classic pork & beef ragù, grated parmigiano....\$17

LASAGNA

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

PACCHERI

Paccheri sautéed with housemade sausage, sweet onions, mushrooms, tomato, béchamel, shaved parmigiano....\$16

PENNE ALLA BOSCAIOLA

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

CONCHIGLIONI

Large pasta shells stuffed with ricotta, spinach, pesto & roasted tomatoes, baked with béchamel & parmigiano....\$16

LINGUINE AI FRUTTI DI MARE

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

LINGUINE ALLA CARBONARA

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

SPAGHETTINI CON POLPETTE

Spaghettini sautéed with house made meatballs, tomato, fior di latte, grated parmigiano....\$17

SPAGHETTINI AI 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*

LONZA DI TONNO AI PISTACCHI

Pistachio-crusted tuna, seared rare, lemon cream spaghettini....\$23

ZARZUELA

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

POLLO ALLA PARMIGIANA

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

SCALOPPINE DI VITELLO

Veal scaloppine topped with pancetta, seared, gorgonzola dolce, white wine & cream sauce....\$23

AGNELLO SCOTTADITO

Seared lamb chops marinated with Dijon, fresh herbs & olive oil, demi-glace & sweet vermouth sauce....\$24

BRACIOLA DI MAIALE

Double-cut pork chop, pan seared, rosemary & roasted garlic, Sherry cream sauce....\$23

COSTA DI MANZO BRASATA

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

**PESCI, POLLO & CARNI MAIN DISHES
COME WITH ROASTED POTATOES &
SEASONAL VEGETABLES**

PIZZA TRADIZIONALE

MARGHERITA

San Marzano tomato sauce, fior di latte & basil....\$15

PROSCIUTTO E RUCOLA

San Marzano tomato sauce, prosciutto crudo, fresh mozzarella, arugula, chili oil drizzle, shaved 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

TARTUFATA

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

POLLO

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

SALSICCIA

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