

## ANTIPASTI - INSALATE - ZUPPE

### SCHIACCIATA

Warm handmade focaccia bianca, E.V. olive oil, roasted garlic, fresh herbs, sea salt....\$8

### SALUMI MISTI

Italian meats & cheeses, rosemary Schiacciatina, Cerignola olives, Truffle honey, candied pecans....\$20

### SGABELLO

Warm flatbread sandwiched with provolone, truffle oil drizzle....\$12

### MELANZANE ALLA PARMIGIANA

Breaded eggplant baked with mozzarella, tomato & parmigiano....\$14

### TRIO DI CROSTINI

Crostini Trio – Apricot mostarda, Prosciutto, parmigiano – Honey roasted pears & torta di mascarpone – Ricotta, basil oil & confit cherry tomatoes....\$14

### GAMBERI IN PADELLA

Pan seared jumbo shrimp wrapped with pancetta, Sherry, garlic & cream, toasted crumbs....\$14

### CALAMARETTI FRITTI

Flash-fried calamaretti served with Roasted garlic & chili aioli....\$12

### CAPELANTE AL SUGO

Crusted local Scallops, seared, brown butter, sweet potato passata, hazelnut sabbia....\$15

### MINISTRA DELLA SPOSA

Roasted chicken, homemade meatballs, fresh vegetables & pasta soup....\$12

### ZUPPA DI PESCE

Italian seafood soup....\$12

### INSALATA DI ERBETTE

Roasted beets, arugula, crushed hazelnuts, crumbled goat cheese, hazelnut vinaigrette....\$14 **Grande**....\$19

### INSALATA CON POLLO ARROSTO

Roasted chicken, crisp pancetta, grape tomatoes, Italian mixed greens, croutons, garlic dressing, grated pecorino....\$14 **Grande**....\$19

### INSALATA CAPRESE

Garlic confit cherry tomatoes, Fior di Latte, basil pesto, aged Balsamico, toasted focaccia....\$16

### INSALATA AUTUNNALE

Warm honey & thyme roasted vegetables, herb whipped La Tur cheese, toasted pistachios....\$14

## PIZZA TRADIZIONALE

### MARGHERITA

San Marzano tomato sauce, fior di latte & fresh basil....\$19

### PROSCIUTTO E RUCOLA

San Marzano tomato sauce, prosciutto crudo, fresh mozzarella, arugula, chili oil drizzle, shaved parmigiano....\$20

### QUATTRO CARNI

San Marzano tomato sauce, salami, Italian salsiccia, pancetta, prosciutto, mozzarella, garlic oil drizzle....\$22

### CALABRESE

San Marzano tomato sauce, Calabrese salami, peperoncino, caramelized onions, mozzarella....\$20

### POLPETTE E FUNGHI

San Marzano tomato sauce, housemade meatballs, wild mushrooms, fresh basil, mozzarella....\$20

### VEGETARIANA

Roasted garlic & E.V Olive base, Fior di Latte, grilled zucchini & eggplant, roasted red peppers, spinach....\$20

### TARTUFATA

Homemade truffle béchamel, portabello mushrooms, caramelized onions, mozzarella, fresh thyme, truffle oil drizzle....\$20

### POLLO

San Marzano tomato sauce, roasted chicken, goat cheese, grape tomatoes, fresh cilantro, balsamic syrup....\$20

### SALSICCIA

E.V Olive Oil base, housemade Italian sausage, broccolini napoletani, chilies, Fior di Latte....\$20

## PASTA FATTA A MANO

### RAVIOLI

Handmade ravioli stuffed with Italian sausage, ricotta & fresh herbs, sautéed with tomato, white wine, parmigiano....\$24

### LINGUINE AI FRUTTI DI MARE

Linguine sautéed with jumbo shrimp, scallops, mussels, clams, garlic, tomato, herbs, chilies, white wine, arugula....\$26

### SPAGHETTINI CON POLPETTE

Spaghettini sautéed with house made meatballs, tomato, fior di latte, grated parmigiano....\$24

### GNOCCHI BOLOGNESE

Hand rolled potato Gnocchi, San Marzano tomato, beef & pork ragù, fresh basil, parmigiano....\$24

### SPAGHETTINI ALL'ARAGOSTA

Local Lobster, San Marzano tomato, vino bianco, garlic, cream, parmigiano....\$28

### TORTELLINI AL PROSCIUTTO

Handmade Tortellini filled with cheese, sautéed with julienne prosciutto, cream & parmigiano....\$24

### PAPPARDELLE CON AGNELLO RAGÙ

Pappardelle with Lamb Shank ragù, vino rosso, fresh herbs, caramelized shallots, parmigiano....\$24

### MEZZI RIGATONI ALLA BOSCAIOLA

Mezzi Rigatoni sautéed with roasted chicken, bacon, caramelized onions, mushrooms, demi-glace & parmigiano....\$24

### MEZZA LUNA CAPRESE

Handmade pasta stuffed with fresh mozzarella, ricotta, pecorino, sautéed with sundried tomato pesto, garlic, vino bianco, cream, parmigiano....\$24

### FETTUCCINE CON GAMBERI

Fettuccine sautéed with Jumbo Shrimp, garlic, vino bianco, cream, lemon gremolata, parmigiano....\$24

### TAGLIATELLE CON FUNGHI

Tagliatelle sautéed with wild mushrooms, porcini crema, truffle essence, parmigiano....\$24

### LASAGNA

Handmade lasagna layered with beef and pork ragù, montasio & béchamel....\$24

## PESCI - POLLO - CARNI

### FRESH ATLANTIC HALIBUT

Pancetta wrapped Atlantic Halibut, roasted garlic, mushrooms, vino bianco, sautéed spinach, herbed fregola, heirloom carrots....\$32

### STINCO D'AGNELLO

Braised Lamb Shank, caramelized onions, Barolo demi-glace, rosemary, garlic mascarpone mashed potatoes, broccolini....\$30

### POLLO ALLA PARMIGIANA

Chicken scaloppine, crumb-crusted, topped with tomato, prosciutto & fresh mozzarella, served with spaghettini pomodoro....\$30

### SCALOPPINE DI VITELLO

Veal scaloppine topped with pancetta, seared, gorgonzola dolce, Sherry, vino bianco & cream sauce....\$30

### LONZA DI TONNO AI PISTACCHI

Pistachio-crusted tuna, seared rare, lemon cream spaghettini....\$30

### ZARZUELA

Genovese-style seafood stew with baby potatoes, garlic, tomato, caramelized onions, roasted fennel, fresh herbs & vino bianco....\$32

### FILETTO DI MANZO

Beef Tenderloin, charred shallots, Bordelaise sauce, thyme & butter roasted fondant potatoes, winter vegetables....\$40