



DINNER MENU

ANTIPASTI / APPETIZERS

BRUSCHETTA	\$ 9.95	
Tomatoes, basil, garlic & Extra Virgin Olive Oil on grilled homemade bread.		
RICOTTA BRUSCHETTA	\$ 9.95	
Fresh ricotta, honey, wild mushrooms and truffle on grilled homemade bread.		
POLENTA CON FUNGHI	\$14.95	Gluten Free
Grilled polenta with creamy wild mushrooms sauce and melted fontina cheese.		
CALAMARI ALLA GRIGLIA	\$14.95	Gluten Free
Grilled calamari marinated in pesto over baby arugula, and pickled onions.		
VEGETARIANO (2PPL)	\$16.95	Gluten Free
Mixed grilled vegetables and fresh mozzarella with balsamic glaze		
PROSCIUTTO E BURRATA	\$17.95	Gluten Free
Prosciutto di parma and burrata imported from Italy.		
FORMAGGI MISTI (2PPL)	\$17.95	
Assorted Italian cheeses and fig jam.		
SALUMI MISTI (2PPL)	\$18.95	
Assorted Italian sliced meats, cheeses, olives, fig jam crostini.		

INSALATE / SALADS \$10.95

ESOTICA	Gluten Free
Baby arugula, heart of palm, avocado, tomatoes and shaved Parmigiano.	
BARBABIETOLA	Gluten Free
Baby arugula, roasted beets, avocado, and goat cheese with hazelnut vinaigrette.	
CAVOLO NERO	
Tuscan kale, apples, crispy pancetta, walnuts, croutons with Caesar dressing	

CONTORNI / SIDES \$6.95

SPINACI	Gluten Free
Spinach with garlic and extra virgin olive oil.	
CAVOLETTI	Gluten Free
Sautéed Brussels sprouts with pancetta.	
BROCCOLI	Gluten Free
Spicy broccoli rabe.	
GREEN BEANS	Gluten Free
Green beans with garlic and extra virgin olive oil.	
POLPETTA	\$ 8.95
Braised and slowly cooked all beef meatballs.	

PRIMI PIATTI / PASTA

SPAGHETTI WITH MEATBALLS	\$18.95
Spaghetti with all beef meatballs, fresh mozzarella, basil and marinara.	
PENNE GENOVESE	\$18.95
Penne with homemade creamy basil walnut Pesto.	
FETTUCINE FUNGHI	\$18.95
Homemade fettuccine with wild mushrooms, green peas and a light cream sauce.	
RIGATONI FIRENZE	\$18.95
Rigatoni with roasted eggplant, melted mozzarella, fresh basil tomato sauce.	
GNOCCHI ALLA SORRENTINA	\$18.95
Homemade gnocchi with tomato sauce, basil and mozzarella.	
RIGATONI BOLOGNESE	\$18.95
Rigatoni with an original Italian recipe made with ground beef, celery, carrots and onion.	
SPAGHETTI CARBONARA	\$18.95
Spaghetti with cream sauce pancetta, shallot, egg and pecorino Romano.	
ORECCHIETE BARESE	\$18.95
Mini shell pasta with sweet and hot Italian sausage, broccoli rabe, extra virgin olive oil and garlic.	
RAVIOLI DELLA NONNA	\$18.95
Homemade spinach and ricotta ravioli with truffle pink sauce.	
LASAGNA CLASSICA	\$18.95
Homemade beef béchamel lasagna.	
PENNE VEGETARIANO	Gluten Free \$18.95
Gluten Free Penne with seasonal mixed vegetables, saffron and extra virgin olive oil & garlic.	
PAPPARDELLE CON RAGU DI CARNE	\$19.95
Homemade pappardelle with honey-braised short rib ragu.	
LINGUINI NERE ALLA ARRABIATA	\$19.95
Homemade black linguini with shrimp and spicy "Calabrian" tomato sauce.	
SPAGHETTI CON LE VONGOLE	\$19.95
Spaghetti with manila clams, cherry tomatoes & white wine	

SECONDI PIATTI / MAIN COURSE

POLLO MILANESE	\$20.95	
Pan-fried free range breaded chicken cutlet topped with tomato and arugula.		
SALMONE ALLA GRIGLIA	\$24.95	Gluten Free
Grilled wild salmon filet with capers white wine sauce; served with sautéed spinach and mashed potatoes.		
TAGLIATA (GRASS FED)	\$25.95	Gluten Free
Grilled organic grass-fed black angus hanger steak with chimichurri sauce served with rosemary roasted potatoes.		
POLLO PARMIGIANA	\$25.95	
Free range chicken parmigiana with side of spaghetti pomodoro		
MANZO ALLA TOSCANA	\$27.95	Gluten Free
Honey braised and slowly cooked for 24 hours beef short ribs; served with mashed potatoes and broccoli rabe.		