

## DINNER

### ANTIPASTI / APPETIZERS

#### Classic Bruschetta

Tomatoes, basil, garlic and extra virgin olive oil on grilled homemade bread.

\$12.95

#### Ricotta Bruschetta

Fresh ricotta, honey, wild mushrooms and truffle on grilled homemade bread.

\$12.95

#### Pizzaiola Bruschetta

Fresh melted mozzarella, tomatoes, basil and extra virgin olive oil on grilled homemade bread.

\$12.95

#### Polenta con Funghi

Grilled polenta with creamy wild mushroom sauce and melted fontina cheese.

\$14.95

#### Calamari alle Griglia

Grilled calamari marinated in pesto over baby arugula and pickled onions.

\$17.95

#### Vegetariano (2PPL)

Mixed grilled vegetables and fresh mozzarella with balsamic glaze.

\$17.95

#### Prosciutto e Burrata

Prosciutto di parma and burrata imported from Italy.

\$18.95

#### Salumi Misti (2PPL)

Assorted Italian sliced meats, cheeses, olives, and fig jam crostini.

\$22.95

#### Carpaccio Classico

Classic beef carpaccio with arugula, shaved parmigiano and lemon-caper dressing.

\$18.95

### ENSALATE / SALAD . \$11.95

#### Esotica

Baby arugula, heart of palm, avocado, tomatoes and shaved parmigiano.

#### Barbabietola

Roasted beets, avocado, and goat cheese with hazelnut vinaigrette.

#### Cavolo Nero

Tuscan kale, apples, crispy pancetta, walnuts, croutons with Caesar dressing.

### PRIMI PIATTI / PASTA

#### Spaghetti with Meatballs

Spaghetti with all beef meatballs, fresh mozzarella, basil and marinara.

\$20.95

#### Fettuccine Funghi

Homemade fettuccine with wild mushrooms and green peas in a light cream sauce.

\$20.95

#### Rigatoni Firenze

Rigatoni with roasted eggplant, melted mozzarella, fresh basil, and tomato sauce.

\$20.95

#### Gnocchi Alla Sorrentina

Homemade gnocchi with tomato sauce, basil and mozzarella.

\$20.95

#### Rigatoni Bolognese

Rigatoni with an original Italian recipe made with ground beef, celery, carrots and onion.

\$20.95

#### Spaghetti Carbonara

Spaghetti with pancetta, shallot, egg and pecorino Romano.

\$20.95

#### Orecchiete Barese

Mini shell pasta with sweet and hot Italian sausage, broccoli rabe, extra virgin olive oil and garlic.

\$20.95

#### Lasagna Classica

Homemade beef bechamel lasagna.

\$20.95

#### Burrata Ravioli

Homemade burrata ravioli with sundried tomato and creamy basil walnut Pesto.

\$21.95

#### Pappardelle Con Ragu Di Carne

Homemade pappardelle with honey-braised short rib ragu.

\$21.95

#### Linguini Nere Alla Arrabiata

Homemade black linguini with shrimp and spicy Calabrian tomato sauce.

\$22.95

#### Spaghetti Con Le Vongole

Spaghetti with manila clams, cherry tomatoes and white wine.

\$22.95

\*Gluten-free pasta available upon request.

### SECONDI PIATTI / MAIN COURSE

#### Pollo Milanese

Pan-fried free range breaded chicken cutlet topped with tomato and arugula.

\$20.95

#### Salmonella alla Griglia

Grilled wild salmon filet with capers in white wine sauce. Served with sauteed spinach and mashed potatoes.

\$27.95

#### Bistecca alla Griglia

Grilled organic grass-fed black angus hanger steak with chimichurri sauce. Served with rosemary roasted potatoes.

\$27.95

#### Pollo Parmigiana

Free range chicken parmigiana. Served with side of spaghetti pomodoro.

\$27.95

### CONTORNI / SIDES \$8.95

#### Cavoletti

Roasted Brussels sprouts with pancetta.

#### Broccoli

Spicy broccoli rabe.

#### String Beans

String beans with garlic and extra virgin olive oil.

#### Polpetta

All beef meatballs in marinara sauce.

### DIGESTIVES \$9

Amaro

Amaretto

Fernet Branca

Frangelico

Limoncello

Porto

Sambuca

### DESSERTS / DOLCI \$9

#### Tiramisu

Grandma's recipe; made with mascarpone cheese and espresso flavor.

#### Tortino Di Cioccolato

Warm Chocolate lava cake with vanilla gelato.

#### Crema Brulee

Grandma's recipe; made with mascarpone cheese and espresso flavor.

#### Panna Cotta

Homemade cold Italian vanilla pudding served with strawberry puree.

