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## ANTIPASTI - STARTERS

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### CARPACCIO DI MANZO | \$14

*Beef Carpaccio drizzled with Extra-Virgin Olive Oil, shaved Grana Padano, Arugula & cracked Black Pepper.*

### BURRATA FRESCA | \$16.50

*Imported, creamy Mozzarella cheese dressed with Truffle Oil & Pink Salt, served with fresh Tomato.*

### TONNATO DI VITELLO | \$15.50

*Roasted Veal Tenderloin served in a creamy shaved Caper & Tuna sauce.*

### TARTARE DI TONNO | \$17.50

*Raw Tuna prepared with Extra-Virgin Olive Oil, Avocado, Lime & Fennel Leaves.*

### TUNA TATAKI | \$17.50

*Fresh Red Tuna topped with Sesame Seeds & dressed in a Soy sauce.*

### CROCCHETTE DI PESCE | \$18

*Balled Shrimp & Crab meat served with our signature fresh & spicy Tomato sauce.*

### COZZE ALLO ZAFFERANO | \$13

*Saffron-seasoned Mussels served with fresh Cherry Tomatoes.*

### FRITTURA DI GAMBERI E CALAMARI | \$16.50

*Fried Shrimp, Calamari & Onions in Rice Flour, dressed in Garlic Mayonnaise sauce.*

### FRITTURA LEGGERA DI VERDURE | \$12

*Fresh, organic Vegetables fried in Rice Flour, served with our signature fresh & spicy Tomato sauce.*

### TORTINO DI MELANZANE | \$14.50

*Eggplant Parmigiana topped with Tomato sauce, Mozzarella, Pecorino Romano & Extra-Virgin Olive Oil.*

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## ZUPPA E INSALATE - SOUP & SALADS

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### ZUPPA DEL GIORNO | \$9

*Daily, fresh made soup with seasonal organic ingredients.*

### INSALATA DI RUCOLA | \$11

*Arugula salad topped with Carrots, Cherry Tomatoes, Parmesan Cheese & Pistachio.*

### INSALATA DI SPINACI | \$11

*Fresh Spinach salad served with Artichoke, Feta Cheese, Walnuts & Sesame Seeds.*

We are happy to accommodate vegetarians, vegans & individuals with food allergies.  
Please notify us when you order.

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## PASTE - HOMEMADE PASTA

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### LASAGNA VERSIONE DELLO CHEF | \$22

*Chef's special Foie Gras & Mushroom layered Lasagna.*

### GNOCCHI ALLA CREMA DI FORMAGGI | \$19

*Parmesan-crusted Potato Gnocchi served with Chef's special Cheese sauce, made from a mixture of organic cheeses.*

### GNOCCHI PESTO ALLA GENOVESE | \$18

*Gnocchi served with Fresh Basil, Pine Nuts, Parmesan and Pecorino Cheese & Extra-Virgin Olive Oil.*

### TAGLIATELLE AL RAGU DI BOLOGNESE | \$19.50

*Tagliatelle Pasta served with homemade Tomato sauce & Ground Beef.*

### SPAGHETTI ALLE VONGOLE VERACI | \$25

*Fresh Clams sauteed with Spaghetti.*

### SPAGHETTI ALLO SCOGLIO | \$28

*Mixed Seafood sauteed with Spaghetti.*

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## CARNE - MEAT

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### OSSOBUCO CON RISOTTO ALLO ZAFFERANO | \$37.50

*Veal Ossobuco served with Saffron Risotto*

### FILETTO ALLA ROSSINI | \$39.50

*Beef Tenderloin, Mushroom & Potato Gratin, topped with Foie Gras.*

### TAGLIATA DI MANZO | \$36

*Grilled Beef Steak served with Arugula, Cherry Tomatoes, & Parmesan Cheese.*

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## PESCE - FISH

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### GAMBERI E CAPESANTE | \$29

*Sautéed Scallops and Shrimp served with Cheese Risotto & organic Vegetables.*

### FILETTO DI BRANZINO AL FORNO | \$31

*Baked Sea Bass Fillet with Potatoes, Cherry Tomatoes, Black Olives, Capers & Extra-Virgin Olive Oil.*

### FILETTO DI TONNO | \$34

*Grilled Tuna Fillet with Guacamole & organic Vegetables.*

### TRANCIO DI SALMONE | \$31

*Grilled Atlantic Salmon topped with Gratin Potatoes & organic Vegetables.*

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**DOLCI - DESSERT**

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**TIRAMISÙ | \$9**

*Espresso-infused Sponge Cake layered with clouds of Mascarpone Cheese & dusted with Cocoa Powder.*

**CRÈME BRÛLÉE | \$9**

*Lightly sweetened Custard topped with a caramelized layer of melted Sugar.*

**SEMIFREDDO ALL'AMARETTO DI SARONNO | \$9**

*Amaretto di Saronno flavored Semifreddo.*

**SEMIFREDDO AL PISTACCHIO CON SALSA DI CIOCCOLATO | \$9**

*Homemade Pistachio Semifreddo drizzled in a rich Chocolate sauce.*

**TORTA BORRACHO | \$11**

*Rum-soaked Sponge Cake served with Vanilla Ice Cream & a shot of Rum.*

**AFFOGATO CON GELATO ALLA VANIGLIA | \$8**

*Vanilla Ice Cream drowned in Italian coffee & Cream.*

**BISCOTTO CON GELATO | \$11**

*Fresh Gelato layered between two thin slices of homemade Italian Sponge Cake.*

**BISCOTTI CON VIN SANTO | \$12**

*Traditional homemade Biscotti served with Italian Dessert Wine, Vin Santo.*

**FORMAGGI MIX | \$22**

*An array of Italian and French Cheeses served with organic Honey & a selection of homemade Marmalades.*

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**CAFFÉ**

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**COFFEE | \$2.95**

**DECAF | \$2.95**

**ESPRESSO | \$3.75**

**CAPPUCCINO | \$4.50**

**TEA | \$4**

**IRISH COFFEE | \$10**

*Coffee, Irish Whiskey & fresh Whipped Cream.*

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