



ANTIPASTI – STARTERS

BRESAOLA CON CARCIOFI FRITTI | \$13

Beef Prosciutto, Rucola Salad, Artichokes, Parmesan Cheese & Citronette Dressing.

CARPACCIO DI MANZO | \$14

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

TONNATO DI VITELLO | \$15.50

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

BURRATA FRESCA | \$16.50

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

TARTARE DI TONNO | \$18.50

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

TUNA TATAKI | \$18.50

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

CROCCHETTE DI PESCE | \$14

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

PEPATA DI COZZE CON POMODORINI | \$12

Mussels tossed in Garlic & Extra-Virgin Olive Oil, served with fresh Cherry Tomatoes.

FRITTURA DI GAMBERI E CALAMARI | \$14.50

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.

ZUPPE E INSALATE – SOUPS & SALADS

ZUPPA DEL GIORNO | \$8

Daily, fresh made soup with seasonal organic ingredients.

MINISTRONE | \$10

INSALATA MISTA | \$9.50

Mixed Greens tossed with Citronette Dressing.

INSALATA DI RUCOLA | \$11.50

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

INSALATA DI SPINACI | \$11.50

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

INSALATA ITALIAN CAESAR | \$11.50

Seasonal Greens served with Caesar Dressing & Parmesan Cheese.

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

PASTE – HOMEMADE PASTA

LASAGNA VERSIONE DELLO CHEF | \$19.50

Chef's special Foie Gras & Mushroom layered Lasagna.

GNOCCHI ALLA CREMA DI FORMAGGI | \$18.50

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

GNOCCHI PESTO ALLA GENOVESE | \$18.50

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

TAGLIATELLE AL RAGÙ DI BOLOGNESE | \$18.50

Tagliatelle Pasta served with homemade Tomato sauce & Ground Beef.

TAGLIATELLE ALLA CARBONARA | \$17.50

Homemade Tagliatelle Pasta topped with a Carbonara Sauce, made with Bacon, Eggs, Black Pepper, Extra-Virgin Olive Oil & Pecorino Cheese.

SPAGHETTI ALLE VONGOLE VERACI | \$19.50

Fresh Clams sautéed with Spaghetti.

SPAGHETTI ALLO SCOGLIO | \$19.50

Mixed Seafood sautéed with Spaghetti.

CARNE – MEAT

OSSOBUCO CON RISOTTO ALLO ZAFFERANO | \$37.50

Veal Ossobuco served with Saffron Risotto

FILETTO ALLA ROSSINI | \$37.50

Beef Tenderloin with Mushrooms & Potatoes.

TAGLIATA DI MANZO AL GORGONZOLA | \$32

Grilled Beef Tenderloin served with Arugula & Gorgonzola Cheese.

PESCE – FISH

GAMBERI E CAPESANTE | \$31

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

FILETTO DI BRANZINO AL FORNO | \$26

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

FILETTO DI TONNO | \$31

Grilled Tuna Fillet with Guacamole & organic Vegetables.

TRANCIO DI SALMONE | \$26

Grilled Atlantic Salmon topped with Gratin Potatoes & organic Vegetables.

SIDES

SPAGHETTI AGLIO, OLIO E PEPERONCINO | \$9

Spaghetti tossed with Garlic, Extra-Virgin Olive Oil & Chili Pepper Flakes.

SPAGHETTI WITH MARINARA SAUCE | \$9

SAUTÉED SPINACH | \$9

MIXED ORGANIC VEGETABLES | \$9

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

DOLCI – DESSERT

FORMAGGI MIX | \$22

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

DESSERT OF THE DAY | \$11

Chef's special dessert.

TIRAMISÙ | \$9.50

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

CRÈME BRÛLÉE | \$9.50

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

SEMIFREDDO AL COCCO CON SALSA AI FRUTTI DI BOSCO | \$10

Homemade Coconut Semifreddo drizzled in a Fresh Berry Sauce

SEMIFREDDO AL PISTACCHIO CON SALSA DI CIOCCOLATO | \$10

Homemade Pistachio Semifreddo drizzled in a rich Chocolate sauce.

TORTA UBRIACA | \$12

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

AFFOGATO CON GELATO ALLA VANIGLIA | \$9

Vanilla Ice Cream drowned in Italian coffee & Cream.

BISCOTTO CON GELATO | \$11

Vanilla Ice Cream layered between two thin slices of homemade Italian Sponge Cake.

CANTUCCI CON VIN SANTO | \$12

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

VULCANO | \$13

*Chocolate Cake with a molten center of warm Chocolate.
Please order 20 minutes in advance.*

SGROPPINO | \$13

Lemon Sorbet & Tito's Vodka.

CAFFÉ

IRISH COFFEE | \$12

Coffee, Irish Whiskey & fresh Whipped Cream.

COFFEE | \$3.90

DECAF | \$3.90

ESPRESSO | \$3.90

CAPPUCCINO | \$4.50

TEA | \$4.50

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