



## Le Zuppe

### Zuppa Di Pesce Della Costiera -10

Clams, mussels, squid, scallops, shrimps, fish broth and light tomato sauce.

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## Le Insalate

### Insalata di Caesar -11

Whole leaf romaine, Caesar anchovies dressing, tomato marmalade, red onions and parmesan.

Add chicken - 8 / shrimp - 10

### Insalate Mediterranea -12

Mixed Green salad, red onion, cucumber, cherry tomatoes, Kalamatas olives, feta cheese crumbles and balsamic vinaigrette.

Add chicken - 8 / shrimp - 10

### Burrata Caprese - 16

Cherry tomatoes, fresh burrata cheese, arugula, creamy pesto, balsamic reduction' EVOO, on Focaccia.

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## Gli Aperitivi

### Polpette di Vitello in Salsa - 12

Homemade veal meatballs, osobucco sauce and caramelized onions.

### Empanada di Churrasco - 14

Skirt steak empanadas, chimichurri, aji amarillo aioli.

### Frittura Mista del Golfo - 16

Light breaded calamari rings and shrimp served with capers aioli.

### Crochette Di Baccala - 12

Panko crusted codfish croquettes with saffron aioli

### Carpaccio Di Manzo - 19

Thin sliced raw beef tenderloin grass fed, EVOO, Truffle aioli, fried quinoa, arugula, shaved parmigiano and bruschetta bread.

### Carpaccio Di Tonno - 18

Thin sliced raw tuna filet, EVOO, basil, tomatoes, onions and capers mojo, served with arugula, truffle oil, shaved parmigiano and bruschetta bread.

### Ricotta Polpette - 12

Ricotta cheese balls with basil and lemon zest breaded with panko served with a fig sauce.

### Carciofi e Spinaci - 10

Vegan artichokes and spinach dip with home-made pita bread 

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## I Primi Piatti

### **Pappardelle con Bolognese - 18**

Creamy bolognese "meat ragu" sauce with fresh pappardelle and parmesan.

### **Fusiloni Primavera al pesto - 16**

Fresh Fusiloni pasta, green squash, eggplant, carrots, cherry tomatoes, mushrooms and pesto.

Add chicken - 8 / shrimp - 10

### **Bucatini alla Carbonara - 18**

Fresh Bucatini pasta, creamy sauce of eggs, pan fried pancetta, parmesan cheese & black pepper.

### **Lasagna Emiliana - 18**

Lasagna pasta, mozzarella, parmigiano, bechamel, bolognese "meat ragù", bruschetta.

### **Gnocchi di Patate al Gorgonzola - 18**

Potato gnocchi, creamy gorgonzola sauce, parmesan cheese.

Add chicken - 8 / shrimp - 10

### **Ravioli all'Aragosta - 28**

Homemade lobster and shrimp ravioli, with a creamy brandy lobster sauce and cherry tomato.

### **Linguine Vongole - 25**

Linguine pasta, clams, diced onions, basil, pancetta in a garlic, white wine and butter sauce.

### **Risotto o Linguine ai Frutti di Mare - 28**

Risotto or Linguine pasta, scallops, shrimps, mussels, clams, calamari, cherry tomatoes in a light pomodoro sauce.

### **Linguine Shrimp Scampi - 26**

Linguine pasta with shrimps in a white wine, garlic, lemon and buttery sauce, with parsley and cherry tomatoes.



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## Secondi Piatti

### **Scaloppine di pollo marsala - 20**

Seared chicken breast slightly breaded with a sweet marsala wine sauce with mushrooms served with spaghetti olio.

### **Bistecca di New York - 34**

Grilled Grass Fed NY strip steak, with a garlic and rosemary compound butter, served with truffle french fries, parsley and parmesan.

### **Salmone Impanato - 26**

Salmon filet with herbs parmesan crust, served with risotto primavera.

### **Trancio di Tonno - 25**

Grilled seared Tuna filet with a Caribbean jerk style dry rub, with a cherry tomato, capers and white wine sauce with our mediterranean salad.

### **Pollo alla Parmigiana - 20**

Chicken breast breaded in panko, fried and topped with pomodoro sauce and gratinated with mozzarella, served with Spaghetti al burro (butter sauce).

### **Bistecca di Rib-Eye- 42**

Grilled Grass Fed Rib-eye steak, with a garlic and rosemary compound butter, served with sweet potato (boniato) and yam gratin in a smoke gouda cheese sauce with crusted parmesan cheese.



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## Pizze

### MARGHERITA - 16

Pomodoro sauce, EVOO, fresh mozzarella, parmesan cheese, fresh basil.

### INFERNO - 18

Pomodoro sauce, mozzarella, spanish chorizo, pepperoni, red chili pepper oil, pickled serrano pepper, parmesan cheese.

### CAMPANA - 19

Pomodoro sauce, fresh and shredded mozzarella, prosciutto, arugula, EVOO, shaved parmigiano.

### NEW YORKER - 18

Pomodoro sauce, mozzarella, pepperoni, ground beef, bacon, parmesan cheese.

### ORTOLANA - 17

Pomodoro sauce, mozzarella, cherry tomatoes, kalamata olives, red onions, fresh mushrooms, eggplant, zucchini, parmesan cheese, basil.

### Pancetta di Maiale - 17

ricotta, rosemary, and garlic sauce, mozzarella, basil, with shredded pork-belly and pork cracklings crumbles.

### VERACE BIANCA - 16

EVOO, Pesto dollop, fresh mozzarella, cherry tomatoes, fresh basil, parmesan cheese, basil dust.

### MARGHERITA 2.0 - 18

Pomodoro sauce, pesto, fresh mozzarella, pepperoni, red onion, basil, cherry tomatoes, spicy honey drizzle.

### MANZO DI BLU (azulito) - 19

Pomodoro sauce, mozzarella, gorgonzola, skirt steak, caramelized onions, red wine reduction drizzled.

### FOCCACIA BREAD - 8

Artesanal foccacia bread with EVOO, garlic, rosemary, parmesan cheese.



## Neapolitan Style 12-inch pizzas

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