



Le Zuppe

Zuppa Di Pesce Della Costiera -10

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

Le Insalate

Insalata di Caesar -10

Romaine, Anchovies dressing, tomato marmalade, red onions and parmesan.
Add chicken - 6 / shrimp - 10

Insalate Mediterranea -10

Mixed Green salad, red onion, cucumber, cherry tomatoes, Kalamatas olives, feta cheese crumbles and balsamic vinaigrette.
Add chicken - 6 / shrimp - 10

Burrata Caprese - 16

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

Gli Aperitivi

Polpette di Vitello in Salsa - 11

Homemade veal meatballs, osobucco sauce and caramelized onions.

Fagottini di Churrasco marinato - 12

Skirt steak dumplings, teriyaki sauce, scallions, with dark beer reduction sauce.

Cozze allo zafferano- 16

Mussels in a white wine and saffron fish broth with scallions, bruschetta.

Frittura Mista del Golfo - 15

Light breaded calamari rings and shrimp served with capers aioli.

Crochette Di Baccala - 12

Panko crusted codfish croquettes with saffron aioli

Carpaccio Di Manzo - 18

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

Carpaccio Di Tonno - 18

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

Tentacoli di Polipo - 18

Octopus tentacle grilled in olive oil and smoked paprika, served with a puree of cannellini beans and chick peas.

Tartara de Tonno e Salmone - 16

Fresh tuna and salmon, avocado, capers, onions, ponzu sauce, sesame oil, arugula and bruschetta bread.
raw fresh tuna and salmon

Crochette Fagiolo Neri - 9

Black beans and veggies croquette, served with a roasted peppers aioli.



I Primi Piatti

Pappardelle con Bolognese - 17

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

Pappardelle Boscaiola e Salsiccia - 24

Pappardelle pasta, creamy mushroom sauce with sweet Italian sausage and green peas topped with shaved parmigiano and parsley.

Fusiloni Primavera al pesto - 16

Fusiloni pasta, green squash, eggplant, carrots, cherry tomatoes, mushrooms and pesto.
Add chicken - 6 / shrimp - 10

Bucatini alla Carbonara - 17

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

Lasagna Emiliana - 17

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

Gnocchi di Patate al Gorgonzola - 17

Potato gnocchi, creamy gorgonzola sauce, parmesan cheese.
Add chicken - 6 / shrimp - 10

Ravioli all'Aragosta - 28

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

Linguine Vongole - 24

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

Risotto o Linguine ai Frutti di Mare - 27

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

Linguine Shrimp Scampi - 25

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





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 - 35

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

Medaglioni di Fileto - 38

Filet Mignon grilled topped with sautéed mushroom in demi-glace served with malanga puree.

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 - 18

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

Braciola di Maiale alla Griglia - 25

Thick grilled Pork Chop, glazed with spicy coffee BBQ sauce, served with Yuca fries tossed with sweet and smokey rotisserie powder

Bistecca di Rib-Eye- 39

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





Pizze

MARGHERITA - 15/24

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

INFERNO - 16/26

Pomodoro sauce, mozzarella, spanish chorizo, pepperoni, red pepper flakes, EVOO, parmesan cheese.

CAMPANA - 17/30

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

NEW YORKER - 15/29

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

CAPRICCIOSA - 15/26

Pomodoro sauce, mozzarella, artichokes, cooked ham, fresh mushrooms, kalamata olives, parmesan cheese, basil.

ORTOLANA - 17/28

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

FLORENTINE FUNGHI BIANCA - 16/26

EVOO, mozzarella, red onions, fresh mushrooms, fresh spinach, feta crumbles.

VERACE BIANCA - 15/24

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

CINQUE FORMAGGI - 16/26

EVOO, mozzarella, gorgonzola, asiago, smoked fresh mozzarella, goat cheese crumbles.

MANZO DI BLU (azulito) - 17/30

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

FOCCACIA BREAD - 8

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



Small pizza can be turn in to a calzone



Dolci

TIRAMISU della CASA - 9

(Trillomisu)

Lady fingers dipped in espresso, borghetti liquor, layered mascarpone cream and cocoa dust.

CHEESECAKE - 9

Ask for our chef selections

LAVA CAKE - 9

Chocolate cake with a heart of creamy chocolate served warm and topped with vanilla gelato .

FLAN della CASA - 8

Ask for our chef selections

GELATOS - 6

Ask for our chef selections

Liquors

(After dinners)

LIMONCELLO

GRAPPA

FRANGELICO

COINTREAU

GRAND MARNIER

AVERNA

AMARO MONTENEGRO

FERNET BRANCA

AMARETTO DISARONO

BAILEYS

ORUJO

BORGHETTI

KAHLUA

