

PRIMERO

Burrata 19

Fresh burrata, cured tomato salad, Balsámico de Modena extra virgin olive oil

Carpaccio 19

Thin sliced seared beef tenderloin, shaved parmesan, caper berries, Watercress, lemon-infused oil

Insalata Cesare 14

Romaine hearts, parmesan cheese, Fresh croutons, Caesar dressing, and anchovies

Panzanella Salad 14

Vine ripe tomatoes, red onions, watercress, marinated grill ciabatta bread, ricotta cheese, Taggiasca olive vinaigrette

Polpette 16

Beef, veal and pork, meatballs, San Marzano tomato sauce, basil and pecorino

Fritto Misto 19

Shrimp, calamari, fish and vegetables battered and fried crispy, served with lemon aioli

Involtini di Melanzane 16

Eggplant stuffed with prosciutto Cotto, Italian cheese blend, baked and topped with pomarola sauce and grated parmesan

Arancini 16

Traditional Sicilian risotto croquette, stuffed with beef, served over Pomodoro and parmesan

Lobster Bisque 14

Lobster gnocchi, sherry, and chives

PASTA

Gnocchi di Patate 24

Fresh Gnocchi, San Marzano tomato sauce, whipped goat cheese, fresh basil

Cacio e Pepe 23

Bucatini, pasta, grana Padano, pecorino, touch of cream and butter, freshly cracked black pepper

Aglione e Olio 22

Angle hair pasta, sliced garlic, chili flakes, extra virgin olive oil, parmesan

Carbonara 25

Spaghetti, diced pancetta, egg-based parmesan cream

Lasagna Al Forno 30

Baked layers of fresh ground veal Bolognese, pasta sheets, ricotta, and mozzarella cheese

Raviolo di Ragosta 38

Large ravioli filled with lobster and whole milk ricotta, brown butter sauce, pine nuts sage

Risotto di Funghi e Tartufo 28

Carnaroli rice, forest mushrooms, parmesan, black truffle pate

Seafood Fra Diavolo 38

Shrimp, clams, scallops, squid, and mussels cooked in a traditional spicy tomato sauce, tossed with Linguine pasta

CARNE E PESCE

Cotoletta Milanese 36

Veal chop, thinly pounded and fried golden brown, topped with arugula salad, lemon thyme potatoes

Ossobucco 48

Braised crossed-cut veal shank, served over creamy polenta, and gremolata

Chicken Picatta 28

Pan-fried Chicken Breast, finished with a lemon basil and capers sauce, served with spaghetti Pomodoro

Bacala 42

Olive Oil poached wild codfish served over lemon thyme potatoes and asparagus

Salmon Oscar 39

Seared salmon, topped with lump crab meat, hollandaise sauce, and gratinate, served with whipped potatoes and asparagus

BUTCHERS CUT

Filet Mignon 62

Grilled 8 oz. center-cut beef tenderloin

New York strip steak 68

Grilled 14 oz New York steak

Ribeye 72

16 oz dry aged ribeye steak

Rack of lamb 64

Double-cut New Zealand Lambchop

Sauces 6

Hollandaise* Barolo wine demi * Green Peppercorn

Sides 9

Asparagus* Whipped potatoes* Lemon Thyme

Potatoes* Wild Mushrooms * Spaghetti Pomodoro

DESSERT

Tiramisu 14

Lemon Mascarpone cheese, coffee-soaked lady fingers, and cocoa

Ricotta Cheesecake 14

Raspberry coulis

Zabaglione 12

Fresh berries topped with creamy vanilla and Marsala