



Le Zuppe

Zuppa Di Pesce Della Costiera - 10

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

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.

Gli Aperitivi

Polpette di Vitello in Salsa - 12

Homemade veal meatballs, osobucco sauce and caramelized onions.

Fagottini di Churrasco marinato - 12

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

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.

Crochette Fagiolo Neri - 10

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

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I Primi Piatti

Pappardelle con Bolognese - 18

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

Radiatore, Salmone crema allo zafferano - 26

Fresh Radiatore pasta, with salmon chunks and sweet peas in a creamy saffron sauce.

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, 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.

Medaglioni di Fileto - 38

Grass Fed Filet Mignon grilled topped with demi-glace served with mushroom risotto.

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 - 15/26

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

INFERNO - 17/27

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

CAMPANA - 17/30

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

NEW YORKER - 17/29

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

CAPRICCIOSA - 16/27

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.

Pancetta di Maiale - 17/30

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

VERACE BIANCA - 15/26

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

MARGHERITA 2.0 - 17/28

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

MANZO DI BLU (azulito) - 18/30

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

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