



Antipastí

Bruschetta Classica	\$10
<i>Toasted ciabatta bread topped w/fresh tomatoes, basil & EVOO</i>	
Tavoliere di Formaggi ed Olive	\$17
<i>Selection of imported cheese from Italy, Castelvetrano green olives & marmalade</i>	
Antipasto Affettato	\$18
<i>Selection of imported cold cuts from Italy. Fior di mozzarella & Castelvetrano olives</i>	
*Carpaccio di Manzo	\$17
<i>Thinly sliced beef carpaccio topped w/arugula, shaved parmigiano cheese & artichokes</i>	
Melenzane alla Parmigiana	\$17
<i>Baked layers of eggplant, mozzarella, basil tomato sauce & parmigiano</i>	
Guazzetto di Vongole al Pomodoro	\$18
<i>Sauteed Manila clams in a white wine w/a touch of tomatoes</i>	
Carpaccio di Polpo all'Arancio e Pepe Rosa	\$18
<i>Thinly sliced octopus topped w/arugula, oranges, fennel, olives & pink peppercorn</i>	
Provola Arreganata	\$16
<i>Warm smoked mozzarella w/fresh tomatoes, arugula, oregano & EVOO</i>	

Insalate

Insalata di Spinaci e Pere	\$14
<i>Baby spinach salad w/fresh pear, walnuts & goat cheese in a honey balsamic dressing</i>	
Insalata Rucola e Pecorino	\$15
<i>Fresh arugula, fennel, oranges & pecorino cheese w/EVOO & lemon dressing</i>	
Insalata di Gamberi Tropicale	\$17
<i>Mixed green topped w/sauteed shrimps, avocado, mango & heart of palm in an EVOO & lemon dressing</i>	
Insalata Caprese	\$16
<i>Fresh nodino mozzarella fior di latte, fresh tomatoes, basil, olives & EVOO</i>	
Insalata Mediterranea	\$16
<i>Mixed greens, tomatoes, roasted sweet pepper, kalamata olives, palmito & feta cheese</i>	

***Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness-especially if you have certain medical conditions**



Pasta Fresca

Mezzi Paccheri al Sapore di Mare	\$21
<i>Fresh mezzi paccheri w/the catch of the day & roasted cherry tomatoes ragu'</i>	
Fettuccine Verdi alla Bolognese	\$19
<i>Fresh spinach fettuccini in a classic homemade ground sirloin beef ragu'</i>	
Pappardelle con Gamberi e Asparagi	\$21
<i>Wide fettuccine w/shrimp in a asparagus cream & roasted cherry tomatoes</i>	
Ravioli ai Funghi Porcini	\$18
<i>Fresh ravioli stuffed w/porcini mushrooms in a walnut sauce</i>	
Fazzoletti di Formaggio e Pera	\$19
<i>Fresh pear & cheese stuffed pasta w/sautéed baby shrimp in a creamy ricotta sauce</i>	
Linguine Vongole e Bottarga	\$21
<i>Fresh homemade linguini served w/clams, celery, cherry tomatoes & bottarga</i>	

Secondi Piatti

Gamberoni al Forno	\$25
<i>Jumbo shrimp baked w/fresh thyme & cherry tomatoes served w/vegetarian fregola</i>	
Filetto al Foie Gras	\$33
<i>Filet mignon medallion pan seared & served w/seared foie gras, spinach & mashed potatoes in fresh rosemary demi</i>	
Stinco d'Agnello Brasato ai Carciofi	\$28
<i>Braised lamb shank in a white wine sauce & artichoke served w/mashed potatoes</i>	
Platessa agli Asparagi & Zafferano	\$26
<i>Baked flounder filet, stuffed w/asparagus white almond & saffron served w/mashed potatoes, parsley & EVOO</i>	
Branzino in Guazzetto	\$28
<i>Mediterranean branzino filet sautéed in a light clam bottarga & white wine broth, served w/rosemary potatoes</i>	

SIDES \$6.00

*Mashed potatoes
Sautéed spinach
Roasted potatoes*

Live Music \$2

*Per person
To help support the
talented artists
performing*