

DINNER MENU

Piatti

Bruschetta (Vegetarian)	16
Grilled Garlic Filone Bread, Tomatoes, Olives, Capers, Fresh Basil	
Carpaccio*	19
Raw Beef, Artichokes, Capers, Arugula, Shaved Parmesan, Mustard Sauce	
Fegatini	16
Chicken Liver Pate, Ciabatta Bread, Caramelized Onion, Saba	
Calamari	17
Grilled Squid, Mandolin Vegetables, Salmoriglio Sauce	
Polpo	25
Charred Octopus, Potatoes, Aioli	
Polpettine	18
Housemade Beef Meatballs, Tomato Sauce, Pecorino, Fresh Basil	
Cavolini	17
Caramelized Brussels Sprouts with Pancetta	
Lumache	16
Large Snails, Parsley, Garlic Butter, Filone Bread	
Soup Of The Day	MP

Pesce & Carne

Salmone	35
Grilled Faroe Island Salmon, Beluga Lentils, Marinated Kale, Salsa Verde	
Branzino	37
Tomato Crusted Sea Bass, Leeks, Castelvetro Olives, Fresh Artichokes, Vernaccia Wine	
Cotoletta alla Milanese	36
Breaded Veal Cutlet, Arugula, Red Onion, Cherry Tomatoes, Shaved Parmesan	
Bistecca	41
Seared 10oz Hanger Steak, Garlic Roasted Potatoes, Sautéed Spinach	
Agnello	46
Roasted Lamb Chops, Mint Yogurt Sauce, Roasted Potatoes	

Contorni (Sides)

Additional Bread Basket	4
Roasted Potatoes, Garlic, Rosemary	12
Sautéed Spinach, Toasted Pine Nuts, Raisins	12
Cannellini Beans, Pancetta	12
Sautéed Broccoli Rabe, Chili Flakes, Garlic, Olive Oil	12

Please inform your server of any and all food allergies!!!

Insalate

Orto (Vegetarian)	15
Spring Mix, Cucumbers, Taggiasca Olives, Red Onions, Organic Tomatoes, Ricotta Salata, Honey Balsamic Vinaigrette	
Burrata (Vegetarian)	17
Avocado, Organic Tomatoes, Taggiasca Olives, Basil, Extra Virgin Olive Oil	
Cavolo Nero (Vegetarian)	16
Kale, Shaved Parmesan, Almond Slivers, Carrots, Chickpeas, Garlic Lemon Emulsion	
Bietole (Vegetarian)	15
Red Beets, Local Oranges, Goat Cheese Crumbles, Arugula, Citrus Dressing	
Mare	25
Octopus, Calamari, Shrimp, Capers, Red Peppers, Scallions, Garlic Lemon Emulsion	

Paste

Capellini al Pomodoro (Vegetarian)	22
Diced Tomatoes, Garlic, Basil, Olive Oil	
Melanzane alla Parmigiana (Vegetarian)	22
Baked Eggplant, Tomato, Mozzarella, Parmesan	
**Cannelloni Romagnoli (Vegetarian)	24
Ricotta and Spinach Filling, Tomato Sauce, Fresh Basil	
**Pappardelle alla Sarda	32
Lamb Sugo, Pecorino Sardo, Cumin	
**Orecchiette alla Pugliese	28
Broccoli Rabe, Sausage, Garlic, Chili Flakes, Anchovies	
**Gnocchi Lombardi	26
Potato Dumplings, Speck, Gorgonzola Sauce	
**Cavatelli	30
Homemade Small Shells, Pink Shrimp, Cauliflower, Garlic, Olive Oil, Chili Flakes	
**Fettuccine Bolognese	30
Slow Cooked Beef Ragu, Fresh Herbs, Grana Padano	
Linguine alle Vongole	30
Middleneck Clams, Garlic, Olive Oil, Parsley	
<i>**These pastas are fresh and made in house!</i>	

Dolci

Torta Della Nonna	11
Pastry Filled with Custard Cream, Pine Nuts	
Mousse Al Cioccolato	11
Chocolate Fondante, Spicy Toffee	
Tiramisu'	11
Lady Fingers soaked in Rum and Espresso, Mascarpone, Cocoa Powder	
Affogato al Café	11
Espresso poured over one scoop of Vanilla Gelato	
Gelati	11
Vanilla, Chocolate, Sea Salt Caramel, Pistachio	
Torta di Limoncello e Mascarpone	11
Limoncello Mascarpone Cake	

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Ask your server about our Daily Specials

*Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of food borne illness.
18% gratuity will be added for party of 6 or more. \$4 Split Plate Charge.