GF GLUTEN FREE VEG VEGETARIAN

MANGIAMO

Grazie!

Thank you for your continued support throughout the years.

Leave a Review

TAGLIERE

Salumiere
22
Cured Meat Board. Coppa, Mortadella con Pistachios, Prosciutto di Parma, Olives, Soppressata & Grilled Bread.

Formaggi
24
Cheese Board. Grana, Taleggio, Cacio di Roma, Fig Jam, Honey & Grilled Bread.

ANTIPASTI

Zuppa di Lenticchie GF VEG — 12
Lentil Soup

Polpette al Forno — 16
Angus Beef Meatballs, Brussels Sprouts, Ricotta, Tomato Sauce

Prosciutto e Burrata GF — 24
Wild Arugula, Roasted Red & Yellow Peppers

Burrata Caprese GF VEG — 22
Heirloom Tomatoes, Basil, Aceto Balsamico

Carpaccio di Manzo GF — 24
Apple, Serrano Chili, Citrus Aioli, Parmigiano Reggiano

Arancini VEG — 14
Homemade Saffron Rice Balls Stuffed with Mozzarella, Tomato Sauce

Cozze con Pomodoro — 16
PEI Mussels, Tomato Sauce, Grilled Rustic Bread

Calamari & Zucchini Fritti — 20
Spicy Pomodoro & Lemon Aioli

Calamari alla Griglia GF — 24
Grilled Calamari, Mixed Greens Tomatoes, Olives, Capers

Tartare di Salmone GF — 20
Salmon, Cucumber, Chives, Mustard, Avocado

Carpaccio di Pesce GF — 19
Swordfish, Atlantic Salmon, Ahi Tuna, Arugula, Lemon Dressing

Tartare di Tonno GF — 22
Avocado, Sesame Seeds, Shallots, Soy Citrus

Salsiccia all Griglia GF — 19
Grilled Italian Sausage, Cherry Tomatoes, Sautéed Broccoli Rabe, Bell Pepper Sauce

Bread Basket 6
Fresh Housemade Focaccia From Our Pizza Oven.

INSALATE

Di Indiva Belga GF VEG — 14
Belgium Endive, Arugula, Walnuts, Pear, Gorgonzola Dolci

Greca GF VEG — 14
Tomatoes, English Cucumber, Lettuce, Feta Cheese, Onions, Olives, Capers, Oregano

Mista GF VEG — 12
Organic Mixed Field Greens, Red Onions, Cherry TomatoesAceto Balsamico

ADD-ONS
Add Shrimp (5 pcs) (+9), Chicken (+12), or Salmon (+14).

Caponata Napoletana GF VEG — 13
Tomatoes, Cucumber, Basil, Onions, Oregano, Crunchy Bread

Barbabietola GF VEG — 14
Organic Red Beets, Arugula, Caramelized Walnuts, Goat Cheese Crostino, Aceto Balsamico

Baby Wild Arugula GF VEG — 14
Shaved Fennel, Grana Padano, Aceto Manodori

Ceasar — 12
Little Gem Lettuce, Croutons, Anchovy Vinaigrette

PIZZE

12" Brick Oven Pizza

Margherita VEG — 19
San Marzano Tomato, Mozzarella, Basil, Olive Oil

Funghi VEG — 19
Wild Mushrooms Ragout, Spinach, Truffle Oil

Pera VEG — 22
Gorgonzola Dolci, Fresh Pear, Honey

Greca VEG — 22
San Marzano Tomato, Mozzarella, Feta, Onions, Olives, Cherry Tomatoes

Vegetariana VEG — 20
San Marzano Tomato, Bell Peppers, Eggplant, Zucchini

Regina VEG — 24
San Marzano Tomato, Basil, Burrata

Prosciutto e Rucola — 22
Fresh Mozzarella, Pomodoro, Wild Arugula, Lemon Oil

Salami — 20
San Marzano Tomato, Mozzarella, Calabrian Pepperoni

Quattro Stagioni — 24
San Marzano Tomato, Mozzarella, Italian Ham, Bacon, Mushrooms, Calabrian Pepperoni

Putanseca — 22
San Marzano Tomato, Mozzarella, Capers, Anchovies, Olives

CONTORNI

Wild Mushrooms GF VEG — 8
Thyme & Calabrian Chili

Rosemary Fries — 8
Maldon Salt

Brussel Sprouts GF VEG — 8
Sautéed with Aceto Balsamico

Roasted Potatoes VEG — 8
Rosemary Fingerling Potatoes

Spaghetti VEG — 8
San Marzano Tomato

Asparagus GF VEG — 8
Grilled with Extra Virgin Olive Oil

Broccolini GF VEG — 8
Gold Raisins & Peanuts

Spinach GF VEG — 8
Sautéed with Garlic

Italian Caponata GF VEG — 8
Homemade Vegetables Ratatouille

PASTA

*Fresh Homemade Pasta**

Pappardelle Alfredo* VEG — 21
Homemade Pappardelle, Parmesan Cream Sauce

Pappardelle alla Bolognese * — 24
Beef Bolognese Ragu, Parmigiano, Pomodoro

Linguine con Pancetta e Gamberi * — 26
Linguine, Bacon, Shrimp, Crab Meat, Vodka Sauce

Linguine ai Frutti di Mare * — 34
Linguine, Calamari, Clams, Shrimp, Chives, Calabrian Chilies Butter

Spaghetti alle Vongole — 28
Little Neck Clams, Garlic, White Wine, Mint, Breadcrumbs

Spaghetti con Polpette di Manzo — 24
Spaghetti, Fresh Tomato Sauce, Beef Meatballs

Cavatelli all'Indiavolata * — 22
Homemade Cavatelli, Italian Sausage, Tomato Sauce, Parmesan, Broccoli Rabe

Tagliolini con Pesto * — 24
Homemade Tagliolini,Gulf Shrimp, Pesto Gevonese, Pomodorini Arrosto

Penne alla Russa — 24
Fresh Tomato Vodka Sauce, Salmon, Asparagus

Rigatoni VEG — 22
Spicy Vodka Sauce

Capellini con Pomodoro e Basilico VEG — 20
Angel Hair Pasta, Fresh Tomato Sauce, Garlic, Basil

Gnocchi * VEG — 22
Spinach Gnocchi, Gorgonzola Dolci Crema, Toasted Walnuts

Cacio e Pepe * VEG — 22
Homemade Tagliolini, Parmigiano, Pecorino, Black Pepper, Extra Virgin Olive Oil

Ravioli della Nonna * VEG — 24
Ravioli Filled with Pumpkin, Amaretti, Butter Sage Sauce

Bucatini alla Carbonara — 24
Guanciale, Egg Yolk, Black Pepper, Onions, Pecorino

ADD-ONS
Add Meat Sauce (+6), Shrimp (5 pcs) (+9), Chicken (+12), Gluten Free Penne or Spaghetti (+9), Whole Wheat Penne or Spaghetti (+6).

FRUTTI DI MARE

Salmone alla Griglia GF — 30
Wild-Caught Atlantic Salmon, Asparagus, Italian Caponata, Parsley Oil, Grilled Lemon

Filetto di Branzino alla Griglia GF — 32
Grilled Mediterranean Sea Bass Filet, Spinach, Roasted Cherry Tomatoes

Grigliata GF — 32
Grilled Seafood Assortment (Salmon, Calamari, Shrimp), Arugula, Cherry Tomatoes, Olives, Capers

Risotto ai Frutti di Mare — 36
Shrimp, Mussels, Calamari, Arborio Rice, Light Tomato Sauce

CARNE

Battuta di Pollo GF — 22
Grilled Chicken "Paillard Style", Mixed Greens, Cherry Tomatoes

Pollo Picatta — 24
Pan-Seared Chicken Cutlets, Sautéed Spinach, Rosemary Potatoes, Lemon Caper Sauce.

Pollo alla Parmigiana — 34
Breaded & Pounded Chicken, Broccolini, Fingerling Potatoes, Tomato Sauce, Mozzarella, Basil

Pollo alla Milanese — 24
Breaded Chicken Breast Arugula, Cherry Tomatoes, Grana Padano, Meyer Lemon

Vitello alla Parmigiana — 38
Breaded Veal Cutlets, Tomato Sauce, Mozzarella, Basil, Side of Spaghetti & Tomato Sauce.

Sette Burger — 28
½ lb Angus Beef, American Cheese, Lettuce, Tomatoes, Caramelized Onions, Rosemary Crispy Fries, Dijon Aioli

Filetto di Manzo — 34
Grilled Filet Mignon 8oz., Arugula, Rosemary Fries, Béarnaise Sauce

Bistecca di Manzo — 36
Grilled NY Strip Steak 12 oz., Asparagus, Rosemary Fingerling Potatoes, Mushroom Sauce

Tagliata di Manzo — 29
Grilled Skirt Steak, Rosemary Crispy Fries, Horseradish Aioli.

Stinco D' Agnello — 34
Braised Lamb Shank, Wild Mushroom Risotto

IL CLASSICO

Melanzane alla Parmigiana — 24
Eggplant, Tomato Sauce, Mozzarella, Basil

Lasagna — 26
Aged Beef Bolognese, Ricotta Mornay, Fontina, Val d'Aosta

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or dietary restrictions.

BOTTIGLIE

750 ml

BUBBLES

Champagne	*Laurent-Perrier, France.*	99
Champagne "Rose"	*Laurent-Perrier, France.*	130

WHITE WINES

Moscato d' Asti	*Lodali. DOG. Piedmont, Italy.*	40
Riesling	*J. Lohr. Monterey, California.*	42
Soave	*La Cappuccina. DOC. Sardina, Italy.*	42
Vermentino	*"Vila Solais." DOC. Venice, Italy.*	45
Pinot Grigio	*Zenato. Veneto, Italy.*	48
Pinot Bianco	*Kaltern. Alto Adige, Italy.*	52
Chardonnay	*Dernard Griffin. Columbia Valley, California.*	55
Falanghina	*Terredora di Paolo. Campania, Italy.*	58
Sancerre	*Domaine Reverdy Ducroux. Les Vignes Silex. Loire Valley, France.*	58
Greco di Tufo	*Mastroberardino. DOC. Campania, Italy.*	60
Sancerre	*Hubert Brochard. Loire Valley, France.*	62
Bourgogne	*Les Fortunes. Aligote, France.*	65
Sauvignon Blanc	*Duckhorn. Napa Valley, California.*	69
Sancerre "Rose"	*Hubert Brochard. Loire Valley, France.*	74
Chardonnay	*Fransiscan. Napa Valley, California.*	79
Sancerre "Rose"	*Domaine Hippolyte Reverdy. Loire Valley, France.*	98
Chardonnay	*Jermann "Dreams." Fruili, Italy.*	120

RED WINES

Merlot	*Souverain. Sonoma Valley, California.*	44
Primitivo	*Tormaresca IGT. Puglia, Italy.*	48
Zinfandel	*7 Deadly Sins. Lodi, California.*	48
Aglianico	*Colline Del Sole, Irpinia. Campania, Italy.*	55
Zinfandel	*Ridge Three Valleys. Sonoma County, California.*	55
Rosso di Montalcino	*Altesino. DOC. Tuscany, Italy.*	59
Bordeaux	*Chateau de Fontenille. La Sauve, France.*	59
Chianti	*Morli Neri. DOCG. Tuscany, Italy.*	62
Merlot	*Di Gudo "Delea." DOC. Ticino, Italy.*	64
Pinot Noir	*Adelsheim. Williamette Valley, Oregon.*	65
Pinot Noir	*Prosper Maufoux. Bourgogne, France.*	66
Barolo	*Rocche Cosramagna. DOCG. Piedmont, Italy.*	69
Bordeaux Superieur	*Chateau de Parenchere. Bordeaux, France.*	74
Cabernet Sauvignon	*St. Supery. Napa Valley, California.*	72
Pinot Noir	*Mer Soleil "Reserve." Santa Lucia, California.*	79
Zinfandel	*Seghesio. Sonoma County, California.*	79
Cabernet Sauvignon	*Joseph Carr. Napa Valley, California.*	84
Barolo	*Vajra. DOCG. Piedmont, Italy.*	88
Brunello di Montalcino	*Le Coste. DOCG. Tuscany, Italy.*	98
Valpolicella	*Ripassa, Zenato. DOC. Venice, Italy.*	99
Amarone	*Begali Lorenzo. DOCG. Venice, Italy.*	115
Cabernet Sauvignon	*Groth. Napa Valley, California.*	115
Brunello di Montalcino	*Capanna. DOCG. Tuscany, Italy.*	130
Cabernet Sauvignon	*Cade. Napa Valley, California.*	144
Barolo	*Damilano. DOCG. Piedmont, Italy.*	168

SANGRIA

Red or White Wine

Fresh Seasonal Fruits.

Glass 10 | Half-Liter 28 | Liter 40

COCKTAILS

14

Passion Rum
Rum-Infused Yuzu, Canton Ginger, Lemon, Strawberry & Passion Fruit Purée

Cipriani
Prosecco & White Peach Juice

Italiana
St. Germain, Lychee & Butterfly Pea Syrup-Infused Vodka

Fig Mule
Fig-Infused Vodka, Fresh Berry Purée, Mint & Ginger Beer

Aperol Spritz
Aperol, Sparkling Wine & Orange Peel

Carpano
Bourbon, Carpano Antica, Bitters & Amarena Cherry

Mezcal Negroni
Campari, Vermouth, Mezcal & Orange Twist

Lil-Koi
Thai Chili-Infused Mezcal, Passion Fruit Chinola & Tajin Rim

Moraxpres
Reposado Tequila-Infused Espresso, Khalua & Caramel Berry

BEERS

8

Peroni
Pale Lager, Italy. Draft.

DC Brau
"The Public". Pale Lager. D.C.

Amstel Light
Light Lager. Netherlands.

Menabrea
Bionda Lager. Italy.

Menabrea
Dark Lager. Italy.

Leffe Blonde
Pale Lager. Belgium.

Stella Artois
Pislner. Belgium.

Estrella
Pilsner Lager. Spain.

Blue Moon
Wheat. Colorado.

Flying Dog Snakedog
IPA. Maryland.

Dogfish Head
90-Minute IPA. Deleware.

BEVIAMO

VINO & BOLLICINE

BUBBLES

		6 oz	750 ml
Prosecco	*Baby Prosecco. Italy.*	11	40
Prosecco "Rose"	*Zardetto. Italy.*	12	44

WHITE WINES

Grillo	*Alcesti. IGT. Sicily, Italy.*	11	38
Pinot Grigio	*Placido. Italy.*	12	40
Sauvignon Blanc	*Matua. New Zealand.*	13	42
Gavi	*Principessa Gavia. DOCG. Italy.*	13	42
Rose	*Fleurs de Prairie. Cotes de Provence, France.*	14	44
Chardonnay	*J. Lohr. California.*	14	44
Albarino	*Licia. Riax Baixas, Spain.*	14	44
Falanghina	*Feudi di San Gegorio. DOC. Puglia, Italy.*	15	48

RED WINES

Nero d'Avola	*Alcesti. IGT. Sicily, Italy.*	11	38
Tempranillo	*Bujana, Spain.*	12	40
Chianti	*Cultusboni. DOCG. Tuscany, Italy.*	13	42
Sangiovese	*Di Majo Norante. IGT. Umbria, Italy.*	13	42
Malbec	*Catena. Mendoza, Argentina.*	13	42
Pinot Noir	*Pike Road. Willamette Valley, Oregon.*	14	44
Cabernet Sauvignon	*Avalon, California.*	14	44
Montepulciano d' Abruzzo	*San Lorenzo. DOC. Abruzzo, Italy.*	14	44
Barbera d' Asti	*Michele Chiarlo, Le Orme. DOCG. Piedmont, Italy.*	16	46
Super Tuscan	*Villa D. IGT. Tuscany, Italy.*	16	48

ITALIAN SODAS

Limonata	*San Pellegrino. 187 ml. Carbonated Lemondade.*	3.5
Aranciata Rossa	*San Pellegrino. 187 ml. Blood Orange.*	3.5
Lurisia Chinotto	*250 ml. Cola-Like. Bittersweet & Herbal.*	4.5
Lurisia Gazzosa	*250 ml. Almafi Lemons & Herbal.*	4.5
Cipriani Peach	*187 ml. Carbonate White Peach Juice.*	4.5

Ci Vediamo Presto!