ANTIPASTI

BOCCONCINI E PROSCIUTTO $21.00
Buffalo mozzarella imported from Italy with prosciutto and tomato

CALAMARI ALLA GRIGLIA $22.00
Fresh calamari marinated for 24 hours in Extra Virgin Olive Oil, fresh lemon, red crushed pepper, love attention and lightly grilled.
With salad add $3.00

BRUSCHETTA $15.00
Grilled bread rubbed with fresh garlic topped with tomatoes marinated in extra virgin olive oil and basil

FETTUNTA 10.00
grilled peasant bread rubbed with fresh garlic and doused in Sicilian extra virgin olive oil

FAGIOLI ALLA PAOLONA 18.00
(Vegan)
tasty cannellini beans slow cooked with fresh tomatoes garlic and herbs

PORTOBELLO ALLA GRIGLIA $18.50
(Vegan)
Grilled Portobello mushroom marinated in balsamic vinegar, shallot and thyme over arugula salad

POLPETTINE DI MELANZANE $ 24.00
Eggplant croquettes, tomato and basil coulis And Burrata cheese

BUFFALO MOZZARELLA CAPRESE $20.00

PANINI

choice of focaccia or ciabatta with mix green salad add $4.50)

LULU $21.00
Thin slices of top round beef sautéed with garlic olive oil and rosemary, with mustard, wild arugula and tomato

COTOLETTA $19.50
Chicken cutlet, mayo, tomato and arugula

TONNO $21.00
Italian canned tuna in extra virgin olive oil. Tomato basil artichoke hearts

BUFFALO MOZZARELLA $17.50
Buffalo mozzarella plum tomatoes plum tomatoes and basil
addPROSCIUTTO $2.00

MELANZANA CROCCANTE $21.00
Eggplant cutlet fried in our homemade breadcrumbs served with magical tomato basil sauce melted mozzarella and basil

VERDURA ALLA GRIGLIA $19.00
Zuchini,eggplant pulled roasted peppers.radichio,endive, goat cheese and tomato marinated in our secret herbs, garlic and oil sauce

PASTA

AVAILABLE ALSO GLUTEN FREE

LINGUINE VONGOLE $30
vongole clams sautéed with garlic, olive oil and a touch of peperoncino
NO PARMIGIANO ALLOWED PLEASE DON'T ASK

FETTUCCINE RAGU $27.00
Fettuccine fatte in casa. Hand cut bolognese

FUSILLI CAMPAGNOLA $26.00
Fusilli sausage mushrooms peas fresh tomatoes and a touch of cream

SCIUE SCIUE $22.00
Spaghetti with tomato and basil sauce

CARBONARA $28.00
Spaghetti with eggs and bacon sauce

AMATRICIANA $27.00
Crispy pancetta spicy tomato sauce

ORECCHIETTE SORRENTINA $23.00
Orecchiette tomato basil buffalo milk mozzarella

SPAGHETTI ALLA CHITARRA CON BOTTARGA $36.00
Bottarga is the pressed, salted and dried roe of Italian yellowfin tuna. Our bottarga comes from Carloforte in Sardinia and it is served grated with aglio e olio

FETTUCCINE FATTE IN CASA CON POMODORINI E SHITAKE $ 27.00
Our handmade fettuccine served with shitake mushroom and grape tomatoes
Sautéed with white wine, garlic and olive oil.

TAGLIOLINI AL SAPORE DI MARE $31.00
Homemade tagliolini with seafood
Shrimp,clams,mussels,scallops,calamari in light tomato sauce
NO PARMIGIANO ALLOWED PLEASE DON'T ASK

INSALATE E CONTORNI

FUNGHI E PATATE $17.00
(Vegan)
Warm potatoes and mushrooms sautéed with shallots rosemary and sage

RUGHETTA E FUNGHI $17.00
Wild arugula mushrooms shaved parmigiano

MISTA $12.00
Mixed baby greens

AGRO $15.00
Spinach olive oil and lemon

RIPASSATE $15.00
Spinach sautéed with garlic and olive oil

VERDURE ALLA GRIGLIA $21.00
Fennel,asparagus,zucchini,eggplant,roasted peeled peppers French beans
Red endive and radicchio marinated in my mom's secret sauce

INSALATA SFIZIOSA $ 20.00
(Vegan without parmigiano)
Grilled Asparagus, Mixed Baby Greens, Mushrooms, Beans, Haricot
Verts topped with shaved Parmigiano Reggiano and the best balsamic dressing ever.

NIZZARDA $26.00
Arugola, radicchio, endive, Italian canned tuna, artichoke hearths,
hard boiled eggs, steamed French beans,
Taggiasche olives caper berries quick pickled red onions

POLLO E SPINACI $23.00
Grilled chicken breast, pancetta, baby spinach, radicchio and mushrooms

SECONDI

COTOLETTA CONDITA $27.00
Chicken breast in focaccia breadcrumbs pan fried then topped with
Arugula fresh tomatoes and buffalo mozzarella

BROCCOLETTI E SALSICCE $22.00
Broccoli rabe with sweet and spicy Italian sausage

CHICKEN PAILLARD $25.00
Pounded chicken cutlet marinated with herbs, grilled topped with
wild arugula and plum tomatoes

MEATBALLS $ 25.00
selected meat, ground in house and slow braised in tomato sauce

SALTIMBOCCA ALLA ROMANA $32.00
Beef prosiutto sage white wine sauce sautéed spinach

SALMONE ALLA GRIGLIA $31.00
Grilled ethically farmed salmon with salmoriglio sauce. Salmoriglio is a Sicilian raw sauce made with extra virgin olive oil, Italian parsley, Keith's organic garlic and fresh lemon juice. I took the liberty to add some chopped Pantelleria capers for extra fun for your tastebuds

MEZZO POLLO AL MATTONE $29.50
Free range happy half chicken massaged with extra virgin olive oil and marinated from at least 24 hours with garlic, rosemary and lemon slices and grilled under a brick.
Twice cooked rosemary roasted Idaho potatoes
Creamy inside, crispy outside Idaho potatoes roasted with garlic, rosemary, sea salt and extra Virgin olive oil

STRACCETTI AL ROSMARINO REVISITED $30.50
New Entry because we love to improve same but better
Thin slices of a black Angus top round of beef sautéed with garlic, rosemary and white wine.
Topped with baby arugula, blistered sweet grape tomatoes and shaved parmigiano

20% Gratuity will be added for parties of 6 or more