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**DA CONDIVIDERE**

*to share*

<b>Bruschetta Classica</b>	6
tomato & basil with extra virgin olive oil & balsamic glaze	
<b>Bruschetta ai Funghi</b>	8
sautéed mushrooms with extra virgin olive oil, parsley	
<b>Arancini agli Spinaci</b>	12
crispy risotto balls stuffed with spinach and ricotta, with house marinara	
<b>Antipasti della Casa</b>	18
with selected cold cuts, cheeses, olives & breadsticks	
<b>Calamari Fritti (spicy)</b>	16
fried calamari with spicy aioli	
<b>Prosciutto &amp; Arugula Flatbread</b>	18
extra virgin olive oil, mozzarella cheese, topped with prosciutto, arugula & shaved parmigiano	

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**INSALATE E ZUPPE**

*salads & soups*

*add grilled chicken (+6), grilled shrimp (+8), fried calamari (+8)*

<b>Insalata Mista</b>	8
with baby lettuce mix, radishes, cucumbers, shredded carrots, cherry tomatoes & croutons	
<i>Choice of Blue Cheese or House Vinaigrette Dressing</i>	
<b>Insalata di Cesare</b>	12
with romaine hearts, anchovy dressing & croutons *	
<b>Insalata Caprese</b>	12
with fresh mozzarella, tomatoes, basil, extra virgin olive oil & Balsamic glaze	
<b>Minestra di Verdura</b>	10
Vegetable soup	
<b>Zuppa del Giorno</b>	10
Seasonal soup of the day	

*Please inform server of any dietary restrictions  
Vegan available for some dishes upon request  
Gluten-free available for some dishes upon request  
Parties of 6 or more will be charged 20% service fee  
Prices and availability subject to change*

\* Items are served raw or undercooked, or contain or may contain raw or undercooked ingredient  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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**I PRIMI**  
*pastas & risotto*

*Gluten-free pasta available upon request (+2)*

<b>Spaghetti all'Amatriciana (light spice)</b>	22
with crispy guanciale in a light tomato sauce with a touch of chili	
<b>Pappardelle alla Boscaiola</b>	20
wide pasta with sausage & mushrooms in a white wine, tomato sauce	
<b>Cacio e Pepe</b>	18
spaghetti with lightly toasted cracked black pepper & a creamy Pecorino Romano cheese sauce	
<b>Ravioli di Zucca</b>	20
butternut squash ravioli with spinach & mushrooms in a brown butter herb sauce, topped with toasted pine nuts	
<b>Risotto ai Funghi</b>	22
velvety Arborio rice with mushrooms & parmigiano	
<b>Frutti di Mare (spicy)</b>	24
with calamari, rock shrimp, chili pepper, spicy light tomato sauce on squid ink spaghetti	

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**I SECONDI**

*entrees*

<b>Piccata di Pollo</b>	24
chicken breast, lightly floured in a white wine, lemon, caper sauce with sautéed vegetables & roasted potatoes	
<b>Milanese di Pollo</b>	24
breaded chicken breast topped with herb butter with sautéed spinach & roasted potatoes	
<b>Parmigiana di Melanzane</b>	24
breaded eggplant slices, lightly fried and baked with marinara sauce, melted mozzarella & Parmesan with seasonal vegetables & mashed potatoes	
<b>Sogliola al Limone</b>	28
petrale sole in lemon-butter caper sauce with seasonal vegetables & roasted potatoes	
<b>Burger della Casa con Patate Fritte</b>	16
with garlic aioli, cheese, lettuce, tomatoes & red onions on Bordenave sesame brioche bun with fries*	
<b>Tagliata di Manzo</b>	28
flank steak sliced & topped with arugula lightly dressed in a lemon vinaigrette with shaved Parmigiano & truffle fries*	
<b>Agnello Scottadito</b>	34
garlic & rosemary lamb chops with roasted potatoes & mixed vegetables	