



DINNER

ANTIPASTI E INSALATE

MINISTRONE ... 11

* BURRATA ... 21

Burrata from Puglia, caramelized walnuts, Prosciutto di Parma, Modena balsamic reduction drops

🍷 VERDE ... 14

Mixed leafy greens, heirloom cherry tomatoes, red onions julienne, Modena balsamic dressing

🍷 PERA ... 16

Baby arugula, Bartlett pears, pistacchio di Bronte, lemon dressing and shaved Pecorino Pepato Cheese

🍷 CARCIOFI ALLA ROMANA ... \$16

Hand-peeled, tender artichokes with the stem are steamed, then grilled. Served with lemon-vinaigrette dressing

🍷 MOZZARELLA IN GARROZZA ALLA PARMIGIANA ... 19

Sandwich breaded with a crispy golden crust, stuffed with fresh mozzarella, fried eggplant, basil & parmesan cheese. Served on a bed of tomato vellutata and basil with a mixed green salad on the side

🍷 TRE MONTI ... 16

Tender butter lettuce, roasted walnuts, organic Fuji apple, crumbled gorgonzola D.O.P. and champagne-vinegar dressing

POLPO ... 23

Grilled mediterranean octopus, arugula, cherry tomatoes, red onions

🍷 BIETOLE E CAPRINO ... 16

Slow roasted beets, fresh mixed leaf greens, caramelized walnuts, orange balsamic vinaigrette and goat cheese

ADDITIONAL TOPPINGS FOR SALAD ... 11 EACH

grilled chicken, fire roasted salmon, or prawns

PIZZA

PIZZA MARINARA ... 17

Monte Pollino tomato sauce, oregano, garlic, fresh Basil and extra virgin olive oil

* PIZZA BIANCA AMATRICIANA ... 24

Fontina Cheese, Diced Italian pancetta, Red onions, roasted Yukon potatoes, Parmigiano Reggiano

SALMONE E PISTACCHIO ... 25

Mascarpone cheese, pistachio paste, smoked Alaskan salmon, cherry tomatoes and crumbled fresh Sicilian pistachios

🍷 DELL'ORTICELLO ... 24

Eggplant, zucchini, Torpedo onions, white mushrooms, fresh mozzarella, tomato sauce, basil, olive oil

PIZZA CAPRICCIOSA ... 27

Tomato sauce, basil, black olives, white mushrooms, Italian imported Artichokes, "Gran Biscotto" Ham prosciutto and Fresh Mozzarella

🍷 MARGHERITA ... 19

Tomato, basil, buffalo mozzarella, Parmigiano Reggiano
* Vegetarian *

🍷 PORCINI E TARTUFO NERO ... 33

Gorgonzola cheese, porcini mushrooms, fresh mozzarella and white truffle oil (imported)

CALABRESE ... 25

Tomato, basil, buffalo mozzarella, Schiacciata piccante (salami) and olive oil

PIZZA GENOVESE ... 26

Homemade Basil pesto, buffalo mozzarella, Italian fresh Sausage and cherry tomatoes

PIZZA PRIMAVERA ... 28

Fresh buffalo Mozzarella, cherry tomatoes, arugula, Parma Prosciutto crudo and Shaved Grana Padano Cheese

Our food will be served with homemade warm bread, any additional baskets will be charged \$4 each.

A 20% gratuity may be added to tables of 6 or more.

There is a non-cash adjustment to checks paid by credit card.

PASTA

Our pasta is made fresh daily in our kitchen with the Italian Monferrina pasta machine, world-renowned for the best quality of pasta fresca made with bronze dies. Enjoy a traditional Italian pasta meal made from grandma's recipes with imported flours.

🌱 SPAGHETTI PRIMAVERA ... 25

Home made Spaghetti with mixed seasonal vegetables, Basil Pesto Genovese, Zucchini mash sauce and Parmigiano Reggiano
* Vegetarian *

MEZZE MANICHE AL SALMONE ... 27

Short-Tube Pasta with smoked Alaskan Salmon in a tomato cream sauce

RISOTTO OF THE DAY ... A.Q.

SPAGHETTI ALLA BOLOGNESE ... 26

Home made Spaghetti Pasta with slow cooked veal, and beef ragù

SPAGHETTI CON VONGOLE ... 27

Housemade spaghetti chitarra with fresh clams and cherry tomatoes with a garlic and white wine sauce.

CAVATELLI ALLA CALABRISSELLA ... 26

House-made fresh cavatelli pasta, pork shoulder and Calabrian sausage ragu

PAPPARDELLE ALLA BOSCAIOLA ... 25

Prosciutto di Parma, sweet Peas, white mushrooms, white wine in a rich cream Sauce
* can be vegetarian *

🌱 GNOCCHI AL GORGONZOLA ... 27

House-made potato dumplings in a gorgonzola DOP sauce
* vegetarian *

FREGOLA SARDA ALLO ZAFFERANO ... 27

Fregola sarda with fresh clams, calamari and prawns in a saffron sauce with fresh cherry tomatoes

ENTREÈS

KING SALMON ACQUAPAZZA ... 36

with cherry tomatoes, capers in a white wine sauce
* served with mixed seasonal vegetables *

RIBEYE STEAK ... A.Q.

Grilled 20 oz ribeye steak
* served with mixed seasonal vegetables *

CONTORNI

ASPARAGUS & ZUCCHINI ... 11

Mix of Sautéed seasonal vegetables

🌱 PATATE AL FORNO ... 10

Oven roasted Yukon potatoes with herbs

★ Can be vegetarian

🌱 Vegetarian

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