



# DINNER

## ANTIPASTI & INSALATE

### SOUP OF THE DAY ... A.Q.

#### ★ BURRATA ... 18.95

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

#### 🍷 VERDE ... 12.95

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

#### 🍷 PERA ... 13.95

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

#### POLPO ... 23

Grilled mediterranean octopus, arugula, cherry tomatoes, red onions

#### 🍷 MOZZARELLA IN CARROZZA ALLA PARMIGIANA ... 18

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 ... 13.95

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

#### 🍷 BIETOLE E CAPRINO ... 14.95

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

#### 🍷 GARCIOFI ALLA ROMANA ... \$15.00

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

### ADDITIONAL TOPPINGS FOR SALAD ... 11 EACH

grilled chicken, fire roasted salmon, or prawns

## PIZZA

#### PIZZA MARINARA ... 15.95

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

#### ★ PIZZA BIANCA AMATRICIANA ... 22.95

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

#### SALMONE E PISTACCHIO ... 23.95

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

#### 🍷 DELL' ORTICELLO ... 23.95

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

#### PIZZA CAPRICCIOSA ... 26.95

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

#### 🍷 MARGHERITA ... 17.95

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

#### 🍷 PORCINI E TARTUFO NERO ... 30.95

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

#### CALABRESE ... 22.95

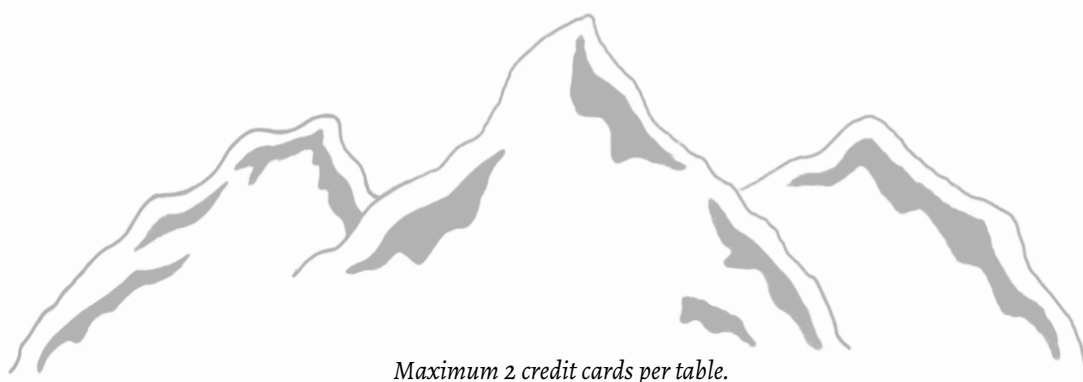
Tomato, basil, buffalo mozzarella, Schiacciata piccante (salami) and olive oil

#### PIZZA GENOVESE ... 24.95

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

#### PIZZA PRIMAVERA ... 25.95

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



Maximum 2 credit cards per table.

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.

## 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 ... 23.95

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

### RISOTTO OF THE DAY ... A.Q.

### SPAGHETTI ALLA BOLOGNESE ... 24.95

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

### MEZZE MANICHE AL SALMONE ... 25.95

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

### CAVATELLI ALLA CALABRISELLA ... 24.95

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

### 🍴 GNOCCHI AL GORGONZOLA ... 26.95

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

### PAPPARDELLE ALLA BOSCAIOLA ... 23.95

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

## ENTRÉE

### PESCE DEL GIORNO A.Q. ... MARKET PRICE

*Fish of the day served with mixed seasonal vegetables*

### RIBEYE STEAK A.Q. ... MARKET PRICE

*Meat of the day served with mixed seasonal vegetables*

## SIDES

### ASPARAGUS & ZUCCHINI ... 8.95

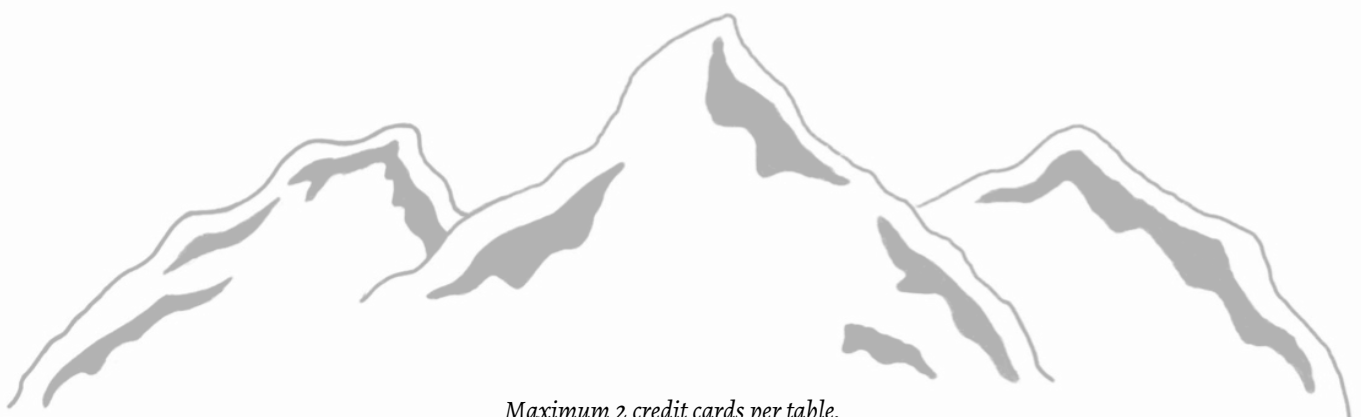
*Mix of Sautéed seasonal vegetables*

### 🍴 PATATE AL FORNO ... 8.95

*Oven roasted Yukon potatoes with herbs*

\* Can be vegetarian

🍴 Vegetarian



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