



ANTIPASTI

"Must Have" FOCACCIA DI RECCO E PROSCIUTTO -

Cheese Stuffed Focaccia/ Prosciutto di Parma/ Fig Marmalade

ANTIPASTO MISTO - Salame Rustico/ Mortadella/ Prosciutto di Parma/
Coppa/ Grana Padano/ Taleggio Cheese/Black Truffle Cheese/ Olives

MOZZARELLA CAPRESE - Fresh Buffalo Mozzarella/ Baby Heirloom Tomatoes/
Basil/ EVOO

CARPACCIO DI BRESAOLA - Dry Cured Beef/ Grilled Artichokes/
Shaved Parmigiano/ Herbs/ Lemon-Mustard Dressing

PANE E BURRATA - Grilled Country Style Bread/ Roma Tomato Relish/
Burrata Cheese/ Oregano/ EVOO

POLPETTE E RICOTTA - Pork & Beef Meatball/ Pomodoro Sauce/ Whipped Ricotta/
Smoked Buffalo Mozzarella

CHARRED OCTOPUS - Mediterranean Salad - Garbanzo Beans/ Red Onions/
Heirloom Tomatoes/ Parsley Leaves

INSALATE E ZUPPE

-SPLIT CHARGE 4-

CAESAR - Hearts of Romaine/ Classic Caesar Dressing/
Anchovy-Garlic Croutons/ Shaved Parmigiano

RUCOLA - Fennel/ Orange Segments/ Olive Oil/ Pistachios/ Ricotta Salata

INSALATA MISTA - Mixed Greens/ Baby Heirloom Tomatoes/
Balsamic Vinegar Dressing

CAPPELLETTI ROMAGNOLI - Cheese Filled Pasta/ Rich Chicken Broth/ Grana Padano

PIZZA ROMANA

DIAVOLA - San Marzano Tomato Sauce/ Fresh Mozzarella Schiacciata Piccante

MARGHERITA - San Marzano Tomato Sauce/ Fresh Sliced Mozzarella/ Basil

MORTADELLA - Mozzarella/ Provolone/ Mortadella/ Pistachios

CAPRESE - San Marzano Sauce/ Smoked Buffalo Mozzarella/ Fresh Basil/ Oregano

*Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
We cannot guarantee that any of our products are free from allergens
(including dairy, eggs, soy, tree nuts, peanuts, wheat & other allergens)
As we use shared equipment to store, prepare & serve them



PASTA

WORLD FAMOUS CARANO MUSHROOM RAVIOLI -

Porcini Mushroom Filled/ Roasted Mushrooms/ Fresh Thyme/ Cream/ Parmigiano

PAPPARDELLE - Wild Boar Sugo/ Ligurian Olives/ Parmigiano

GARGANELLI - Egg Noodle Penne Pasta/ Prosciutto/ Peas/

Touch of Cream/ Parmigiano

FETTUCINE - SCAMPI - Rock Shrimp/ Garlic/ Lemon/ White Wine/

Heirloom Tomatoes/ Parsley

LASAGNA - Braised Short Rib Meat Sauce/ Fresh Herbs Bechamelle Sauce/

Provolone/ Parmigiano

ORECCHIETTE - Little Ear Shaped Pasta/ Shaved Garlic/ Calabrian Crushed Peppers/

Broccolini/ Toasted Bread Crumbs/ Grated Ricotta Salata

LINGUINE* - Clams/ Shaved Garlic/ Parsley/ White Wine/ "Orenganata"

SPAGHETTONI - **Carbonara** - Cured Pancetta/ Egg Yolks/ Parmigiano-Romano/

Cracked Black Pepper/ Touch of Cream

FRA DIAVOLO - Fresh Spaghetti "Alla Chitarra"/ Lobster Tail/ Shaved Garlic/ Parsley/

Crushed Calabrian Pepper/ White Wine/ San Marzano Tomatoes

TERRA & MARE

POLLO PARMIGIANA - Breaded Chicken Breast/ Pan Fried/ Pomodoro Sauce/ Mozzarella/
Parmigiano/ Fettuccine Marinara

VITELLO - Veal Scaloppine/ Shallots/ Capers/ Butter-Lemon-White Wine Sauce/

Roasted Yukon Gold Potatoes/ Spinach

AGNELLO SCOTTADITO* - Grilled Lamb Chop/ Tuscan Farro,

Artichokes & Olives Salad/ Lamb Jus

BISTECCA DI MANZO* - Herb Marinated 14 oz. Piedmontese New York Steak/ Arugula

and Shaved Parmesan Salad/ Potatoes Calabrese

ORA KING SALMON* - Fennel/ Leaks/ Fingerling Potatoes/

Lardons/ Orange Salmoriglio

CONTORNI

SPINACI - Olive Oli, Garlic, Chile Flakes, Pancetta, Parmigiano

ROASTED YUKON GOLD POTATOES - Fresh Herbs

POTATOES CALABRESE - Twice Pan Fried, Calabrian Chiles, Romano Cheese, Oregano

ZUCCHINI - Olive Oil, Garlic, Fresh Mint

FRESH FETTUCINE - Pomodoro & Basil or Garlic, Olive Oil, Calabrian Red Pepper

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GRAPPA

2 oz. pour

Michele Chiarlo "di Moscato"

Nonino "di Chardonnay"

Tenuta San Guido "di Sassicaia"

DESSERT WINE

3 oz. pour

NV Emilio Lustau "San Emilio"

Pedro Ximenez Sherry - Jerez, Spain

2015 Kracher Beerenauslese Cuvée -
Austria

2015 Jackson-Triggs "Vidal"
Ice Wine -Niagara

2013 Dolce by Far Niente
Napa Valley

DESSERT WINE FLIGHT

One oz. Pour Each

2015 Antinori Vin Santo- Chianti, Tuscany

2018 Planette Passito di Noto- Noto, Sicily

2015 Jackson-Triggs "Vidal" Ice Wine
- Niagara, Canada

PORT

3 oz. pour

TAWNY

10 Year Taylor Fladgate

20 Year Taylor Fladgate



DOLCI

TABLE SIDE TIRAMISU

Choice of Marsala or Disaronno Amaretto
Lady Fingers Soaked in Espresso/
Cream of Mascarpone/ Grated Chocolate

CANNOLI

Filled with Ricotta Cheese & Chocolate Chips/
Pistachio Crumbles/ Amarena Cherries

GELATO O SORBETTO

House Made/ Biscotti

CHOCOLATE HAZELNUT CAKE

Cranberry Compote

RICOTTA-PISTACHIO CAKE

Fresh Whipped Chantilly -
Orange Marmalade

CAFFÉ

ESPRESSO

AMERICANO

CAPPUCCINO

FLAT WHITE

CAFFE LATTE