

PIZZERIA

NEOPOLITAN PIZZE

MADE WITH ITALIAN FLOUR, SAN MARZANO TOMATOES,
PARMESAN AND HOMEMADE MOZZARELLA

\$10

MARGHERITA

MOZZARELLA, SAN MARZANO TOMATOES, AND SWEET BASIL

BIANCA

EVOO, ONION, ROSEMARY, AND RED CHILI

PEPPERONI

NEOPOLITAN SAUSAGE, TOMATOES, AND MOZZARELLA

SAUSAGE

FENNEL, ONIONS, TOMATOES, AND MOZZARELLA

COCOZZA

TOMATO, MOZZARELLA, BASIL, AND ZUCCHINI

RUCOLINA

TOMATO, MOZZARELLA, AND WILD ARUGULA

MELANZANE

TOMATO, MOZZARELLA, GRILLED EGGPLANT, AND SHAVED GRANA

PUGLIESE

TOMATO, ONION, AND SMOKED PROVOLA

\$11

FUNGHI

ROASTED MUSHROOMS, CRUSHED TOMATOES, AND MOZZARELLA

QUATTRO FORMAGGI

PECORINO, MOZZARELLA, FONTINA, AND PARMIGIANO-REGGIANO

POPEYE

TOMATO, MOZZARELLA, AND SPINACH

QUATTRO STAGIONI

TOMATO, MOZZARELLA, ARTICHOKE, ROASTED PEPPERS,
GRILLED ZUCCHINI, MUSHROOMS, AND GRANA

VEGETARINA

TOMATO, MOZZARELLA, GRILLED VEGETABLES, AND RUCOLA

\$12

SOPRANO

TOMATO, MOZZARELLA, VEAL MEATBALLS, AND GIARDINIERA

STEFANO

EVOO, ROSEMARY, MOZZARELLA, PARMIGIANO, & SPICY SAUSAGE

TREVISSELLA

TOMATO, MOZZARELLA, PROSCIUTTO, RADICCHIO, AND BALSAMIC

RUSTICA

TOMATO, POTATO, PANCETTA, ONION, ROSEMARY, AND GRANA

VALTELLINESE

TOMATO, MOZZARELLA, BRESAOLA, RUCOLA, AND GRANA

ZOLA NOCI AND PERE

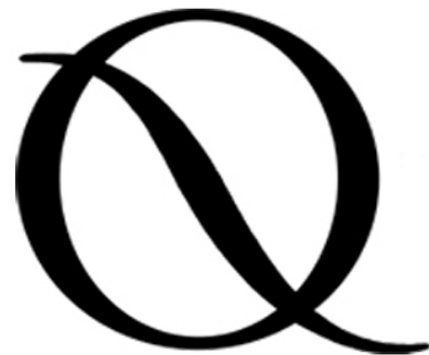
MOZZARELLA, GORGONZOLA, WALNUTS, AND PEARS

FUMO NEGLI OCCHI

TOMATO, SMOKED PROVOLA, SPECK, AND SPINACH

PROSCIUTTO D'ANITRA

TOMATO, MOZZARELLA, ONION, DUCK PROSCIUTTO, AND RUCOLA



WINE BAR PLATES

CICCHETTI

WILD ARUGULA BRUSCHETTE \$5

SICILIAN EGGPLANT BRUSCHETTE \$5

PORTOBELLO MUSHROOM BRUSCHETTE \$5

WHITE BEAN GARLIC SPREAD \$4

CARPACCIO

CRUDI

GRAPPA CURED SALMON \$9.5

WITH SWEET AND SOUR CUCUMBERS

PORCINI CRUSTED TUNA \$9.5

WITH BELL PEPPER-TOMATO STEW

ANGUS BEEF \$10

WITH SHAVED CELERY, PARMIGIANO AND E.V.O.O.

HOT SMALL PLATES

SPUNTINI CALDI

BROCCOLI RABE \$7

WITH RED CHILI, GARLIC, AND E.V.O.O.

POLENTA FRIES \$8

WITH RED BELL PEPPER SALSA

VEAL MEATBALLS NAPOLI \$8

WITH SUN-DRIED TOMATOES AND GOLDEN RAISINS

ROASTED BABY OCTOPUS \$9

WITH BRAISED ESCAROLE, RED CHILI, AND E.V.O.O.

EGGPLANT PARMIGIANA \$7

BAKED EGGPLANT, TOMATO, BASIL, AND MOZZARELLA

CRISP CALAMARI \$9

WITH ORGANIC TOMATO SAUCE

STEAMED CLAMS \$10

WITH PINOT GRIGIO AND RED CHILI BROTH

VEAL MEATBALL SLIDER \$2

WITH POMODORO AND GIARDINIERA

RISTORANTE

SOUP

ZUPPA

SUN-DRIED TOMATO \$3

WITH BASIL, PROSCIUTTO BROTH, RICOTTA CHEESE CROSTINI

BORLOTTI BEAN \$3

WITH GARDEN VEGETABLES

TORTELLINI IN BRODO \$3

WITH SPINACH AND PARMIGIANO-REGGIANO

SALADS

INSALATE

ROMAINE HEARTS \$6

WITH LEMON, HONEY, AND E.V.O.O.

CAPRESE \$7.5

D.O.P. BUFFALO MOZZARELLA, ROMA TOMATOES, BASIL,
AND AGED BALSAMIC SYRUP

WILD ARUGULA AND ORANGE \$7

WITH SLICED RED CHILI AND E.V.O.O.

TRE COLORE \$6

BELGIAN ENDIVES, RADICCHIO, AND WILD ARUGULA

WITH LEMON AND E.V.O.O.

BABY SPINACH \$6.5

WITH PEARS, WALNUTS, AND RICOTTA SALATA

PASTA

PASTE

GNOCCHI \$9.5

POTATO DUMPLINGS WITH GREEN BEANS, POTATOES & ARUGULA PESTO

RAVIOLI \$9.5

FILLED WITH BRAISED PORK, SPECK, AND FAVA BEANS

FETTUCCINE \$9

WITH ORGANIC TOMATOES, SWEET BASIL, AND E.V.O.O.

LINGUINI WITH CLAMS \$10

RED OR WHITE SAUCE

ORECCHIETTE \$9

EAR SHAPED PASTA WITH FENNEL AND SAUSAGE RAGU

CAVATELLI \$9.5

TOMATOES, FRESH BASIL, AND FRESH RICOTTA

SPAGHETTI \$9

AGLIO e OLIO, con POMODORO,
alla CARBONARA, alla PUTTANESCA,
all'ARRABBIATA, con LAMB RAGU

TAGLIATELLE ALLA BOLOGNESE \$9.5

WITH TRADITIONAL MEAT SAUCE

TORTELLINI \$10.5

WITH ALFREDO SAUCE, PEAS AND PROSCIUTTO DI PARMA

FONDUE

FONDUTA

ITALIAN ARTISAN BLEND \$9

SERVED WITH CALABRESE BREAD

APPLES \$3 CRUDITES \$3 POTATOES \$3 BRESAOLA \$4

RISOTTO

RISI

SHRIMP RISOTTO \$12

WITH ZUCCHINI AND SUN-DRIED TOMATOES

TUSCAN SAUSAGE RISOTTO \$11

WITH TOMATOES AND FRESH PEAS

MUSHROOM RISOTTO \$10

WITH FRESH MUSHROOMS AND MUSHROOM PUREE

SPECIALTIES

SPECIALITA

SHRIMP \$16

WITH E.V.O.O., GARLIC, PINOT GRIGIO, AND LEMON

FARM HOUSE CHICKEN \$14.5

WITH LEMON AND FRESH HERBS

BRAISED BEEF SHORT RIBS \$19

WITH HERB SAUCE

VEAL MILANESE \$21

LIGHTLY BREADED VEAL CUTLET

SEA SCALLOPS \$19

WITH LEMON & CAPERBERRIES

PRIME ANGUS BEEF TAGLIATA \$17.5

ROASTED, SLICED TOP BUTT WITH SEASONAL VEGETABLES

SEARED PORK CHOPS \$15

WITH CURED PEPPERS

ROASTED TUSCAN SAUSAGE \$14

WITH ROASTED BELL PEPPERS AND ONIONS

YOUR CHOICE OF TOMATO SAUCE OR GARLIC-OLIVE OIL

SALMON \$17

WITH ROASTED GRAPE TOMATOES AND OIL CURED OLIVES

BRAISED LAMB SHANK \$17

WITH GREMOLATTA

GRILLED ORGANIC VEAL SKIRT STEAK \$16

WITH WILD ARUGULA, GRAPE TOMATOES AND BALSAMIC SYRUP

BEEF FILETS \$21

WITH BROCCOLI RABE, RED CHILI, GARLIC, AND E.V.O.O.