

A N T I P A S T I

Zuppa di fagioli e scarole \$16
White cannellini beans & escarole sou

Zucchini alla scapece \$14
Marinated zucchini, garlic, mint, vinaigrette

Polpette di vitello al sugo Genovese \$21
Veal meatballs, classic onions ragù, pine nuts, raisings, pecorino cheese

Arancini Nerano \$18
Zucchini, provolone del Monaco, basil

Polipetti alla Luciana \$23
Baby octopus, capers, Gaeta olives, potatoes, spicy tomato sauce, bruschettone

Caprese \$18
Imported bufala mozzarella, heirloom tomatoes, fresh basil

Carpaccio di manzo \$25
Thinly sliced filet mignon, arugula, shaved parmesan cheese, lemon dressing

Parmigiana di melanzane \$19
3 cheeses baked eggplant parmigiana, tomato sauce, basil

Prosciutto e burrata frita \$27
24 Months Parma prosciutto, panko crusted pan fried burrata cheese

I N S A L A T E

Finocchi e arance \$16

Arugula, shaved fennel, orange segments, Castelvetrano olives,
Cantabria anchovies, citrus & shallots vinaigrette

Spinaci e mele \$16

Baby spinach, apples, sweet gorgonzola, celery, walnuts
E.V.O. and Modena balsamic vinaigrette

Centocolori \$18

Romaine lettuce, avocado, heirloom cherry tomatoes,
Castelfranco radicchio, lemon and olive oil

Insalata di Cesare \$15

Romaine lettuce, shaved parmesan cheese,, croutons
classic Caesar dressing

Insalata di rucola \$14

Baby wild arugula, cherry tomatoes, shaved parmigiano, lemon
and olive oil dressing

L E P A S T E

Spaghetti ai tre pomodori \$22
Tomato trio, garlic, fresh basil

Rigatoni con melanzane e burrata \$27
Artisanal rigatoni, eggplant, cherry tomato sauce, burrata cheese

Ravioli Caprese \$24
House-made ravioli, caciotta cheese, marjoram,
tomato sauce and basil

Pasta e patate con provola \$22
Mixed pasta, potato and provolone del monaco, light tomato sauce
served table side in the parmigiano wheel

Spaghetti aglio, olio e peperoncino \$19
Spaghetto with organic black garlic, parsley, chilly flakes, Capri
olive oil

Paccheri all'arrabiata \$21
Large rigatoni, spicy cherry tomato sauce, garlic, parsley

Linguine alle tre vongole \$30
Three clams, white wine, peperoncino, cherry tomatoes, garlic

Risotto agli agrumi e gamberi \$34
Lemon risotto, mascarpone, shrimp

Puttanesca di pesce spada \$29
Fresh tonnarelli, swordfish, black olives, capers,
cherry tomato sauce

Calamarata allo scoglio \$36
Mixed seafood, cherry tomato sauce, peperoncino

Ziti alla Genovese \$25
Slow cooked onions and beef ragù, pecorino cheese

Fettuccine Namari' \$26
Fresh fettuccine, classic Bolognese sauce

S E C O N D I

Scaloppine di pollo al limone \$29

Organic chicken medallion, lemon and capers sauce, roasted potatoes, mixed green salad,

Bistecca ai ferri \$62

Grilled ribeye steak, potato gateau, broccoli rabe

Cotoletta e parmigiana \$34

Breaded chicken cutlet topped with classic eggplant parmigiana

Brasato di manzo con risotto agli asparagi \$44

Red wine braised short rib, beef jus, asparagus risotto

Filetto di salmone in padella \$34

Wild Faeroe Island salmon filet, sun dried tomato sauce, capers, Gaeta olives, cherry tomatoes, mixed green salad

Orata \$42

Oven roasted whole sea bream with a choice of one side

Trancio di pesce spada in salsa di arancia \$37

Grilled filet of swordfish, orange sauce, zucchini alla scapece, baked lemon potatoes

C O N T O R N I

Broccoli rabe \$13

Garlic and olive oil & peperoncino

Scarole \$12

Sautéed escarole, garlic black olives, pine nuts, raisins

Zucca arrosto \$13

Roasted butterbut squash, garlic, Italian herbs

Patate al forno \$10

Garlic, fresh Italian herbs

Cavoletti di Bruxelles \$13

Roasted bruxelles sprouts, guanciale, shaved pecorino

Gateaux di patate \$13

Neapolitan style potato cake, mozzarella, salame, panko breadcrumbs