

ANTIPASTI/APPETIZERS

Bruschetta Classica	Toasted Ciabatta bread topped w/ fresh Tomatoes & Basil	\$ 8,00
Tavoliere di Formaggi ed Olive	Selection of imported Cheese from Italy & Green Olives	\$ 15,00
Antipasto Affettato	Prosciutto di Parma, Sopressata, Mortadella, Mozzarella & Kalamata Olives	\$ 16,00
Carpaccio di Manzo	Thin sliced Beef Carpaccio topped w/ Arugula & shaved Parmesan cheese	\$ 14,00
Melanzane alla Parmigiana	Baked layer of Eggplant, Mozzarella, Tomato & Parmigiano	\$ 15,00
Guazzetto di Vongole	Sauteed Manila Clams in a white Wine w touch of Tomato	\$ 15,00
Carpaccio di Salmone con Aneto e Pepe rosa	Thin sliced fresh Salmon Carpaccio topped w/Arugula, Oranges & Pink Peppercorn	\$ 14,00
Provola Arreganata	Warm fresh Smoked Mozzarella w/fresh Tomato, Oregano & extra Virgin Olive Oil	\$ 13,00

INSALATE/SALADS

Insalata di Spinaci e Pere	Baby Spinach salad w/ fresh Pears, Walnuts & Goat cheese in a honey balsamic dressing	\$ 13,00
Insalata Rucola e Pecorino	Fresh Arugula, Fennel, Oranges & Pecorino cheese w/ E.V. Olive Oil & Lemon	\$ 13,00
Gamberi alla Fiamma	Mix green salad topped w/sauté Shrimp & fresh Oranges in a Lemon dressing	\$ 15,00
Insalata Caprese	Fresh Mozzarella, fresh Tomatoes, Basil & Extra Virgin Olive Oil	\$ 12,00
Insalata Di Kale	Organic Baby Kale with Mango, Fresh Tomato, in Lime Extra Virgin Olive Oil	\$ 13,00

PASTA FRESCA (quasi tutte)

Paccheri di Gragnano con Melanzane e Ricotta salata	Wide tube pasta in a sautéed Eggplant & fresh Pomodoro sauce, topped w/ aged Ricotta cheese	\$ 15,00
Spaghetti Chitarra Alla Bolognese	Fresh Spaghetti in a classic homemade ground Sirloin beef Ragù	\$ 16,00
Pappardelle con Gamberi e Pistacchio	Wide Fettuccine w/ Shrimp in a Pistachio sauce w/roasted Tomatoes	\$ 18,00
Ravioli Ai Funghi Porcini	Fresh Ravioli stuffed with Porcini Mushrooms in a Walnut sauce	\$ 16,00
Fazzoletti di Formaggio e Pera	Fresh Pear & Cheese stuffed pasta w/ sautéed baby Shrimp in a creamy Ricotta sauce	\$ 17,00
Scialatielli Vongole e Bottarga	Fresh Scialatielli served with Clams, celery, Cherry Tomato and Bottarga	\$ 18,00

SECONDI PIATTI

Sfoglina di Melanzane	Baked Layer of Eggplant, smoked Mozzarella & fresh Tomatoes topped w/puffed Pastry	\$ 19,00
Filetto Alla Provola	Fillet Mignon Medallion pan seared & served with smoked Mozzarella & sautéed Spinach w/ Homemade mashed Potatoes	\$ 26,00
Stinco d'Agnello	Braised Lamb shank in a red Wine sauce served w/ Homemade mashed Potato	\$ 24,00
Platessa al Pistacchio	Baked fillet of fresh Flounder, with Pistacchio, and Tomato, served with Smashed Potato, Parsley and Extra Virgin Olive Oil	\$ 21,00
Corvina Allo Zafferano	Pan seared fresh filet of Corvina in a Mustard & Saffron sauce served w/sautéed Spinach & Rosemary roasted Potatoes	\$ 24,00