



ANTIPASTI & INSALATE

POLPETTINE AL FORNO 14.35
Baked bite sized beef meatballs served with tomato sauce, bufala mozzarella and Parmigiano Reggiano

INSALATA DI CESARE 14.35
Classic Caesar salad with home made garlic croutons and shaved Parmigiano Reggiano

CAPRESE DI BUFALA 15.95
Imported hand-stretched D.O.P. Mozzarella di Bufala, Heirloom Tomatoes, extra virgin olive oil, black salt, basil pesto.

INSALATA DI CAMPO 11.35
Baby mixed greens salad in a balsamic vinaigrette topped with crumbled goat cheese

SOUP OF THE DAY 10.35

PIZZE

MARGHERITA D.O.C. 19.35
Fresh Mozzarella di Bufala, tomato sauce, cherry tomatoes, basil and shaved parmesan cheese.

SALAME 16.35
Mozzarella cheese, tomato sauce and salame.

PROSCIUTTO DI PARMA. 18.35
Mozzarella cheese, tomato sauce and sliced Prosciutto di Parma

CAPRICCIOSA 17.35
Mozzarella cheese, tomato sauce, black olives, Italian ham, marinated artichokes.

PORCINI E ANDUJA 19.35
Fresh porcini mushrooms, house made fiery pork spreadable salame, Smoked mozzarella

BROCCOLI AND SALSICCIA 17.35
White pizza with smoked mozzarella, broccoli, Italian sausage, cherry tomatoes and Pecorino cheese.

FUNGHI 17.35
Mozzarella cheese, tomato sauce and Mushrooms.

LA PASTA FRESCA

RAVIOLI DI SPINACI 18.95
Homemade Ravioli Stuffed with Spinach Ricotta Cheese in a light Tomato Sauce

GEMELLI REGINA 19.35
Gemelli pasta with Jidori chicken and broccoli in a lite pink sauce

LOBSTER RAVIOLI
Black ink lobster filled ravioli with a cherry heirloom tomato and basil sauce

AGNOLOTTI AL PROSCIUTTO 18.35
Ravioli filled with mascarpone and prosciutto di parma served in a creamy walnut and marsala wine sauce

RIGATONI NORCINA 18.35
Rigatoni pasta in cream sauce with Italian crumbled sausage, mushrooms and drizzled with truffle oil.

RIGATONI ALL'AMATRICIANA 18.95
Rigatoni pasta in a rich tomato sauce with Italian pancetta, onions and pecorino cheese.

CARBONARA 18.35
Our square spaghetti "alla chitarra" with an egg emulsion, bacon and pecorino cheese.

LINGUINI DELL'ORTO 17.35
Linguine pasta in a lightly spicy garlic oil, broccolini, heirloom carrots and cherry tomatoes

GNOCCHI ALLA SORRENTINA 18.35
Home made soft potato dumplings with fresh tomato sauce, basil and melted mozzarella di bufala.

CARNE E PESCE

BATTUTA DI POLLO 24.95
Pounded Jidori Organic Chicken Breast topped with arugula, shaved parmigiano reggiano cheese. Side based on availability.

FILETTO ALLA BOSCAIOLA 30.95
Grilled Beef tenderloin topped with a wild mushroom sauce. Side based on availability.

BRASATO DI MANZO 30.95
Five hours slow cooked beef short ribs in Barolo red wine. Side based on availability.

GRILLED WILD SALMON 24.95
Served with sautéed seasonal vegetable

PARMIGIANA DI POLLO 23.95
lightly breaded chicken breast topped with fresh melted mozzarella and tomato sauce. Side based on availability.

AGNELLO SCOTTADITO ALLA MOSTARDA 33.95
Roasted Australian rack of lamb with Dijon mustard sauce. Side based on availability.