

TO SHARE

<p>FIORI DI ZUCCA. Crispy squash blossoms, ricotta cheese, zucchini, spicy pomodoro sauce</p>	18	<p>POLPETTINE AL FORNO Housemade meatballs, bufala mozzarella, pomodoro sauce, grilled ciabatta</p>	19
<p>CARPACCIO DI MANZO Thinly sliced raw beef filet mignon, wild arugula, crispy capers, preserved lemon, parmesan crumbles</p>	21	<p>TAGLIERE DI AFFETTATI E FORMAGGI* Imported salumi and cheeses, grilled ciabatta <i>For two or four guests</i></p>	21 29
<p>FRITTURA DI CALAMARI* Crispy calamari, green zucchini, garden basil, spicy pomodoro</p>	24	<p>BURRATA CON PEPERONI CON OLIVE Burrata cheese, roasted peppers, niçoise olives, fresh basil, grilled ciabatta</p>	21
<p>CAPRESE Imported Buffalo mozzarella, sliced Heirloom tomatoes</p>	19	<p>MELANZANE ALLA PARMIGIANA Baked eggplant, ricotta, mozzarella, pomodoro, fresh basil</p>	19
<p>CROSTINO AL SALMONE House marinated salmon belly on toasted bread with a mayo-avocado spread and fresh chives</p>	19	<p>CARPACCIO DI BRANZINO Raw Mediterranean seabass, citrus, orange, EVOO</p>	22

INSALATE – ANTIPASTI

<p>INSALATA DI CARCIOFI Marinated baby artichokes, wild arugula, hearts of palm, toasted walnuts, parmigiano, lemon vinaigrette</p>	21	<p>INSALATA DI CESARE Classic Caesar salad, housemade garlic croutons, shaved parmigiano reggiano</p>	19
<p>“AMICI” CHOPPED SALAD Italian Traditional Chopped Salad, romaine, arugula, radicchio, hard-boiled eggs, fresh tomatoes, garbanzo beans, provolone cheese, pepperoncini, salami, lemon vinaigrette</p>	23	<p>INSALATA DI CALAMARI* Grilled calamari, marinated tomatoes, mixed greens, lemon vinaigrette</p>	23
<p>INSALATA DI BARBABIETOLE Mixed greens, roasted beets, blue cheese, candied pecans, green apples, balsamic vinaigrette</p>	19	<p>INSALATA DI CAMPO Mixed greens, english cucumber, red grape tomato, soft herbs, balsamic vinaigrette</p>	18

ZUPPE

<p>MINISTRONE DI VERDURE Garden vegetable soup</p>	13	<p>ZUPPA DI BROCCOLI Pureed broccoli soup, crumbled goat cheese</p>	13
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PIZZE

Pizza can be prepared with gluten free dough - \$5.00

<p>MARGHERITA D.O.C. Imported bufala mozzarella, pomodoro, grape tomato, basil, parmesan cheese</p>	22	<p>SALAME* Pepperoni, mozzarella cheese, tomato sauce</p>	23
<p>PROSCIUTTO DI PARMA* Sliced, Prosciutto di Parma, mozzarella, tomato sauce</p>	27	<p>PIZZA CON PATATE E GUANCIALE White pizza, red bliss potato, melted leeks, shaved garlic, crispy pork guanciale</p>	23

*Consuming raw or under cooked meats, poultry, seafood, shellfish Or eggs may increase your risk of foodborne illness.

*Contains pork

HAND-MADE PASTA

PREPARED DAILY

<p>PAPPARDELLE ALLA BOLOGNESE Housemade egg pasta, meat ragu</p>	27	<p>TAGLIOLINI AL LIMONE E RICOTTA Housemade pasta, lemon, cream, parmigiano reggiano ricotta cheese</p>	25
<p>RAVIOLI DI SPINACI Spinach and ricotta filled ravioli, pomodoro sauce</p>	24	<p>GNOCCHI AL PESTO O POMODORO Housemade soft potato dumplings</p>	24
<p>RIGATONI ALLA NORCINA* Housemade fennel sausage, roasted mushrooms, parmesan cream sauce, white truffle oil</p>	28	<p>ACQUERELLO RISOTTO (served "Al Dente") English peas, green asparagus, yellow zucchini, pecorino romano cheese</p>	24
<p>SPAGHETTINI FRUTTI DI MARE* Manila clams, PEI mussels, calamari, gulf shrimp tomato sauce</p>	32	<p>LASAGNA VERDE Spinach pasta, beef ragu, parmesan cheese</p>	25
<p>LOBSTER RAVIOLI Squid ink lobster ravioli, red grape tomato basil sauce</p>	30	<p>LA CARBONARA* Spaghetti "alla Chitarra" silky egg emulsion, crispy guanciale, pecorino cheese</p>	25
<p>GEMELLI REGINA Chicken breast, broccoli florettes, savory pink sauce</p>	24	<p>TAGLIOLINI ALLA BUZZARA* Egg tagliolini, sauteed shrimp, grape tomato, basil + mint, extra virgin olive oil</p>	28
<p>BEETS PAPPARDELLE AI FUNGHI (VEGAN) Wild mushroom medley, Italian parsley Pesto, white wine sauce</p>	26	<p>SPAGHETTI ALLA NERANO Homemade spaghetti with pureed zucchini, Pecorino, basil, topped with fried zucchini</p>	25

SPECIALI

<p>SPAGHETTI ALL' ARAGOSTA Housemade spaghetti, Maine lobster, lightly spicy sauce</p>	36	<p>INSALATA DI POLPO Charred Spanish octopus, mixed greens, cherry tomato english cucumber, citrus vinaigrette</p>	28
<p>SCAMPONI MARINATI Sauteed Hawaiian prawn marinated w/garlic and herbs</p>	42	<p>GRILLED SHRIMP SALAD Grilled Jumbo shrimp, on a bed of arugula, avocado and cherry tomatoes with lemon/olive oil dressing</p>	34

CARNE E PESCE

<p>PARMIGIANA DI POLLO Breaded Jidori chicken breast, pomodoro, mozzarella, Rosemary roasted potatoes, sauteed broccolini</p>	34	<p>TAGLIATA DI MANZO* Sliced filet of beef, topped with a salad of wild arugula, shaved parmigiano, grape tomatoes</p>	52
<p>CIOPPINO* Gulf shrimp, manila clams, PEI mussels, tomato broth, Grilled bread</p>	36	<p>SOGLIOLA ALLA MUGNAIA* Imported Dover sole lemon caper sauce, broccolini, roasted potatoes</p>	54
<p>SALMONE ALLA PIASTRA* Faroe island salmon, red & white quinoa, wilted spinach, red grape tomato sauce</p>	37	<p>BATTUTA DI POLLO* Jidori chicken breast paillard, topped with fresh arugula, red grape tomatoes and broccolini</p>	34
<p>COSTATA DI MANZO* Grilled 14 oz ribeye, rosemary roasted potatoes</p>	55	<p>BRANZINO Crispy skin Mediterranean sea bass, sauteed broccolini tomato crudo, fresh basil</p>	37