

ANTIPASTI

Fiori di Zucca Crispy squash blossoms, ricotta cheese, zucchini, red and yellow bell peppers, spicy pomodoro sauce.	16.90
Carpaccio di Manzo Thinly sliced beef filet mignon, wild arugula, crispy capers, preserved lemon, parmesan crumbles.	18.00
Frittura di Calamari* Crispy calamari, green zucchini, garden basil, spicy pomodoro.	19.95
Arancini di Riso Saffron scented crispy rice balls, English peas, mozzarella cheese, short rib ragù, pomodoro sauce.	17.00
Tartare di Salmone* Fare island salmon, red onion, grated egg white and yolk, capers, creme fraiche, toasted ciabatta.	17.95
Polpettine al Forno Housemade meatballs, melted bufala mozzarella pomodoro sauce, grilled ciabatta.	17.00
Tagliere di Affettati e Formaggi Imported salumi and cheeses, grilled ciabatta for two or for four guests.	18.25 26.75
Caprese di Bufala Mozzarella di bufala Campana, heirloom tomato, basil pesto, sprinkled with black lava salt.	18.50
Melanzane alla Parmigiana Baked eggplant, ricotta, mozzarella, pomodoro, fresh basil.	16.95



INSALATE

Insalata di Carciofi Baby marinated artichokes, wild arugula, hearts of palm, toasted walnuts, parmigiano, lemon vinaigrette.	19.25
“Amici” Salad •• Italian Traditional Chopped Salad, romaine, arugula, radicchio, hard boiled eggs, fresh tomatoes, garbanzo beans, provolone cheese, peperoncini, salame, lemon vinaigrette.	18.95
Insalata di Barbabietole Mixed greens, roasted beets, blue cheese, candied pecans, green apple, balsamic vinaigrette.	17.25
Insalata di Cesare Classic Caesar salad, homemade garlic croutons, shaved Parmigiano Reggiano.	16.50
Insalata di Calamari* Grilled calamari, marinated tomatoes, mixed greens, lemon vinaigrette.	20.95
Insalata di Campo Mixed greens, English cucumber, red grape tomato, soft herbs, balsamic vinaigrette.	15.00

ZUPPE

Zuppa di Carciofi Artichoke soup, mascarpone cheese.	11.95
Zuppa di Verdure Garden vegetable soup.	11.95
Zuppa di Mais Corn soup, calabrian chili oil.	11.95
Zuppa di Broccoli Pureed broccoli soup, crumbled goat cheese.	11.95



LA PASTA FRESCA

Fresh handmade pasta prepared daily.

Pappardelle alla Bolognese Housemade egg pasta, meat ragù.	24.00
Ravioli di Spinaci Spinach and ricotta filled ravioli, pomodoro sauce.	22.95
Rigatoni alla Norcina •• Housemade fennel sausage, roasted mushrooms, parmesan cream sauce, truffle oil.	23.95
Spaghetтини Frutti di Mare* Manila clams, PEI mussels, calamari, gulf shrimp, tomato sauce.	27.50
Lobster Ravioli Squid ink lobster ravioli, red grape tomato and basil sauce.	28.50
Agnolotti Prosciutto •• Prosciutto and mascarpone filled ravioli, toasted walnuts marsala cream sauce.	22.00
Gemelli Regina* Chicken breast, broccoli florets, savory pink sauce.	22.95
Rigatoni All’Amatriciana •• Savory pomodoro sauce, guanciale, red onion, pecorino cheese.	22.00
Gnocchi alla Sorrentina Housemade soft potato dumplings, melted bufala mozzarella, fresh basil, tomato sauce.	21.50
Linguine Dell’Orto Green and gold zucchini, red grape tomatoes, broccolini, garlic sauce.	19.95
Lasagna Verde Spinach pasta, beef ragù, parmesan cheese.	21.95
La Carbonara •• Spaghetti "Alla Chitarra" silky egg emulsion, crispy guanciale, pecorino cheese.	23.00
Tagliolini alla Buzzara* Egg tagliolini, sautéed shrimp, grape tomato, basil + mint, extra virgin olive oil.	22.00

**Gluten free options available.*

PIZZE

Margherita D.O.C. Imported bufala mozzarella, pomodoro, grape tomato, basil, parmesan cheese.	21.00
Prosciutto di Parma •• Sliced Prosciutto di Parma, mozzarella, tomato sauce.	27.00
Funghi Forest mushrooms, tomato sauce, fresh thyme, mozzarella.	22.00
Salame •• Pepperoni, mozzarella cheese, tomato sauce.	21.95
Capricciosa •• Italian ham, marinated artichokes, black olives, mozzarella cheese, tomato sauce.	21.95
Broccoli e Salsiccia •• White pizza, housemade fennel sausage, broccolini, red grape tomatoes, smoked mozzarella, pecorino cheese.	21.95

**Any pizza can be prepared with gluten free crust. Add 5.00*



CARNE E PESCE

Parmigiana Pollo* Breaded Palisades ranch organic chicken breast, pomodoro, mozzarella, rosemary roasted potatoes, sautéed broccoli.	29.00
Cioppino* Gulf shrimp, manila clams, PEI mussels, tomato broth, grilled bread.	33.95
Salmone alla Piastra* Faroe island salmon, red & white quinoa, wilted spinach, red grape tomato sauce.	34.00
Costata di Manzo* Grilled 16oz ribeye, rosemary roasted potatoes.	45.95
Branzino* Crispy skin Mediterranean sea bass, sautéed broccolini, tomato crudo, fresh basil.	35.95
Sogliola alla Mugnaia* Whole baked Dover sole, broccoli florets, mashed potatoes, white wine caper sauce.	46.95
Agnello Scottadito alla Mostarda* Roasted Australian rack of lamb, mashed potatoes, whole grain mustard sauce.	41.00
Battuta di Pollo* Palisades ranch organic chicken breast paillard, topped with wild arugula and marinated tomatoes, roasted red potatoes.	28.00

CONTORNI

Sautéed Broccolini • Sautéed Spinach • Brussels Sprouts • Roasted Mushrooms • Mashed Potatoes **9.00 each**