

PIZZE ROSSE

MARGHERITA D.O.P.	\$19
Crushed San Marzano tomatoes, fior di latte, fresh basil	
MARINARA	\$17
Crushed San Marzano tomatoes, garlic, oregano, fresh basil, olive oil	
QUATTRO FORMAGGI	\$21
Crushed San Marzano tomatoes, fior di latte, fontina cheese, parmigiano cheese, pecorino cheese, fresh herbs	
PEPPERONI	\$21
Crushed San Marzano tomatoes, pepperoni, fior di latte, fresh basil	
NAPOLETANA	\$19
Crushed San Marzano tomatoes, oregano, anchovies, capers, kalamata olives, garlic, preserved chillies, fresh basil	
MONTE	\$26
Crushed San Marzano tomatoes, fior di latte, homemade sausage, pepperoni, nduja sausage, garlic, oregano, fresh basil.	

VESUVIO	\$22
Crushed San Marzano tomatoes, deep fried eggplant, fior di latte, garlic, fresh basil, oregano, salted ricotta	
PAISANO	\$23
Crushed San Marzano tomatoes, grilled chicken, sun dried tomatoes, caramelized onions, fior di latte, fresh basil	
DIAVOLA	\$23
Crushed San Marzano tomatoes, fresh basil, spicy soppressata, fior di latte, black olives, preserved chilies	
AGNELLO	\$25
Crushed San Marzano tomatoes, grilled lamb, rapini, fior di latte, garlic, oregano, preserved chillies, fresh basil	
VERDURE	\$21
Crushed San Marzano tomatoes, fior di latte, wild mushrooms, spinach, garlic, sun dried tomatoes, grilled red onions	

PIZZE BIANCHE

FUNGHI	\$22
Fior di latte, wild mushrooms, black truffle, roasted garlic	
BUFALINA	\$23
Buffalo mozzarella, prosciutto di Parma, cherry tomatoes, arugula, shaved parmigiano	
PESTO	\$24
Fior di latte, grilled chicken, basil pesto, caramelized onions, roasted red peppers, goat cheese	
ANATRA	\$23
Fior di latte, duck confit, red wine poached pears, walnuts	
FICHI	\$22
Fior di latte, mascarpone, figs, speck, crushed pistachios, drizzled with honey	

SALMONE	\$24
Fior di latte, smoked salmon, fried capers, grilled red onions, dill	
LA CARNE	\$24
Fior di latte, spicy soppressata, homemade sausages, snap peas, caramelized onions and preserved chilies	
Add Prosciutto Di Parma	\$6
Add Arugula	\$3
Add Fior Di Latte	\$3
Add Grilled Chicken	\$6
Add Buffalo Mozzarella	\$4

ANTI PASTI

FORMAGGI E SALUMI	\$32
Chef's choice of 3 salami, 2 cheese, served with pickles, condiments and homemade flatbread.	
ARANCINI DI ZUCCA	\$14
Traditional Italian risotto balls stuffed with butternut squash, smoked fior di latte served with butternut squash purée.	
OLIVE MISTE	\$11
Marinated warm olives served with grill crostini.	
POLPETTE	\$18
Traditional Italian meatballs, spicy San Marzano tomato sauce served with grilled crostini.	

CALAMARI FRITTI	\$21
Deep fried calamari, lightly dusted in flour, served with horseradish aioli	
CALAMARI ALLA GRIGLIA	\$21
Grilled calamari served with mixed greens, olives, capers, tomato salsa and balsamic glaze	
COZZE	\$19
P.E.I. mussels sautéed with white wine spicy tomato broth served with grilled crostini	
GAMBERI ALLA GRIGLIA	\$18
Grilled shrimp, italian bomba, citrus dressing	
ZUPPA DI PESCE	\$24
Shrimps, P.E.I. mussels, grilled salmon, scallops, calamari, steamed in a light tomato marinara sauce.	

INSALATE

CESARE	\$17
Romaine hearts, crispy prosciutto, herbed croutons, shaved parmigiano, homemade Caesar dressing.	
CAVOLO NERO	\$17
Kale, green apple, goat cheese, pumpkin seeds, champagne vinaigrette	
BURRATA	\$22
Ripe tomatoes, fresh basil, olive oil, balsamic reduction.	

RUCOLA	\$17
Arugula, wild mushrooms, cherry tomatoes, shaved pecorino and honey balsamic vinaigrette	
Add Grilled Shrimp	\$8
Add Grilled Chicken	\$6
Add Grilled Salmon (3oz)	\$9
Add Sautéed Rapini	\$5

PRIMI

TONNARELLI CACIO E PEPE \$20

Homemade tonnarelli, white truffle paste, black pepper, butter sauce, pecorino cheese

RIGATONI ALLA NORMA \$20

Rigatoni, San Marzano tomato sauce, eggplants, basil, salted ricotta

GNOCCHI AL POMODORO \$20

Homemade potato gnocchi, San Marzano tomato sauce, ricotta cheese.

MAFALDE AI FUNGHI \$24

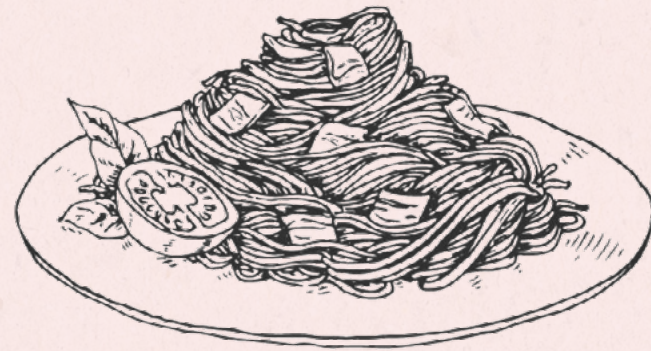
Mafalde pasta, wild mushrooms, truffle cream sauce, parmigiano reggiano

TAGLIATELLE AL CINGHIALE \$26

Homemade tagliatelle with braised wild boar, oyster mushrooms, parmigiano reggiano

TAGLIATELLE ALL'AGNELLO \$24

Homemade tagliatelle, lamb ragu, pecorino cheese



CASARECCE AL POLLO \$24

Casarecce pasta, grilled chicken, roasted red peppers, pesto cream sauce with pine nuts, parmigiano reggiano

TONNARELLI DEL TIRRENO \$30

Homemade tonnarelli, P.E.I. mussels, tiger shrimps, scallops, calamari, light white wine tomato sauce

RIGATONI AI GAMBERI \$26

Rigatoni, tiger shrimps, mascarpone cheese, cognac rose sauce

TAGLIATELLE AL SALMONE \$24

Homemade tagliatelle, smoked salmon, snap peas, vodka cream sauce, fresh dill

MAFALDE ALL'ARAGOSTA \$32

Mafalde pasta, lobster, oyster mushrooms, mascarpone cheese, white wine rose sauce

SECONDI

CHICKEN PARM \$28

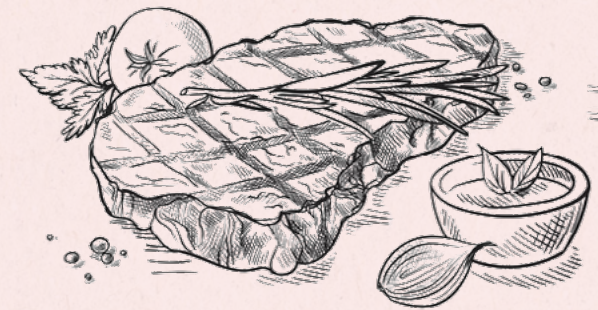
Breaded chicken breast served with spaghetti and San Marzano tomato sauce

LASAGNE DI CARNE \$28

Lasagne layered with meat ragu (beef-pork) served with béchamel sauce

COSTATA DI AGNELLO \$38

Grilled rack of lamb, served with mashed potatoes and seasonal vegetables, red wine demi-glaze



GALLETTO \$28

Pan-seared chicken supreme served with garlic smashed potatoes, seasonal vegetables and creamy mushroom sauce

SCALOPPINE AL MARSALA \$30

Pan-seared veal scaloppine cooked in a marsala wine, served with wild mushrooms, fingerling potatoes and seasonal vegetables.

SALMONE \$30

Pan-seared salmon fillet served with fingerling potatoes, seasonal vegetables and lemon garlic butter sauce

BISTECCA \$36

10oz striploin steak, served with mashed potatoes, seasonal vegetables and red wine demi-glaze

RISOTTI

FUNGHI \$26

Carnaroli rice, wild mushrooms, white wine, shaved parmigiano, white truffle oil

FRUTTI DI MARE \$32

Carnaroli rice, calamari, scallops, P.E.I. mussels, tiger shrimps, light white wine tomato sauce

POLLO \$26

Carnaroli rice, grilled chicken, red peppers, spinach, white wine, shaved parmigiano

