



DINNER MENU

ANTIPASTI

Rucola con Cuori di Palma	16.00
Arugula with hearts of palm, red onion, avocado and cucumber dressed with olive oil and lemon.	
Gamberi e Carciofi	23.00
Shrimp and artichokes sauted in a white wine and garlic sauce	
Insalata di Polipo	23.00
Pan seared octopus salad with celery, cherry tomatoes, red onions, black olives and basil	
Vitello Tonnato	21.00
Thinly sliced cold veal with a creamy tuna, caper and anchovy sauce	
Insalata di Tonno, Mela e Cipolla Rossa	20.00
Tuna crudo, granny smith apple, red onion and arugula with a yogurt and dill dressing drizzle	
Tagliere di Salumi e Formaggi	29.00
Assorted meats and cheeses served with olives and marinated vegetable	
Tortino di Melanzane	21.00
Eggplant slices layered with tomato sauce, truffle porcini mousse and mozzarella in a white wine and basil sauce	

I PRIMI

Pappardelle con Pancetta, Scalogno, Piselli e Gorgonzola	26.00
Pappardelle in a smoked bacon, pea, shallot, white wine and gorgonzola cream sauce	
Paccheri con Salmone Affumicato e Pomodori Ciliegino	26.00
Oversized rigatoni with a smoked salmon, onion and cherry tomatoe sauce	
Penne alla Famiglia	22.00
Penne, prosciutto, caramelized onions and Parmigiano Reggiano cheese	
Trinette con Capesante e Granchio	40.00
Linguine topped with jumbo lump crabmeat and scallops in a clam juice and white wine sauce	
Ravioli con Burrata e Cipolle	25.00
Homemade burrata, goat cheese and caramelized onion filled ravioli served with an eggplant cream sauce	

I SECONDI

Filetto di Tonno	48.00
Filet of Ahi tuna seared with a roasted heirloom tomato sauce	
Branzino Intero	50.00
Whole branzino encrusted in salt and filleted tableside	
Pollo con Asparagi e Cipollini	24.00
Airline chicken breast and asparagus in a white wine, garlic and rosemary sauce topped with pearl onions	
Filetto di Manzo	48.00
8oz Filet mignon in a juniper berry and Barolo wine sauce	
Salmone con Caperi e Limone	30.00
Pan seared salmon in a lemon and caper cream sauce	
Vitello alla Milanese	28.00
Veal medallions pounded, breaded and fried topped with tomato, basil and onion	
Costata di Maiale	32.00
16oz Bone in pork chop slowly roasted and served with a white wine, garlic, banana pepper and caper berry sauce	
Costata di Vitello	60.00
14oz Veal chop slowly roasted and served with an extra virgin olive oil, garlic and porcini mushroom sauce	

CONTORNI

Roasted Red Bell Peppers	15.00
Asparagus Au Gratin	15.00
Roasted Potatoes	13.00

DOLCE

Various Italian tortes, cheese course, sorbet, ice cream or various biscotti