



DINNER

ANTIPASTI

Arancini allo Zafferano	16.00
Crispy golden saffron rice croquettes	
Bruschetta	12.00
Toasted bread topped with fresh tomatoes, basil, garlic, and extra virgin olive oil	
Crocchette di Patate e Mozzarella	14.00
Crispy potato croquettes filled with melted mozzarella and lightly fried until golden brown	
Mozzarella alla Milanese	18.00
Creamy mozzarella layered with Prosciutto di Parma, lightly breaded and deep-fried until golden and crisp, with a warm, savory center	
Rucola con Cuori di Palma	18.00
Arugula with hearts of palm, red onion, avocado and cucumber dressed with olive oil and lemon.	
Gamberi e Carciofi	25.00
Shrimp and artichokes sauted in a white wine and garlic sauce	
Insalata di Polipo	26.00
Pan seared octopus salad with celery, cherry tomatoes, red onions, black olives and basil	
Vitello Tonnato	22.00
Thinly sliced cold veal with a creamy tuna, caper and anchovy sauce	
Tagliere di Salumi e Formaggi	30.00
Assorted meats and cheeses served with olives and marinated vegetable	
Tortino di Melanzane	25.00
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	30.00
Pappardelle in a smoked bacon, pea, shallot, white wine and gorgonzola cream sauce	
Paccheri con Salmone Affumicato e Pomodori Cilegino	26.00
Oversized rigatoni with a smoked salmon, onion and cherry tomatoe sauce	
Penne alla Famiglia	25.00
Penne, prosciutto, caramelized onions and Parmigiano Reggiano cheese	
Trinette con Capesante e Granchio	55.00
Linguine topped with jumbo lump crabmeat and scallops in a clam juice and white wine sauce	
Ravioli con Burrata e Cipolle	30.00
Homemade burrata, goat cheese and caramelized onion filled ravioli served with an eggplant cream sauce	

I SECONDI

Filetto di Tonno	50.00
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
Breast of chicken served with asparagus in a white wine, garlic and rosemary sauce topped with pearl onions	
Filetto di Manzo	50.00
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	33.00
Veal medallions pounded, breaded and fried topped with tomato, basil and onion	
Costata di Maiale	35.00
16oz Bone in pork chop slowly roasted and served with a white wine, garlic, banana pepper and caper berry sauce	
Costata di Vitello	75.00
14oz Veal chop slowly roasted and served with an olive oil, garlic and porcini mushroom sauce	

CONTORNI

Peperoni Rossi Arrostiti	16.00
Sweet roasted red bell peppers marinated with garlic, herbs, and extra virgin olive oil.	
Asparagi Gratinati	16.00
Tender asparagus topped with Parmigiano Reggiano, finished until golden and lightly crisp.	
Patate Arrosto	13.00
Roasted baby potatoes seasoned with herbs, garlic, and extra virgin olive oil	

DOLCE

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