



MENU

Appetizers

POLPETTINE ALLA TOSCANA	\$16.00
Veal meatballs, tomato sauce, parmesan cheese	
ZUCCHINE ALLA PARMIGIANA	\$17.00
Zucchini parmigiana, café med style	
CAPRESE BURRATA	\$24.00
Fresh imported Italian burrata, sweet cherry tomatoes	
CALAMARI FRITTI	\$19.00
Fried Calamari, zucchini, sundried tomato, tartar sauce	
<i>Add Shrimp \$7.00</i>	
TARTARA DI TONNO	\$21.00
Tuna tartare, cherry tomato, cucumber, avocado,	
VITELLO TONNATO	\$21.00
Roasted veal loin, tuna sauce	
COCKTAIL DI GAMBERI	\$22.00
Prawns, cocktail sauce	
POLIPO E PATATE	\$18.00
Octopus salad, cannellini beans, potatoes, celery, lemon oil	

Soup & Salad

Add Shrimp 7 Add Chicken 5 Add Salmon 9

SOUP OF THE DAY	\$13.00
Ask your server	
CESARE	\$14.00
Kale, romaine, croutons, parmesan, Caesar dressing	
TRICOLORE	\$16.00
Endive, radicchio, arugula, lemon dressing, shaved parmesan	
RUCOLA	\$16.00
Arugula, goat cheese, green apples, toasted hazelnuts, lemon vinaigrette	
SPINACI	\$17.00
Baby spinach, beetroot carpaccio, goji berries, crispy	
MISTA	\$14.00
Mixed greens, carrots, cherry tomato, balsamic dressing	

Pinsa Romana

Pinsa Romana is a tradition dating back to Ancient Roman times that has recently come back into vogue. This is thanks to the old recipe created by the common folk who lived in the countryside surrounding Rome. Traditional pizza is made with regular 'OO' flour. Pinsa dough on the other hand uses wheat, soy, and rice flour, more water, and less salt, creating a lighter, airier crust.

Pinsa has fewer calories, is lower in fat, and is less salty than a regular pizza.

REGINA MARGHERITA	\$22.00	BIANCA	\$22.00
Tomato sauce, Stracciatella burrata, fresh basil		Stracciatella burrata, pistachios, extra virgin olive oil	
MILANO	\$22.00	GORGONZOLA	\$23.00
Mozzarella, prosciutto, arugula, parmesan, balsamic reduction		Sweet gorgonzola cheese, arugula, walnuts	

Pasta

*TORTELLONI	\$16.00	*TAGLIATELLE BOLOGNESE	\$20.00
Ricotta and spinach filled tortelloni, butter sage, pancetta		Tuscan beef ragu, red tomato sauce	
*GNOCCHI	\$21.00	*CHITARRA CACIO E PEPE	\$21.00
Potato dumplings, tomato sauce, cream of Stracciatella burrata		Pecorino Romano and parmesan cream, toasted black pepper	
ORECCHIETTE	\$21.00	RISOTTO AL LIMONE	\$25.00
Italian sausage, broccoli rabe, sundried tomato, garlic, broccoli cream, breadcrumbs		Carnaroli rice, lemon infused, seared scallops, balsamic reduction	
PENNE ARRABBIATA	\$19.00		
Spicy tomato sauce, garlic, red pepper flakes			

Gluten Free Pasta and Vegan Options Available

*Fresh made pastas

Main Course

Main courses are served with no side vegetables, if you like some please choose from the list below

(GF) ENTRECOTE DI MANZO	\$39.00	(GF) SALMONE	\$31.00
Pan seared sliced beef NY steak, green sauce		Roasted salmon, herb crust, light garlic sauce	
(GF) POLLO ALLA CACCIATORA	\$28.00	(GF) BRANZINO	\$33.00
Roasted chicken breast, red bell peppers, onions, olives and herbs, red sauce		Roasted seabass, capers, olives, cherry tomatoes	
(GF) VITELLO AL MARSALA	\$53.00	(GF,V) MELANZANA ARROSTO	\$25.00
Veal chop, marsala wine and mushroom sauce		Roasted eggplant, corn meal, yellow tomato almond and basil paste	

Side

(GF,V) Sautéed Vegetables 7 ~ (GF,V) Sautéed Spinach 8 ~ (GF,V) Garlic Broccoli Rabe 8
(GF,V) Roasted Potatoes 7 ~ Truffle Fries 7 ~ (GF) Mashed Potatoes 7