



## Appetizers

- POLPETTINE ALLA TOSCANA** - Veal meatballs, tomato sauce, parmesan cheese **17**  
**ZUCCHINE FRITTE** - Fried zucchini, house marinara sauce **18**  
(GF) **BURRATA** - Fresh imported Italian burrata, fresh mandarin oranges, extra virgin olive oil, balsamic glaze **25**  
**CALAMARI FRITTI** - Fried Calamari, zucchini, sundried tomato, tartar sauce **21** Add Shrimp **9**  
(GF) **TARTARA DI TONNO** - Tuna tartare, cherry tomato, cucumber, avocado, soy balsamic dressing **23**  
(GF) **VITELLO TONNATO** - Roasted veal loin, tuna sauce and capers **22**  
(GF) **POLIPO E PATATE** - Octopus salad, cannellini beans, potatoes, cherry tomato, celery, lemon oil **21**  
(GF) **BUFALA MOZZARELLA CAPRESE** - Fresh imported Italian buffalo mozzarella, heirloom tomatoes, basil **25**  
(GF) **PROSCIUTTO E ANANS** - Imported San Daniele prosciutto, pineapple carpaccio, basil oil **23**  
(GF) **CAROTE E MASCARPONE** - Honey roasted baby carrots, whipped mascarpone, sage pesto, candied walnuts **23**

## Soup & Salads

- SOUP OF THE DAY** - Ask your server **16**  
**CESARE** - Kale, romaine, croutons, parmesan, Caesar dressing **17**  
(GF) **TRICOLORE** - Endive, radicchio, arugula, lemon dressing, shaved parmesan **17**  
(GF) **RUCOLA** - Arugula, goat cheese, green apples, toasted hazelnuts, lemon vinaigrette **17**  
(GF,V) **MISTA** - Organic mixed greens, carrots, cherry tomato, balsamic dressing **16**  
(GF) **CAFÉ MED GRECA** - Feta cheese whipped with Greek yogurt, heirloom tomatoes, red onion, olives **23**  
Add Shrimp **11** Add Chicken **8** Add Salmon **12**

## 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** - Tomato sauce, mozzarella, fresh basil **24**  
**MILANO** - Mozzarella, prosciutto, arugula, parmesan, balsamic reduction **25**  
**BIANCA** - Stracciatella burrata, pistachios, extra virgin olive oil **24**  
**CALABRESE** - Tomato sauce, mozzarella, spicy suppressants, spicy honey, basil **25**  
**TARTUFO** - Fontina, mixed mushrooms, truffle oil **25**



## PASTAS

- \*TORTELLONI** - Ricotta and spinach filled tortelloni, butter sage, pancetta **23**
- \*GNOCCHI** - Potato dumplings, sweet imported gorgonzola cheese sauce **23**
- ORECCHIETTE** - Italian sausage, broccoli rabe, sundried tomato, garlic, broccoli pure, breadcrumbs **24**
- PENNE ARRABBIATA** - Spicy tomato sauce, garlic, red pepper flakes **20**
- \*AGONLOTTI DI CARNE** - Beef short rib filled ravioli, marsala mushroom cream sauce **25**
- \*TAGLIATELLE BOLOGNESE** - Tuscan beef ragu, red tomato sauce **23**
- \*CHITARRA CACIO E PEPE** - Pecorino Romano and parmesan cream, toasted black pepper **22**
- LINGUINE VONGOLE** - Manilla clams, green onions, garlic, white wine, parsley, crushed red pepper **27**
- (GF) RISOTTO AL LIMONE** - Carnaroli rice, lemon infused, seared scallops **27**

**Gluten Free Pasta and Vegan Options Available**

**\*Fresh made pastas**

## Main Courses

Main courses are not served with side dishes.

If desired, below is a list to choose from.

- (GF) ENTRECOTTE AL PEPE VERDE** - Pan seared USDA PRIME NY strip steak, green peppercorn brandy sauce **69**
- BONE-IN PORK CHOP** – Pan roasted pork chop with house made vinegar peppers **35**
- POLLO LIMONE** - Crispy parmesan crusted chicken, white wine lemon sauce, fried basil **33**
- SCALOPPINE ALLA ROMANA** - Veal loin, prosciutto, sage and marsala mushroom sauce **37**
  
- SALMONE** - Roasted salmon, herb crust, light garlic sauce **33**
- (GF) BRANZINO** - Roasted seabass, capers, olives, cherry tomatoes **36**

## SIDES

- (GF,V) Sautéed Vegetables 8 ~ (GF,V) Sautéed Spinach 9 ~ (GF,V) Garlic Broccoli Rabe 9**
- (GF,V) Roasted Potatoes 8 ~ Truffle Fries 8 ~ (GF) Mashed Potatoes 8**

(GF) GLUTEN FREE (V) VEGAN

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE GUESTS



## Sparkling

100. <b>Prosecco</b> - Colesel, Brut, NV, (0% sugar)	90
101. <b>Franciacorta</b> - Manzio Campagnoni, Brut, IT, NV	95
102. <b>Champagne</b> - Nicolas Feuillate, Brut, FR, NV	90
105. <b>Champagne Rose</b> - Nicolas Feuillate, Brut, FR, NV	120
103. <b>Champagne</b> - Arleaux, Premier Cru, Brut, FR, NV	150
104. <b>Champagne</b> - Dom Perignon, FR, '13	390

## White & Rose

120. <b>Rose'</b> - St. Marguerite Symphonie, FR, '22	80
121. <b>Rose'</b> - Domaine Ott, Cote de Provence, FR, '22	110
130. <b>Pinot Grigio</b> - Livio Felluga, IT, '22	85
131. <b>Gavi di Gavi</b> - La Scolca Black Label, IT, '22	105
150. <b>Sauvignon Blanc</b> - Quattro Theory, CA, '22	80
151. <b>Chablis Premier Cru</b> - Les Lys, FR, '20	110
152. <b>Chardonnay</b> - Flowers, CA, '22	95
169. <b>Chardonnay</b> - Patz & Hall Dutton Ranch, '20	110
170. <b>Chardonnay</b> - Far Niente, CA, '22	120
171. <b>Pouilly Fuisse</b> - Chateau Vitallis PC, '22	75
172. <b>Pouilly Fume</b> - Chateau de Tracy, FR, '22	90
180. <b>Moscato d'Asti</b> - Dorali DOGC, IT, NV	55
181 <b>Lugana trebbiano</b> - Famiglia Olivini, IT, '22	60

## Red

200. <b>Chianti Classico</b> - Castello di Poppiano, IT, '19	90
201. <b>Chianti Classico</b> - Nittardi Riserva, IT, '18	120
210. <b>Vino Nobile Montepulciano</b> - Crociani, IT, '19	95
220. <b>Super Tuscan</b> – Zizzolo Bolgheri Rosso, '22	110
221. <b>Super Tuscan</b> - Piaggia, IT, '20	95
222. <b>Super Tuscan</b> - Sapaio, IT, '19	190
223. <b>Super Tuscan</b> - Tignanello, IT, '20	275
227. <b>Barbera</b> – Passito, Beppe Marino, '21	110
229. <b>Barolo</b> - Bovio, Arborina IT, '20	120
230. <b>Barolo</b> - Del Tetto, IT, '17	150
231. <b>Barolo</b> - Prunotto, IT, '19	210
232. <b>Barbaresco</b> - Riserva Oro DOCG Ressa, IT, '16	180
241. <b>Brunello di Montalcino</b> - Aisna, IT, '16	150
242. <b>Brunello di Montalcino</b> -San Lorenzo, IT, '17	180
250. <b>Amarone</b> - Campo Masula, IT, '16	120
251. <b>Amarone</b> -Canoso, IT, '16	150
252. <b>Amarone</b> - Roccolo Grassi IT, '16	195
260. <b>Primitivo</b> - Limaca IT, '20	95
269. <b>Nero D'Avola</b> – Zensa IT, '22	120
270. <b>Cabernet Sauvignon</b> - Wonder Project, CA, '20	120
271. <b>Cabernet Sauvignon</b> - Stag's Leap Artemis, CA, '21	165
272. <b>Cabernet Sauvignon</b> - Scribe, CA, '20	225
273. <b>Bordeaux</b> - Petit Pabus, FR, '16	90
280. <b>Bordeaux</b> - Chateau Pedesclaux, FR, '15	150
281. <b>Bordeaux</b> - Chateau Talbot, Saint Julien, FR, '15	250



## Hand Crafted Drinks

- Venetian Spritz 15**  
Vibrante Aperitivo, Bitters, Prosecco
- Florence Spritz 15**  
Elderflower Syrup, Prosecco, Mint
- Negroni Sbagliato 15**  
Vibrante Aperitivo, Sweet Vermouth, Prosecco
- Sangria Café Med 14**  
Pinot Nero, Strawberries, Sprite

## Gentle And Refreshing

- Orange Sunshine 9**  
Orange, Cucumber, Muddle Lime, Pineapple Juice,  
Lime Juice, Soda & Sprite
- Cucumber Crush 8**  
Cucumber, Mint, Lemonade, Water, Simple Syrup
- Café Med Iced Tea 7**  
Hibiscus Iced Tea

## Specialty Drinks

\*These drinks are made with fermented  
Spirits

which contain a lower alcohol content

- White Peach Cosmo 16**  
\*Vodka, White Peach Syrup, Cranberry,  
Lime
- Cantaloupe Margarita 16**  
\*Tequila, Cantaloupe Syrup, Triple Sec,  
Agave, Lime
- Jalapeño Cucumber Mule 16**  
\*Vodka, Lime, Jalapeño, Cucumber, Ginger

## Beers

- Peroni 9 Lagunitas IPA 9**  
**Corona 8 Heineken 8**  
**Miller Light 8 Amstel Light 9**  
**Corona N/A 8**

## Wines By The Glass

### **White, Rose & Bubbles**

	GL	BT
Prosecco – Conte Marini, Brut, Italy	NV	16 88
Pinot Grigio – Dorigo, Italy	'22	16 60
Chardonnay – Bramito Della Sala, Italy	'22	18 68
Gavi Di Gavi – Piccolo, Italy	'22	17 66
Vermentino – Petrizza, Italy	'21	16 60
Sauvignon Blanc – Charles Krug, California	'23	18 68
Sancerre – Alan Girard, France	'22	23 88
Rose – Bleue, Cotes de Provence, France	'22	16 60
Sancere Rose – Alan Girard, France	'22	21 80

### **Reds**

	GL	BT
Chianti Classico – Poggio Bonelli, Italy	'19	18 72
Super Tuscan – Il Bruciato Gaudo Al Tasso, Italy	'22	23 88
Malbec – Loscano Gran Reserve, Argentina	'20	18 68
Pinot Noir – H.Lun, Sudtirol Alto Adige Italy	'22	16 60
Cabernet Sauvignon – La Crema Sonoma California	'22	23 88
Bordeaux – Bel Ormeau, France	'20	21 82

## Luxury By The Glass

	GL	BT
Champagne – Arlaux, Brut, 1er Cru Reserve, 375ml, NV		65
Chardonnay – Monteletto, Italy, '22	24	96
Brunello Di Montalcino – Santa Giulia, Italy, '18	29	116
Amarone – La Sorte, Italy, '19	27	108
Barolo – Serralunga D'Alba, Italy, '18	24	95

*safe med*