

ANTIPASTI

Antipasto della Casa  
Prosciutto, Serrano Ham, Speck, Manchego, Brie, Parmigiano Reggiano, Goat Cheese  
Served with Truffle infused Honey:  
For Two \$22 – For Four \$32

Prosciutto Di Parma  
With marinated grilled Asparagus & roasted Bell Peppers - \$19

Carpaccio di Filetto di Manzo  
Raw Beef Tenderloin served with Rucola, Shaved Parmesan & Lemon Vinaigrette - \$20

Carpaccio di Tonno  
Thin Sliced Tuna fish, Fennel, Capers, Grape Tomato, Olives Tapenade & Lemon Vinaigrette - \$20

Insalata di Gamberetti Mediterranea  
Marinated Shrimps, Mixed Bell Peppers, Celery, Red Onions, Basil, EVOO - \$18

Calamari Fritti alla Romana  
Fried Calamari with Spicy Tomato Sauce - \$16

Vongole "Santa Lucia"  
Fresh Clams sautéed with Garlic, White Wine, Italian Parsley & Red Pepper Flakes - \$20

Capesante ai Funghi Porcini  
Pan Seared Sea Scallops, Porcini Sauce & Mashed Potatoes - \$20

Zuppa del Giorno  
Chef's daily creation. - \$ Market Price

Mozzarella Caprese  
Mozzarella di Bufala, Vine Ripe Tomato, Basil Oil & Aged Balsamic - \$18

Insalata di Rucola  
Rucola with Red Onions, fresh Tomatoes & shaved Parmesan, House Vinaigrette - \$14

Insalata di Spinaci  
Spinach salad with Goat Cheese, Walnuts & Red Onions in Strawberry Vinaigrette - \$14

Insalata Caesar  
Fresh Romaine Lettuce, Homemade Anchovy Dressing, shaved Parmesan & Croutons - \$14

Insalata la Rossa  
Radicchio, Grape Tomatoes, Red Onions, Red Bell Peppers & Balsamic Vinaigrette - \$14

PRIMI PIATTI

I Nostri Risotti

Risotto Gamberetti e Asparagi  
Arborio Rice, Pesto, Shrimps & Asparagus - \$34

Risotto Porcini  
Arborio Rice, Porcini Mushrooms, Parmesan Cheese - \$32

Risotto Aragosta & Champagne  
Arborio Rice sautéed with Lobster Meat & Champagne - \$36

Le Nostre Paste

Gnocchi alla Sorrentina  
Potato Gnocchi, Cherry Tomatoes, Basil & Mozzarella di Bufala - \$28

Gnocchi con Ragù di Ossobuco  
Homemade Potato Gnocchi with Rosemary Braised Ossobuco Ragout - \$32

Ravioli di Giorno  
Homemade Ravioli in a Chef's Selection Sauce - \$28

Rigattoni alla "Amatriciana"  
Garlic, Onions, Pancetta and Tomato sauce - \$24

Penne alla Mediterranea  
Eggplant, Calamata olives, Mozzarella di Bufala & Fresh Tomato Sauce - \$29

Melanzane alla Parmigiana  
Eggplant topped with Au Gratin Mozzarella & Tomato Sauce \$24

Linguine alle Vongole  
Linguine served with fresh Clams in Garlic, Fresh Tomatoes & White Wine Sauce - \$38

Linguine ai Frutti di Mare  
Lobster Meat, Clams, Shrimps and Calamari in Fresh Tomato Sauce - \$47

Homemade Tagliolini Aragosta e Zucchini  
Lobster Meat, Green Zucchini in a light Tomato Sauce - \$36



## SECONDI PIATTI

Filetto di Manzo  
Pan Seared 8 oz. Angus Beef Filet with Porcini Sauce -\$38

Costoletta di Vitello  
Oven Roasted 14 oz Veal Chop with Black Truffle & Demi-glace Sauce -\$42

Costolette di Agnello in Crosta  
Encrusted Lamb Chops in a Chianti Wine & Rosemary Reduction -\$42

Costoletta di Vitello alla Parmigiana  
Breaded Veal Chop topped with Mozzarella Au Gratin & Tomato Sauce -\$44

Costoletta di Vitello alla Milanese  
Breaded Veal Chop topped with with Arugula, Red Onions & Tomato Salad - \$46

Ossobuco di Vitello al Forno  
Braised Veal Shank -\$46

Petto di Pollo alla Parmigiana  
Topped with Tomato Sauce & Au Gratin Mozzarella -\$32

Petto di Pollo Marsala e Funghi  
Chicken breast sautéed with Mushrooms & Marsala Sauce -\$32

### Sapori di Mare

Pesce del Giorno  
Fresh Catch of the day, Market Price

Zuppa di Pesce del Tirreno  
Fresh Fisherman Catch in a Light Tomato Broth -\$47

Filetto di Salmone "alla Ligure"  
Fresh Tomato, Calamata Olives, Red Bliss Potato & Thyme -\$32

Gamberi al Fra Diavolo  
Shrimp sautéed in a Spicy Tomato Sauce over Linguine -\$38

Gamberi al Pinot Grigio  
Shrimp sautéed in Pinot Grigio Wine, Garlic & Fresh Tomato over Linguine -\$38

Coda Di Aragosta  
(8oz each) Two Broiled Lobster with Honey Truffle Sauce or Fresh Herbs Sauce -\$58

Mare e Terra  
6 oz. Grilled Filet & 8 oz. Lobster with Honey Truffle Sauce - \$65

## SIDE DISHES

Potato Gnocchi in a light Butter Truffle Sauce \$14  
Linguini or Penne:Vodka, Alfredo, Arrabbiata, Butter Truffle Sauce  
Marinara, Bolognese, Aglio Olio \$9

Yukon Gold Mashed Potatoes \$9 | Sautéed Seasonal Mix Vegetables \$11  
Zuchini, Asparagus, Broccoli or Carrots \$9