

## Antipasti

BRUSCHETTA MEDITERRANEA Toasted rustic bread topped vine ripened tomato and olives (v) 12

FRITTURA di CALAMARI Lightly fried calamari 14

COZZE al VINO BIANCO Black mussels sautéed with fresh tomato, garlic and white wine, finished with Maître D' butter 15

FRUTTI di MARE alla GRIGLIA Marinated grilled seafood salad 16

CARPACCIO CLASSICO Sliced Natural beef tenderloin over organic arugula salad, with shaved Parmesan and lemon dressing 14

PROSCIUTTO e MELONE TOSCANO Prosciutto di Parma aged 18 months served with Tuscan cantaloupe 15

MOZZARELLA e POMODORI Fresh Buffalo mozzarella served with heirloom tomato and fresh basil (v) 14

ANTIPASTO MEDITERRANEO A classic selection of marinated olives, eggplant, artichokes, mushrooms, Italian cured meat, and artisan cheese 14

## Zuppe

MINISTRONE alla GENOVESE Fresh vegetable soup served with a dollop of basil pesto (v) 9

## Insalate

LATTUGHINE Organic baby greens tossed in a lemon-mustard vinaigrette (v) 10

GRANA e CARCIOFI Arugula salad with marinated artichokes, shaved Parmesan, and white balsamic vinegar (v) 12

ROMANA Romaine Hearts in a spicy anchovy dressing with pancetta, shaved Parmesan and toasted garlic croutons 10

PAZZA Spinach salad with caramelized red onions, pine nuts, raisins, Gorgonzola and balsamic vinaigrette (v) 12

## Contorni

OLIVE CALDE Assortment of Mediterranean olives sautéed with fresh herbs (v) 9

CAVOLINI di BRUSSELS Brussels sprouts sautéed with olive oil (v) 9

POLENTA CLASSICA Cornmeal blended with four cheeses (v) 9

PATATE al FORNO Roasted potatoes (v) 9

SPINACI in PADELLA Fresh spinach sautéed with garlic and extra virgin olive oil (v) 9

(v) indicates vegetarian dishes

## Pasta, Risotti e Ravioli

CAPELLINI CRUDAIOLA Extra-virgin olive oil, fresh tomato, and garlic (v) 14

RIGATONI alla MONTANARA Italian sausage cooked in a hearty arrabbiata sauce, finished with Pecorino cheese 15

SPAGHETTI alla BOTTARGA Oven-roasted tomatoes and Sardinian bottarga sautéed with garlic, olive oil and red chili 16

PENNE alla VODKA Prosciutto flambéed with vodka in a light pink sauce 14

LINGUINE ai CROSTACEI Assortment of fresh seafood sautéed with garlic in a fresh tomato sauce 15

SPAGHETTI all' ARAGOSTA half Main Lobster sautéed with vine ripened tomato, garlic and Brandy sauce 14

PENNE alla CAPRESE Sautéed fresh mozzarella, basil, garlic, and grilled eggplant in and light marinara (v) 14

FETTUCCINE al SALMONE Egg ribbon pasta tossed with smoked salmon, asparagus in a light lemon-brandy pink sauce 18

GNOCCHI alla BOLOGNESE Homemade potato dumplings in a beef ragú with wild mushrooms 20

RAVIOLI all' ODORE di FUNGHI Housemade ravioli filled with wild mushrooms in a light Champagne cream sauce (v) 19

RISOTTO dello CHEF Chef's daily choice 20

## Secondi

BRASATO di MANZO Braised honey mustard glazed Short Ribs in a roasted garlic-thyme demi-glace 28

TAGLIATA di MANZO Grilled, sliced prime Natural New York strip over mash potatoes, finished with organic arugula, aged balsamic and shaved Parmesan cheese 34

AGNELLO alla MOSTARDA di MODENA Grilled Colorado lamb chops with Mostarda di Modena in a demi-glace sauce 9

CACIUCCO Clams, mussels, shrimp, scallops, crab claw, and assorted fresh fish served in a fresh herb, tomato, white wine, and saffron broth 9

POLLO alla PIASTRA Roasted Natural Red Bird chicken, marinated with lemon zest and Italian herbs, over arugula salad, fresh green beans, tossed in a white truffle oil 9

SCALOPPINE dello CHEF Thinly sliced veal Chef's daily choice 30

PESCE del GIORNO Delivery of the day chef special M.P.

Executive Chef Simone Reatti



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