

## ANTIPASTI

### **BOCCONCINI E PROSCIUTTO \$18.25**

BUFFALO MOZZARELLA IMPORTED FROM ITALY WITH PROSCIUTTO AND TOMATO

### **CALAMARI ALLA GRIGLIA \$18.50**

FRESH CALAMARI MARINATED FOR 24 HOURS IN EXTRA VIRGIN OLIVE OIL, FRESH LEMON, RED CRUSHED PEPPER, LOVE ATTENTION AND LIGHTLY GRILLED.  
WITH SALAD ADD \$3.00

### **BRUSCHETTA \$11.50**

GRILLED BREAD RUBBED WITH FRESH GARLIC TOPPED WITH TOMATOES  
MARINATED IN EXTRA VIRGIN OLIVE OIL AND BASIL

### **FETTUNTA 8.50**

GRILLED PEASANT BREAD RUBBED WITH FRESH GARLIC AND DOUSED IN  
SICILIAN EXTRA VIRGIN OLIVE OIL

### **FAGIOLI ALLA PAOLONA 14.00**

**(VEGAN)**

TASTY CANNELLINI BEANS SLOW COOKED WITH  
FRESH TOMATOES GARLIC AND HERBS

### **PORTOBELLO ALLA GRIGLIA \$16.50**

**(VEGAN)**

GRILLED PORTOBELLO MUSHROOM MARINATED IN BALSAMIC VINEGAR,  
SHALLOT AND THYME OVER ARUGULA SALAD

### **POLPETTINE DI MELANZANE \$ 18.95**

EGGPLANT CROQUETTES, TOMATO AND BASIL COULIS AND BURRATA CHEESE

### **BUFFALO MOZZARELLA CAPRESE \$17.25**

## PANINI

CHOICE OF FOCACCIA OR CIABATTA WITH MIX GREEN SALAD ADD \$4.50)

### **LULU \$19.00**

THIN SLICES OF TOP ROUND BEEF SAUTÉED WITH GARLIC OLIVE OIL AND  
ROSEMARY, WITH MUSTARD, WILD ARUGULA AND TOMATO

### **COTOLETTA \$16.50**

CHICKEN CUTLET, MAYO, TOMATO AND ARUGULA

### **TONNO \$19.00**

ITALIAN CANNED TUNA IN EXTRA VIRGIN OLIVE OIL. TOMATO BASIL ARTICHOKE HEARTS

### **BUFFALO MOZZARELLA \$15.50**

BUFFALO MOZZARELLA PLUM TOMATOES PLUM TOMATOES AND BASIL  
ADD PROSCIUTTO \$1.50

### **MELANZANA CROCCANTE \$18.95**

EGGPLANT CUTLET FRIED IN OUR HOMEMADE BREADCRUMBS SERVED  
WITH MAGICAL TOMATO BASIL SAUCE MELTED MOZZARELLA AND BASIL

### **VERDURA ALLA GRIGLIA \$16.50**

ZUCCHINI, EGGPLANT PULLED ROASTED PEPPERS. RADICCHIO, ENDIVE, GOAT  
CHEESE AND TOMATO MARINATED IN OUR SECRET HERBS, GARLIC AND OIL SAUCE

## PASTA

### **LINGUINE VONGOLE \$23.95**

VONGOLE CLAMS SAUTÉED WITH GARLIC, OLIVE OIL AND A TOUCH OF PEPPERONCINO  
**NO PARMIGIANO ALLOWED PLEASE DON'T ASK**

### **FETTUCCINE RAGU \$22.50**

FETTUCCINE FATTE IN CASA. HAND CUT BOLOGNESE

### **FUSILLI CAMPAGNOLA \$21.00**

FUSILLI SAUSAGE MUSHROOMS PEAS FRESH TOMATOES AND A TOUCH OF CREAM

### **SCIUE SCIUE \$17.50**

SPAGHETTI WITH TOMATO AND BASIL SAUCE

### **CARBONARA \$24.95**

SPAGHETTI WITH EGGS AND BACON SAUCE

### **AMATRICIANA \$22.00**

CRISPY PANCETTA SPICY TOMATO SAUCE

### **ORECCHIETTE SORRENTINA \$19.00**

ORECCHIETTE TOMATO BASIL BUFFALO MILK MOZZARELLA

### **SPAGHETTI ALLA CHITARRA CON BOTTARGA \$27.00**

BOTTARGA IS THE PRESSED, SALTED AND DRIED ROE OF ITALIAN YELLOWFIN TUNA. OUR BOTTARGA COMES FROM CARLOFORTE IN SARDINIA AND IT IS SERVED GRATED WITH AGLIO E OLIO

### **FETTUCCINE FATTE IN CASA CON POMODORINI E SHITAKE \$ 19.50**

OUR HANDMADE FETTUCCINE SERVED WITH SHITAKE MUSHROOM AND GRAPE TOMATOES SAUTÉED WITH WHITE WINE, GARLIC AND OLIVE OIL.

### **TAGLIOLINI AL SAPORE DI MARE \$26.95**

HOMEMADE TAGLIOLINI WITH SEAFOOD SHRIMP, CLAMS, MUSSELS, SCALLOPS, CALAMARI IN LIGHT TOMATO SAUCE  
**NO PARMIGIANO ALLOWED PLEASE DON'T ASK**

## **INSALATE E CONTORNI**

### **FUNGHI E PATATE \$14.50 (VEGAN)**

WARM POTATOES AND MUSHROOMS SAUTÉED WITH SHALLOTS ROSEMARY AND SAGE

### **RUGHETTA E FUNGHI \$13.00**

WILD ARUGULA MUSHROOMS SHAVED PARMIGIANO

### **MISTA \$11.00**

MIXED BABY GREENS

### **AGRO \$13.00**

SPINACH OLIVE OIL AND LEMON

### **RIPASSATE \$13.00**

SPINACH SAUTÉED WITH GARLIC AND OLIVE OIL

### **VERDURE ALLA GRIGLIA \$17.50**

FENNEL, ASPARAGUS, ZUCCHINI, EGGPLANT, ROASTED PEELED PEPPERS FRENCH BEANS RED ENDIVE AND RADICCHIO MARINATED IN MY MOM'S SECRET SAUCE

### **INSALATA SFIZIOSA \$ 17.50 (VEGAN WITHOUT PARMIGIANO)**

GRILLED ASPARAGUS, MIXED BABY GREENS, MUSHROOMS, BEANS, HARICOT VERTS TOPPED WITH SHAVED PARMIGIANO REGGIANO AND THE BEST BALSAMIC DRESSING EVER.

### **NIZZARDA \$22.00**

ARUGOLA, RADICCHIO, ENDIVE, ITALIAN CANNED TUNA, ARTICHOKE HEARTHS, HARD BOILED EGGS, STEAMED FRENCH BEANS, TAGGIASCHE OLIVES CAPER BERRIES QUICK PICKLED RED ONIONS

### **POLLO E SPINACI \$19.95**

GRILLED CHICKEN BREAST, PANCETTA, BABY SPINACH, RADICCHIO AND MUSHROOMS

## **SECONDI**

### **COTOLETTA CONDITA \$23.50**

CHICKEN BREAST IN FOCACCIA BREADCRUMBS PAN FRIED THEN TOPPED WITH ARUGOLA FRESH TOMATOES AND BUFFALO MOZZARELLA

### **BROCCOLETTI E SALSICCE \$17.50**

BROCCOLI RABE WITH SWEET AND SPICY ITALIAN SAUSAGE

### **CHICKEN PAILLARD \$23.50**

POUNDED CHICKEN CUTLET MARINATED WITH HERBS, GRILLED TOPPED WITH WILD ARUGOLA AND PLUM TOMATOES

### **MEATBALLS \$ 19.50**

SELECTED MEAT, GROUND IN HOUSE AND SLOW BRAISED IN TOMATO SAUCE

### **SALTIMBOCCA ALLA ROMANA \$28.50**

VEAL PROSIUTTO SAGE WHITE WINE SAUCE SAUTÉED SPINACH

### **SALMONE ALLA GRIGLIA \$28.95**

GRILLED ETHICALLY FARMED SALMON WITH SALMORIGLIO SAUCE. SALMORIGLIO IS A SICILIAN RAW SAUCE MADE WITH EXTRA VIRGIN OLIVE OIL, ITALIAN PARSLEY, KEITH'S ORGANIC GARLIC AND FRESH LEMON JUICE. I TOOK THE LIBERTY TO ADD SOME CHOPPED PANTELLERIA CAPERS FOR EXTRA FUN FOR YOUR TASTEBUDS

### **MEZZO POLLO AL MATTONE \$25.95**

FREE RANGE HAPPY HALF CHICKEN MASSAGED WITH EXTRA VIRGIN OLIVE OIL AND MARINATED FROM AT LEAST 24 HOURS WITH GARLIC, ROSEMARY AND LEMON SLICES AND GRILLED UNDER A BRICK.

TWICE COOKED ROSEMARY ROASTED IDAHO POTATOES

CREAMY INSIDE, CRISPY OUTSIDE IDAHO POTATOES ROASTED WITH GARLIC, ROSEMARY, SEA SALT AND EXTRA VIRGIN OLIVE OIL

### **STRACCETTI AL ROSMARINO REVISITED \$29.00**

NEW ENTRY BECAUSE WE LOVE TO IMPROVE SAME BUT BETTER

THIN SLICES OF A BLACK ANGUS TOP ROUND OF BEEF SAUTÉED WITH GARLIC, ROSEMARY AND WHITE WINE. TOPPED WITH BABY ARUGOLA, BLISTERED SWEET GRAPE TOMATOES AND SHAVED PARMIGIANO