

## ANTIPASTI

<b>CARPACCIO DI TONNO *GF</b> <i>Sushi grade tuna, baby arugula, endive, fennel pepper vinaigrette.</i>	18
<b>ZUPPA DI COZZE PICCANTE *GF</b> <i>Mussels in a spicy marinara broth.</i>	16
<b>MELANZANE ALLA FIORENTINA</b> <i>Sliced eggplant layered with ricotta cheese, spinach, marinara, melted fontina cheese.</i>	15
<b>POLIPO NOVELLO *GF</b> <i>Grilled Octopus, kalamata olives, fingerling potatoes, oven roasted tomatoes.</i>	18
<b>FEGATINI AL BALSAMICO</b> <i>Chicken livers sautéed w/balsamic vinegar, caramelized onions, mushrooms, parmigiano basket.</i>	15
<b>CARCIOFINI FRITTI</b> <i>Crispy artichokes, mild spicy marinara.</i>	16
<b>CAPRESE DI BUFALA *GF</b> <i>Bufala mozzarella, tomatoes, basil.</i>	16
<b>VONGOLE OREGANATE</b> <i>Little neck clams with seasoned bread crumbs.</i>	16
<b>FRITTO MISTO</b> <i>Crispy shrimp, scallops, calamari, zucchini, marinara.</i>	17

## INSALATE

<b>INSALATA MONTE LAURO *GF</b> <i>Baby arugula, pistacchio, dried cranberries, diced red apples and feta cheese, lemon dressing.</i>	14
<b>INSALATA DELLA CASA</b> <i>Mixed greens w/baked goat cheese, walnuts, diced tomatoes, olive oil and red wine vinegar.</i>	14
<b>INSALATA DI CARCIOFI *GF</b> <i>Artichokes, arugula, endive, lemon dressing.</i>	14
<b>INSALATA CESARE</b> <i>Traditional caesar salad with "little gem" romaine, croutons caesar dressing.</i>	13
<b>INSALATA DI POMODORO *GF</b> <i>Heirloom tomatoes, basil, red onion, garlic crostino extra virgin olive oil.</i>	14
<b>INSALATA TRICOLORE *GF</b> <i>Arugula, endive, radicchio, house dressing.</i>	14
<b>INSALATA DI ANGURIA *GF</b> <i>Baby arugula, watermelon, red grapes, endive, ricotta salata cheese maple vinaigrette.</i>	14

## PASTA

<b>TROFIE AL PESTO</b> <i>Trofie, basil pesto, pine nuts.</i>	21-
<b>GNOCCHI AI QUATTRO FORMAGGI</b> <i>Homemade gnocchi in four cheeses sauce.</i>	21-
<b>PACCHERI ALLE MELANZANE</b> <i>Paccheri, diced eggplant, cherry tomatoes, ricotta salata cheese galic olive oil.</i>	20-
<b>ROLLATINE MONTANARA</b> <i>Homemade roll of pasta filled with spinach, porcini mushroom, ricotta cheese in a pink sauce.</i>	20-
<b>SPAGHETTI CON POLPETTE</b> <i>Spaghetti with homemade meatballs, marinara.</i>	19-
<b>PAPPARDELLE BOLOGNESE</b> <i>Homemade pappardelle with meat ragu.</i>	20-
<b>LINGUINE ALLE VONGOLE</b> <i>Linguine with New Zealand cockles, parsley, olive oil.</i>	22-
<b>TAGLIOLINI NERI ALLO SCOGLIO</b> <i>Homemade squid ink tagliolini with seafood in mild spicy marinara sauce.</i>	24-
<b>CAVATELLI BARESI</b> <i>Homemade cavatelli, crumbled sweet sausage, broccoli rabe garlic and olive oil.</i>	21-
<b>FUSILLI LUNGHY CACIO E PEPE</b> <i>Fusilli lunghi w/caciotta cheese, fresh pepper.</i>	20-
<b>AGNOLOTTI AURORA</b> <i>Homemade halfmoon shaped ravioli filled w/mushrooms. Pink sauce w/pancetta and porcini.</i>	22-
<b>CHITARRA AMATRICIANA</b> <i>Homemade chitarra spaghetti, onions, pancetta, marinara.</i>	22-

" Whole wheat and gluten free pasta is available upon request"

"If you have any food allergy, please speak to the manager, or your server"

## SECONDI

<b>POLLO MILANESE ESTIVO</b> <i>Pounded chicken encrusted in breadcrumbs baby arugula, cherry tomatoes, bufala mozzarella.</i>	25-
<b>POLLO SCARPARELLO</b> <i>Chicken on the bone, sausage, broccoli, white wine-lemon sauce.</i>	25-
<b>POLLO SPEZZATINO</b> <i>Boneless pieces of chicken, olives, roasted peppers, mushrooms, onions, marinara, broccoli.</i>	25-
<b>VITELLO MARTINI</b> <i>Veal scaloppine in parmigiano, white wine-lemon sauce, french beans.</i>	25-
<b>VITELLO PARMIGIANA</b> <i>Traditional pounded breaded veal, marinara, fontina cheese, french beans .</i>	27-
<b>NODINO PERIGOURDINE</b> <i>Grilled veal T bone, port wine and brown sauce reduction, truffle carpaccio, roasted fingerling potatoes.</i>	36-
<b>SALMONE ALLA GRIGLIA *GF</b> <i>Grilled salmon topped w/fresh herbs and olive oil spinach, fennel and oven roasted tomatoes.</i>	29-

<b>CIOPPINO DI PESCE *GF</b> <i>Branzino, mussels, clams, shrimps, calamari and scallops in shrimp bisque.</i>	30-
<b>BRANZINO ALLE MANDORLE</b> <i>Mediterranean sea bass, almonds, lemon sauce, French beans.</i>	29-

(All chicken dishes are free range)

## CONTORNI

<b>PATATE AL FORNO</b> <i>Roasted fingerling potatoes, rosemary and herbs.</i>	9-
<b>SHISHITO PEPPERS</b> <i>Flash fried shishito peppers.</i>	9-
<b>ZUCCHINI MARINARA</b> <i>Sautéed zucchini, marinara, parmigiano cheese.</i>	10-
<b>FUNGHI MISTO *GF *V</b> <i>Sautéed portobello, shiitake, oyster mushrooms and porcini.</i>	10-

\*GF - Gluten-free \*V - Vegan