

## ANTIPASTI

<b>Melanzane alla Fiorentina</b> <i>Sliced eggplant layered with ricotta cheese, spinach, marinara sauce, melted fontina cheese.</i>	12
<b>Carpaccio di Tonno *GF</b> <i>Sushi grade tuna, baby arugula, endive, fennel pepper vinaigrette.</i>	16
<b>Carciofini Fritti</b> <i>Crispy artichokes, mild spicy marinara sauce.</i>	13
<b>Zuppa di Cozze</b> <i>Mussels in a spicy marinara broth.</i>	13
<b>Vongole Oreganate</b> <i>Little Neck clams with seasoned bread crumbs.</i>	12
<b>Polipo Novello *GF</b> <i>Grilled octopus, kalamata olives, fingerling potatoes oven roasted tomatoes.</i>	15
<b>Caprese di Bufala *GF</b> <i>Bufala mozzarella, tomatoes, basil.</i>	14

## INSALATE

<b>Insalata Tricolore *GF</b> <i>Arugula, endive, radicchio house dressing.</i>	11
<b>Insalata Monte Lauro *GF</b> <i>Baby arugula, pistacchio, dried cranberries, diced apples and ricotta salata, lemon dressing.</i>	12
<b>Insalata della Casa</b> <i>Mixed greens with baked goat cheese, walnuts, tomatoes, olive oil and red wine vinegar.</i>	11
<b>Insalata di Carciofi *GF</b> <i>Artichokes, arugula, endive, lemon dressing.</i>	12
<b>Insalata di Cesare</b> <i>Traditional Caesar salad with "little gem" romaine, croutons, Caesar dressing.</i>	12
<b>Insalata di Anguria *GF</b> <i>Baby arugula, watermelon, endive, red grapes, ricotta salata cheese maple vinaigrette.</i>	12

## PASTA

<b>Trofie al Pesto</b> <i>Trofie, basil pesto, pine nuts.</i>	16
<b>Cavatelli Baresi</b> <i>Homemade cavatelli, crumbled sausage, broccoli rabe, garlic and olive oil.</i>	16
<b>Spaghetti con Polpette</b> <i>Spaghetti with meatballs, marinara sauce.</i>	15
<b>Rollatine Montanara</b> <i>Homemade roll of pasta filled with spinach, porcini mushroom, ricotta, pink sauce.</i>	15
<b>Pappardelle Bolognese</b> <i>Homemade pappardelle with meat ragu.</i>	15
<b>Linguine alle Vongole</b> <i>Linguine, New Zealand cockles, white clam sauce.</i>	17
<b>Tagliolini Neri allo Scoglio</b> <i>Homemade squid ink tagliolini with mixed seafood, in a mild spicy marinara sauce.</i>	18
<b>Agnolotti Aurora</b> <i>Homemade halfmoon shaped ravioli filled w/mushrooms. Pink sauce w/pancetta and porcini.</i>	16
<b>Fusilli Lunghi Cacio e Pepe</b> <i>Fusilli lunghi w/caciotta cheese, fresh pepper.</i>	15

"Gluten free and Whole wheat pastas are available upon request"

## SECONDI

<b>Pollo Scarpariello</b> <i>Chicken on the bone, sausage, broccoli, white wine-lemon sauce.</i>	19
<b>Pollo Croccante</b> <i>Pounded chicken breast encrusted in herbs and breadcrumbs lemon sauce, mixed vegetables touch marinara.</i>	19
<b>Vitello Martini</b> <i>Veal scaloppine in parmigiano, white wine-lemon sauce, French beans.</i>	20
<b>Vitello Cognac</b> <i>Veal scaloppine, oyster, portobello and white mushrooms, cognac sauce, fingerling potatoes.</i>	20
<b>Salmone alla Griglia *GF</b> <i>Grilled salmon topped w/fresh herbs and olive oil Spinach, fennel and oven roasted tomatoes.</i>	23
<b>Branzino alle Mandorle</b> <i>Mediterranean Seabass, almonds, lemon sauce, and French beans.</i>	24

## THREE COURSE LUNCH PRE-FIX \$26.50

Appetizer choice of any one:

*Insalate*

Between course choice of any one:

*Pasta*

Main course choice of any one:

*Secondi*

(Three course pre-fix not available for parties over ten)

## *Piatto Unico \$ 20.50*

*Add a side order of vegetable for \$ 3.50*

*A very unique dish were you can enjoy*

*The taste of our complete menu.*

*Create your own "Piatto Unico"*

*Choice of*

*Any one : Insalate*

*Any one : Pasta*

*Any one : Secondi*

*(Piatto Unico not available for parties over ten)*

*"If you have a food allergy, please speak to the owner, manager, chef or your server"*

*\*GF - Gluten Free*