

# ANTIPASTI

## ZUCCHINI FRITTI

CRISPY FRIED ZUCCHINI SERVED WITH A LIGHT TOMATO DIPPING SAUCE  
9.50

## CALAMARETTI FRITTI O ALLA GRIGLIA

TENDER SQUID SERVED FRIED, OR GRILLED WITH A RED PEPPER AND THYME VINAIGRETTE  
12.50

## PANNINO DI MELANZANE E CAPRINO

GRILLED EGGPLANT SANDWICH FILLED WITH WARM GOAT CHEESE  
FINISHED WITH AGED BALSAMIC VINEGAR  
13.00

## CARPACCIO DI TONNO

THIN SLICES OF RAW AHI TUNA WITH SHAVED FENNEL, ARUGOLA, AND ORANGE SLICES  
14.50

## VITELLO TONNATO

THIN SLICES OF VEAL TOPPED WITH A CAPER AND TUNA MAYO  
16.00

## BUFALA E PARMA

FRESH BUFFALO MOZZARELLA SERVED WITH THIN SLICES OF PARMA HAM AND ROASTED PEPPERS  
16.00

## CARPACCIO DI MANZO

THIN SLICES OF RARE ROAST BEEF SERVED WITH ARUGOLA,  
CRIMINI MUSHROOMS, AND SHAVED PARMIGIANO  
16.00

## CREPELLE ALLA PIRATA

CREPES FILLED WITH SAUTÉED LOBSTER SERVED OVER A  
VELVETY CREAM SAUCE WITH A HINT OF BRANDY  
17.50

# INSALATE

## MISTA DELLA CASA

MESCULIN GREENS WITH OUR BALSAMIC VINAIGRETTE  
8.50

## TRICOLORE

ARUGOLA, RADICCHIO, AND BELGIAN ENDIVE WITH OUR BALSAMIC VINAIGRETTE  
9.00

## FRISSE

CURLEY ENDIVE WITH SHALLOTS, CRISPY PANCETTA AND WARM CHAMPAGNE VINAIGRETTE  
10.00

*WITH SHAVED PARMIGIANO OR GORGONZOLA ADD 1.50  
WITH GOAT CHEESE ADD 2.00*

# PASTA FRESCA E PASTA SECCA

MARIA MAKES ALL OUR HOMEMADE PASTAS WITH 100% UNPROCESSED DURAM WHEAT FLOUR

## RIGATONI ALLA VODKA

RIGATONI WITH BACON, ONIONS, CREAM WITH A TOUCH OF TOMATO AND A SPLASH OF VODKA  
18.50

## MALTAGLIATI CON FAVE

WIDE CUT FRESH PASTA TOSSED WITH FRESH FAVA BEANS, SWEET PEAS,  
SAUSAGE AND CHERRY TOMATOES  
22.00

## LINGUINE SAN GIOVANNI

LINGUINE TOSSED WITH SUN DRIED TOMATOES, SHRIMP, ANCHOVIES, BLACK OLIVES, CAPERS, GARLIC AND OIL  
23.00

## CAPPELLINI CON VONGOLE

ANGEL HAIR WITH NEW ZEALAND COCKLE CLAMS, FRESH HERBS, WHITE WINE, AND GARLIC  
24.00

## CAVATELLI MARE E TERRA

HANDMADE PASTA WITH MIXED SEAFOOD AND CANNELLINI BEANS WITH A SPLASH OF WHITE WINE  
25.50

## GNOCCHI CON ARAGOSTA E ZUCCHINE

HANDMADE POTATO GNOCCHI TOSSED WITH LOBSTER MEAT, CHERRY TOMATOES, AND JULIENNE ZUCCHINI  
25.50

## FETTUCCINE AL TARTUFO CON CARCIOFI

HOMEMADE PASTA TOSSED WITH ARTICHOKE HEARTS, SPECK, CHERRY TOMATOES  
AND SLICED SUMMER BLACK TRUFFLES FROM UMBRIA  
30.00

## RAVIOLI DEL GIORNO

MARIA'S FEATURED HOMEMADE RAVIOLI OF THE DAY  
MARKET PRICE

# CONTORNI

*(SIDE DISHES)*

## SPINACI SALTATI

SAUTÉED SPINACH WITH RAISINS AND PINE NUTS  
8.50

## CIME DI RAPE

BROCCOLI-RAPE SAUTÉED WITH GARLIC AND OIL  
9.00

## FAGIOLI ALLA MIKE

CANNELLINI BEANS SAUTÉED WITH PANCETTA AND ONIONS  
9.00

## FUNGHI TRIFOLATI

WILD MUSHROOMS SAUTÉED WITH GARLIC AND FRESH HERBS  
9.00

# SECONDI DI CARNE E PESCE

## **POLLO SCARPARELLO**

BONELESS CHICKEN BREAST SAUTÉED WITH HOT CHERRY PEPPERS, ROSEMARY AND BALSAMIC VINEGAR  
21.00

## **SALMONE ALL'ACQUA PAZZA**

SALMON BAKED WITH PLUM TOMATOES, BLACK OLIVES, ONIONS, AND A SPLASH OF WHITE WINE  
24.00

## **TROTA CON CAPERI E LIMONE**

BONELESS RAINBOW TROUT SAUTÉED WITH CAPER BERRIES, LEMON AND WHITE WINE  
24.00

## **POLLO FARCITO**

WHOLE CHICKEN BREAST STUFFED WITH SPINACH, GOAT CHEESE, AND ROASTED PEPPERS  
25.00

## **VITELLO SORRENTINO**

TENDER VEAL TOPPED WITH EGGPLANT, PROSCIUTTO, AND MOZZARELLA  
IN A DELICATE WHITE WINE SAUCE  
25.00

## **COTOLETTA DI VITELLO ALLA CAPRICCIOSA**

BREADED VEAL CUTLET TOPPED WITH AN ARUGOLA AND GRAPE TOMATO SALAD WITH FRESH MOZZARELLA  
27.00

## **IPPOGLOSSO CON SPECK E ASPARAGI**

FILET OF HALIBUT WRAPPED WITH SMOKED HAM, SAUTÉED WITH WHITE WINE,  
CHERRY TOMATOES, ASPARAGUS  
29.00

## **BRANZINO ALLE ERBE**

CHILEAN SEABASS SAUTÉED WITH WHITE WINE, LEMON, AND FRESH HERBS  
35.00

## **BISTECCA ALLA GRIGLIA**

BONELESS RIB-EYE STEAK GRILLED TO PERFECTION  
34.00

## **LOMBATA DI VITELLO**

PAN ROASTED LOIN VEAL CHOP WITH ROSEMARY, GARLIC, AND HOT CHERRY PEPPERS  
35.00

## **OSSOBUCO CON RISOTTO MILANESE**

SLOW BRAISED VEAL SHANK WITH ROOT VEGETABLES AND RED WINE, SERVED WITH SAFFRON RISOTTO  
35.00

## **SCOTTADITO AL ROSMARINO**

RIB LAMB CHOPS PAN ROASTED WITH ROSEMARY, GARLIC, AND EXTRA-VIRGIN OLIVE OIL  
35.00

*18% GRATUITY WILL BE AUTOMATICALLY INCLUDED FOR PARTIES OF 6 OR MORE*

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