

Antipasti

PARMIGIANA DI MELANZANE

Lightly fried, thinly sliced eggplant, baked and layered with mozzarella and grated parmigiano cheese with homemade, light tomato sauce 12

PROSCIUTTO E BURRATA

Thinly sliced prosciutto di Parma served with baby arugula and Burrata cheese 13

FRITTO DI CALAMARI E GAMBERETTI

Fried calamari and Shrimp served with lemon aioli and marinara sauce 13

TAGLIERE DI CESARE

Assortment of cured meats and cheeses served with seasonal jams and honey 16

Insalate

INSALATA DI PESCHE E TORRONE

A mix of lamb's lettuce, boston Bibb, peaches and goat cheese, served with a house made pistachio and candied citron torrone dressed with a shallot vinaigrette 13

INSALATA ALL'ANGURIA

Watermelon salad with roasted sunflower seeds, almonds, goat cheese, baby iceberg lettuce dressed with a balsamic vinaigrette 10

INSALATINA DI FARRO, VERDURE E PANCETTA

Farro salad served with diced vegetables and crispy pancetta served atop a layer of créme fraiche and a layer of pesto 9

INSALATA TRICOLORE

A mix of Boston bib, radicchio, cucumbers, red onions, tomatoes and shaved parmigiano with an aged balsamic dressing 9

TAGLIATA DI LOMBO

Skirt steak, tomatoes, Boston bib, cucumbers, red onions served in a parmigiano basket with Calabrian chili-pepper dressing 16

Pasta

FETTUCCINE BOLOGNESE

Handmade fettuccine with traditional Bolognese meat sauce, topped with a mousse of ricotta cheese and parmigiano 15

GNOCCHI ALLA SORRENTINA

Handmade gnocchi with fresh tomato sauce, buffalo mozzarella and Parmigiano cheese 14

LASAGNETTE AL RAGU E SALSICCE

Layers of lasagna, ricotta, sausage and beef ragu, parmigiano and marinara sauce 15

LINGUINE ALLE VONGOLE

Linguine with clams, olive oil, white wine and garlic, red chili peppers, confit grape tomatoes and parsley 16

Entrées

PESCE DEL GIORNO

Chef's choice of Fish special (market price)

PETTO DI POLLO CON PEPERONI

Chicken breast sautéed with sweet and hot peppers, onions, rosemary, garlic, olive oil and balsamic reduction 18

BAVETTA DI LOMBO IN SALSA AL PEPE VERDE

Grilled Skirt steak coated with black pepper, rosemary, garlic and herbs, grilled and served with fresh green pepper and cognac sauce 19

Panini

(Served with french fries)

FOCACCIA CON BAVETTA DI LOMBO

Homemade focaccia shaved steak, sautéed peppers and onions and fontina cheese 14

INVOLTINO DI VERDURE

Grilled flatbread rolled with grilled vegetables and stracciatella cheese 12

BAGUETTE CON PROSCIUTTO, ARUGULA E BUFALA

Warm baguette, prosciutto di Parma, baby arugula, buffalo mozzarella and tomatoes, finished with a pesto sauce 14

PANINO AL TONNO

Warm baguette stuffed with tuna salad: Italian tuna, olive oil, tomatoes, olives, capers, red onions, garlic and basil 13

Pizze

PIZZA MARGHERITA

Classic Neapolitan pizza with mozzarella di bufala, basil and fresh, light tomato sauce 15

PIZZA PROSCIUTTO E ARUGULA

Prosciutto and arugula with mozzarella di bufala and a light tomato sauce 18

PIZZA BROCCOLI RABE E SALSICCE

Sautéed broccoli Rabe and sausage with mozzarella di bufala 17

PIZZA QUATTRO STAGIONE

mozzarella di bufala, fresh, light tomato, porchetta, mushrooms, artichoke hearts and sopresata 17

PIZZA CALABRESE

Pizza with light tomato sauce and mozzarella di bufala and fontina cheese topped with sautéed eggplant and Calabrian 'Nduja sausage 17

PIZZA CON PORCHETTA, CARCIOFI E LIMONE

A white pizza with fontina and mozzarella di bufala topped with artichoke hearts, sliced porchetta and thinly sliced lemons with Calabrian oregano and a lemon dressing lightly drizzled on top 18

PIZZA OF THE DAY (daily price)

We offer gluten-free pizza and pasta.

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