

## pasta, gnocchi e risotto

**spaghetti cacio e pepe** pecorino romano, cracked black pepper **19<sup>95</sup>**

**spaghetti aglio olio e peperoncino** fresh garlic, olive oil, peperoncino, parsley **19<sup>95</sup>**

**spaghetti al pomodoro e basilico** san marzano tomatoes, garlic, fresh basil, evoo **20<sup>95</sup>**

**spaghetti con polpette** house made pasta, handcrafted sicilian meatballs, san marzano tomato sauce, basil, grana padano, evoo **31<sup>90</sup> | add extra meatball 5.50**

**penne all'arrabbiata** toasted garlic, peperoncino, "angry" san marzano tomato sauce, hand torn basil, evoo **20<sup>95</sup> | add house-made fennel sausage 8<sup>95</sup>**

**spaghetti all'amatriciana **NEW**** onion, peperoncino, pancetta, san marzano tomato, pecorino **27<sup>95</sup>**

**tagliatelle alla bolognese** house made pasta, slow braised ragu of beef, pancetta, trebbiano white wine, grana padano **29<sup>95</sup>**

**spaghetti alla puttanesca** olives, capers, anchovies, chilies, parsley, san marzano tomato **26<sup>95</sup>**

**tagliatelle all'alfredo** house made pasta, grana padano cream, cracked black pepper **25<sup>95</sup> | even better with fresh garlic and nutmeg 2<sup>50</sup> | add prosciutto di parma + peas 8<sup>95</sup> | add mushrooms 9<sup>95</sup>**

**spaghetti alla carbonara** pancetta, free range egg, pecorino romano, cream, cracked black pepper **27<sup>95</sup>**

**capelli d'angelo con gamberi** angel hair pasta, prawns, garlic, butter, trebbiano white wine, grana padano cream **30<sup>95</sup>**

**tagliatelle alla marinara** house made pasta, prawns, bay scallops, calamari, garlic, butter, white wine, peperoncino, cream **31<sup>95</sup> | also available "arrabbiata style" | add mussels 9<sup>95</sup> | add clams 10<sup>95</sup>**

**spaghetti alle vongole** manila clams, white wine, san marzano tomato aglio olio, peperoncino, parsley **33<sup>95</sup> | add pancetta 2<sup>95</sup> | also available with white wine sauce**

**lasagna al forno** bolognese sauce, salsa besciamella, grana padano, mozzarella **27<sup>95</sup>**

**ravioli di zucca** handcrafted butternut squash and mascarpone filled pasta, pine nuts, browned butter sage cream sauce **28<sup>95</sup>**

**ravioli di ricotta e spinaci** fresh house made ricotta and spinach filled pasta, san marzano tomato, basil pesto, grana padano cream **28<sup>95</sup>**

**ravioli di aragosta** fresh house made lobster filled pasta, browned butter sage cream sauce **37<sup>95</sup>**

**cannelloni ripieni di carne** fresh hand rolled pasta filled with braised beef, veal, ricotta, grana padano, bolognese sauce, salsa besciamella **28<sup>95</sup> | add baked mozzarella 5**

**gnocchi al pesto genovese** fresh hand-crafted potato dumplings, garlic, basil, pine nuts, grana padano, evoo **29<sup>95</sup>**

**risotto alla milanese** creamy imported carnaroli rice, shallots, trebbiano white wine, saffron, butter, parmigiano-reggiano **24<sup>95</sup> | add pancetta 2<sup>95</sup>**

**risotto ai frutti di mare** creamy imported carnaroli rice, saffron, mussels, bay scallops, prawns, onions, white wine, parsley **37<sup>95</sup> | add clams 10<sup>95</sup>**

**ADD** *sautéed garlic prawns* **13<sup>95</sup> | sautéed chicken 9<sup>95</sup> | bay scallops 14<sup>95</sup> | sautéed mushrooms 9<sup>95</sup> | house made fennel sausage 8<sup>95</sup> | sicilian meat balls 10<sup>95</sup> | mussels 9<sup>95</sup> | clams 10<sup>95</sup> | organic peas 4 | goat cheese 5**

**gluten free pasta** available upon request | **add 2**

## piatti (main plates)

**polpo** grilled spanish octopus, parmesan risotto, sautéed spinach, oven dried cherry tomatoes **49<sup>95</sup>**

**gamberi alla busara** prawns, onions, garlic, butter, white wine, peperoncino, san marzano tomato, parsley, herb breadcrumbs, spaghetti pomodoro, starter minestra or insalata **41<sup>95</sup>**

**capesanté alla veneziana** pan seared nova scotia sea scallops, olive oil, garlic, butter, parsley, herb breadcrumbs, lemon, spaghetti aglio olio, starter minestra or insalata **44<sup>95</sup>**

**pollo al limone** pan-seared scaloppine of chicken, lemon, butter, white wine, spaghetti aglio olio, starter minestra or insalata **34<sup>95</sup>**

**pollo al marsala** sautéed scaloppine of chicken, wild porcini mushrooms, sweet marsala wine, spaghetti aglio olio, starter minestra or insalata **38<sup>95</sup>**

**scaloppine di vitello con funghi** pan-seared scaloppine of veal, lemon, butter, white wine, mushrooms, spaghetti aglio olio, starter minestra or insalata **43<sup>95</sup>**

**piccata di vitello al limone** pan-seared scaloppine of veal, lemon, butter, white wine, capers, spaghetti aglio olio, starter minestra or insalata **42<sup>95</sup>**

**vitello alla parmigiana** pan-fried veal scaloppine, mozzarella, parmigiano-reggiano, spaghetti pomodoro, starter minestra or insalata **41<sup>95</sup>**

**saltimbocca alla romana** sautéed veal scaloppine, prosciutto di parma, fresh sage, fontina cheese, white wine, spaghetti aglio olio, starter minestra or insalata **45<sup>95</sup>**

**tagliata di manzo** 7 oz hand cut certified angus beef tenderloin, cherry tomatoes, arugula, shaved grana padano, brussels sprouts, risotto alla parmigiana **54<sup>95</sup> | add sautéed garlic prawns 13<sup>95</sup> | sautéed mushrooms 9<sup>95</sup>**

**filetto di manzo **NEW**** 7 oz hand cut certified angus beef tenderloin, fresh rosemary, seasalt, cracked pepper, extra virgin olive oil, brussels sprouts, rosotto alla parmigiana **52<sup>95</sup> | add sautéed garlic prawns 13<sup>95</sup> | sautéed mushrooms 9<sup>95</sup>**

## per due (platters for two)

**pollo platter** chicken scaloppine - choice of style: limone, piccata, saltimbocca, funghi, marsala or parmigiana **40**

**vitello platter** veal scaloppine - choice of style: limone, piccata, saltimbocca, funghi, marsala or parmigiana **50**

**agnello platter** full rack of lamb, garlic, lemon, oregano, extra virgin olive oil **55**

**bistecca alla fiorentina platter **NEW**** 30 oz certified angus beef tenderloin, fresh rosemary, sea salt, cracked black pepper, extra virgin olive oil **80**

**filetto di manzo platter** 14-oz hand cut certified angus beef tenderloin, rosemary, sea salt, cracked black pepper, extra virgin olive oil **75**

**pescatora platter** clams, mussels, prawns, scallops, calamari, shallots, chilies, white wine, san marzano tomato, parsley, spaghetti **70 | also available with white wine sauce**

**pesce platter** grilled whole fresh mediterranean sea bass ("branzino"), lemon, oregano, capers, parsley, extra virgin olive oil, seasonal vegetable ragu **MP** (limited availability)

## we encourage FAMILY STYLE SHARING



## antipasti

**olive** assorted warm marinated olives, rosemary, thyme, lemon, garlic **9<sup>95</sup>**

**arancini siciliani** (2) carnaroli rice croquettes, arrabbiata sauce **15<sup>95</sup> | add extra arancini 7<sup>95</sup>**

**polpette** (3) signature sicilian meatballs, spicy san marzano tomato sauce **17<sup>95</sup> | add extra meatball 5<sup>90</sup>**

**scampi** (6) prawns, olive oil, garlic, butter, white wine, lemon, peperoncino, parsley **16<sup>95</sup> | also available "fra diavolo style"**

**bruschetta** crusty country Italian bread, tomato, basil, garlic **7<sup>95</sup> | add extra bruschetta 3<sup>95</sup>**

**salumi** local and imported cured Italian deli meats sliced to order: mortadella, capocollo, soppressata, calabrese, prosciutto cotto, prosciutto crudo, grana padano cheese chunks, aged fontina, mostarda, olives, peperoncino **31<sup>95</sup>**

**mozzarella alla caprese** fresh fior di latte mozzarella, roma tomatoes, warm basil, sea salt, balsamic vinegar, evoo **17<sup>95</sup> | add pesto genovese 2 | add prosciutto di parma 7<sup>95</sup>**

**calamari fritti** sea salt, pepper, garlic greek yoghurt sauce, lemon **19<sup>95</sup>**

**cozze al gorgonzola** fresh west coast mussels, shallots, garlic, butter, san marzano tomato, white wine, parsley, gorgonzola, grana padano-cream **22<sup>95</sup> | add clams 10<sup>95</sup>**

**agnello** half rack of lamb, garlic, oregano, lemon, extra virgin olive oil **27<sup>95</sup>**

**carpaccio di manzo **NEW**** thinly sliced certified angus beef, cherry tomato, wild arugula, shaved grana padano, extra virgin olive oil, lemon **19<sup>95</sup> | add capers 4**

**burrata + parma prosciutto **NEW**** imported from Italy: fresh creamy mozzarella, prosciutto di parma, arugula, cherry tomato, balsamic vinegar, extra virgin olive oil **29<sup>95</sup>** (limited availability)

## minestre e insalate

**zuppa del giorno **NEW**** chef's soup of the day **11<sup>95</sup>**

**insalata mista** fresh greens, roma tomato, locally cured salumi, mozzarella, signature house vinaigrette **13<sup>95</sup> starter | 18<sup>95</sup> entrée**

**insalata di rucola** organic baby arugula, grape tomato, balsamic vinaigrette, shaved grana padano, balsamic reduction **12<sup>95</sup> starter | 17<sup>95</sup> entrée | add prosciutto di parma 7<sup>95</sup>**

**insalata di cesare** torn hearts of romaine, crispy pancetta, shaved grana padano, garlic focaccia croutons, farm egg, anchovy, lemon **13<sup>90</sup> starter | 18<sup>90</sup> entrée**

**ADD** to any salad or soup: *sautéed garlic prawns* **13<sup>95</sup> | grilled herb chicken 9<sup>95</sup> | seared bay scallops 14<sup>95</sup> | goat cheese 5**

A conscious effort has been made to bring farm driven, locally grown, organic, seasonal and sustainable ingredients to your table when ever possible.

**gf + v + vg =** let us know, we're friendly. For your convenience, a 20% gratuity will be added to parties of 6 or more.

Please inform your server if you have any time constraints.

## pizze

**margherita** san marzano tomato sauce, fior di latte mozzarella, fresh basil, evoo **24<sup>95</sup>**

**marinara** (dairy-free) san marzano tomato sauce, roasted garlic, oregano, evoo, fresh basil **22<sup>95</sup> | add anchovies 6**

**taverna** (dal 1969) san marzano tomato sauce, mozzarella, crumbled Italian beef, onions, mushrooms **30<sup>95</sup>**

**quattro formaggi** san marzano tomato sauce, fior di latte mozzarella, caprino goat cheese, fontina, asiago **29<sup>95</sup> | add arugula 4**

**capricciosa** san marzano tomato sauce, mozzarella, mushrooms, artichokes, prosciutto cotto, kalamata olives, grana padano, fresh basil **31<sup>95</sup>**

**prosciutto** san marzano tomato sauce, fior di latte mozzarella, prosciutto, arugula, shaved grana padano **28<sup>95</sup>**

**calabrese** san marzano tomato sauce, mozzarella, spicy calabrese salami, chilies **26<sup>95</sup> | add mushrooms 5**

**salsiccia** san marzano tomato sauce, fior di latte mozzarella, house made fennel sausage, roasted green pepper **29<sup>95</sup>**

**lucania** san marzano tomato sauce, mozzarella, calabrese salami, fennel sausage, mushroom, green peppers, onion **33<sup>95</sup>**

**burrata **NEW**** san marzano tomato sauce, mozzarella, arugula, fresh burrata **38<sup>95</sup>**

**bianca** (white sauce) evoo, mozzarella, grana padano, fontina, wild porcini mushroom, thyme, arugula **29<sup>95</sup>**

## contorni (sides)

**spinaci** sautéed organic spinach, garlic, lemon, evoo **11<sup>95</sup> | add goat cheese 5**

**brussels sprouts fritti** capers, lemon, chilies, grana padano, evoo **11<sup>95</sup> | add pancetta 2<sup>95</sup>**

**risotto alla parmigiana** creamy carnaroli rice, parmigiano-reggiano **11<sup>95</sup>**

**peperonata **NEW**** roasted peppers, eggplant, zucchini, onion, garlic, tomato, basil **12<sup>95</sup> | add house made fennel sausage 8<sup>95</sup> | add caprino goat cheese 5**

**creamy polenta** soft cooked, coarse-ground corn, bolognese sauce, grana padano **11<sup>95</sup>**