

Summer Dinner Menu

Antipasti / Insalate / Zuppa

Appetizers / Salads / Soup

Mozzarella Fiordilatte, Cow's milk mozzarella cheese with vine-ripened tomatoes, basil, sea salt, & extra-virgin olive oil \$14 GF V

Prosciutto di Parma with cantaloupe melon, burrata cheese, and fig glaze \$19 GF

Polpette in umido alla Pizzaiola, (3) Stewed meatballs in a tomato sauce with oregano, Pecorino cheese, and garlic bruschetta \$15

Tonno JB, 4 oz. pan-seared ahi tuna "au poivre" with green peppercorn sauce, fresh arugula, and lemon dressing \$22 GF

Polpo Grigliato, Grilled Mediterranean octopus over mixed baby greens, served with basil pesto sauce \$22 GF

Calamari Fritti, simply crispy fried Squid with marinara sauce \$18

Insalate / Salads

Romana, Romaine Lettuce, radicchio, croutons, Pecorino cheese, and homemade dressing \$12

Quinoa salad, with arugula, goat cheese, chickpeas, candied walnuts, strawberries, and Italian dressing \$14 GF V

Mista, Mixed baby greens with tomato, cucumber, balsamic vinegar and extra-virgin olive oil \$10 GF V

Add-Ons: Shrimp (4) \$12 Salmon \$10 Chicken \$9

Contorni / Sides

Pasta Marinara \$9 or Cream Sauce \$12 or Aglio e Olio \$9 Meatballs (2) \$12

Sautéed Spinach \$10 Pork Sausage \$10 Broccoli \$7 Green Beans \$7

Consuming raw or undercooked fish, meat, or poultry may increase the risk of foodborne illness, especially for guests with certain medical conditions. Please inform your server of any dietary restrictions. We will do our best to meet your needs.

Paste / Pastas

(\$3.00 Extra Charge for Split Pastas, Gluten Free Options Upon Request)

Tagliatelle alla Bolognese, Egg fettuccine with beef ragù and Parmigiano Reggiano \$24

Cappellacci di Aragosta, Lobster ravioli in a creamy vodka, tomato, and basil sauce \$32

Cavatelli al ragù d 'Agnello, tossed with lamb ragù in red wine sauce and Parmigiano Reggiano \$28

Carbonara, Spaghetti in a creamy egg yolk sauce, Pecorino cheese, pancetta, and black pepper \$24

Rigatoni alla Norma, Roasted eggplant with pomodoro basil sauce and dry ricotta cheese \$26

Gnocchi, Potato gnocchi with Gorgonzola cheese sauce, arugula and pistachios, au gratin \$27

Pesce e Carne / Fish and Meat Main Courses

(\$8 Extra Charge for Split Main Course)

Pesce Spada, Atlantic swordfish in puttanesca sauce (olives, tomato, capers) served with crispy shrimp (2) and asparagus gratin with Parmesan cheese for \$35

Costoletta di Maiale, Grilled pork chop with broccoli, potato croquette, topped with mushroom Marsala sauce \$32

Piccata di Vitello al Limone, Veal piccata in lemon-caper sauce, mashed potatoes, and sautéed green beans \$39

Pollo ai Funghi, Chicken breast in a mushroom Marsala sauce, mashed potatoes, and sautéed green beans \$29

Filetto di Manzo, 8 oz. Angus beef tenderloin with mashed potatoes, sautéed asparagus, and topped with Gorgonzola cheese and blueberry sauce \$49 GF

Per gli Amanti della Parmigiana / for the Parmigiana Lovers

*Baked Eggplant \$27 VEG *Chicken Breast \$29

All Accompanied by Pasta (Chef's Daily Choice) in a Pomodoro Sauce