Dinner Menu

Fresh Seasonal Ingredients prepared with care

Antipasti/Starters

Tonno JB, 4oz. pan seared Ahi tuna "Au Poivre" green peppercorn sauce with a refreshing arugula and fresh citrus fruit $24 GF

Polpo Grigliato, grilled Mediterranean octopus over mixed baby greens, served with a "Pesto" sauce made of basil and pistachio $22 GF

Mozzarella Fiordilatte- Cow's milk mozzarella cheese with vine -ripened tomatoes, basil, sea salt & extra virgin olive oil $15

Piccoli Arancini ai Funghi, (5) mini fried arborio risotto balls with mushrooms and black truffles over a creamy parmesan cheese sauce $18 VEG

Carpaccio Cipriani, thin slices of raw beef, arugula, Reggiano, Cipriani's sauce (mustard, egg yolk, lemon, oil, Worcestershire, shallots, and black pepper) and artisanal sesame breadsticks $21

Bruschetta with fresh tomato, garlic, basil, oregano, and fresh burrata's "stracciatella" style $14 GF V

Polpette al Sugo, Beef Meat Balls (3) in a Pizzaiola Sauce, Parmigiano, and Grilled Ciabatta Bread $15

Calamari Fritti, simply crispy fried squid with marinara sauce $18

Ostriche fritte, simply crispy fried oysters with tartar sauce $20

Prosciutto di Parma with cantaloupe melon, burrata cheese, fig preserve $21 GF

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.

Salads and soup

Quinoa salad, with baby greens, goat cheese, chickpeas, candied walnuts, strawberries, and Italian dressing $15 GF V

Rucola e Pomodoro, baby arugula, fresh tomato, parmesan cheese dressing $13 GF

Romana, romaine lettuce, radicchio lettuce, croutons, pecorino cheese and a dressing made with eggs, garlic, anchovies, and canola oil $13

Zuppa / Soup: cannellini bean soup $10 GF

Add-Ons Shrimp (4) $12 Salmon $12 Chicken $10 Pork sausage $10

Le Nostre Paste / Our Pastas

$3 Extra Charge for Gluten Free Pasta Options Upon Request

Cappellacci Astice, lobster ravioli in a creamy vodka/tomato/basil sauce $34

Taglierini al nero di seppia con calamaretti alla Luciana, squid ink pasta tossed with sauteed baby squid in a tomato sauce, capers, olives and Calabrian chili $27

Orecchiette alla Barese, with homemade pork sausage and sauteed rapini in a "Aglio e Olio" dry sheep ricotta cheese $26

Spaghetti alla Carbonara, with guanciale, egg yolk, pecorino cheese, and black pepper **$**24

Tagliatelle alla Bolognese, egg pasta with beef ragu Bolognese style with parmigiano Reggiano $24

Ravioli di funghi, mushroom ravioli, prosciutto and asparagus in a mascarpone cheese sauce $27 VEG

Cavatelli al pomodoro, basilico e burrata, artisanal "Cavatelli" in tomato sauce and basil topped with burrata cheese $24 VEG

Pietanze di Pesce/Carne/Main courses

*** ($8 Extra Charge for Splitable Main Courses)**

Ossobuco alla Milanese, slowly braised veal's shank served over a saffron risotto $55 GF

***Filetto di Manzo,** 8 oz. Grand Western Black Angus beef tenderloin with a Gorgonzola and blueberry sauce, mashed potatoes, and sauteed asparagus $51 GF

***Pollo ai Funghi, s**auteed sliced chicken breast with a mushroom Marsala sauce, mashed potatoes, and sauteed green beans $29

***Scaloppine di Vitello al Limone,** pounded top round veal's slices topped with a lemon and caper "Piccata" sauce, mashed potatoes, and sauteed green beans $39

***Costoletta di Maiale,** grilled pork chop with mushroom Marsala sauce, sauteed green beans and roasted potatoes $32 GF

Branzino al Forno con Gamberi acquapazza baked filet of Mediterranean branzino with shrimp (2), potatoes, artichokes, olives, fresh tomato, white wine, and light fish broth $37

***Salmone alla Griglia**, Grilled Faroe Island salmon over a salad of cucumbers, grape tomatoes, feta cheese, red onion, mixed olives, and Italian dressing $30 GF

Per gli Amanti della Parmigiana / for the Parmigiana's Lovers

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

***Veal Cotoletta $39 *Baked Eggplant $27 VEG *Chicken Breast $29**

Contorni / Sides: Spinach $9 Pork Sausage $10 Pasta Aglio & Olio or Marinara $9
Pasta Cream Sauce $12 Mashed Potatoes $7 Meat Balls (2) $10

(Certain Items can be Removed or Substituted for GF, VEG, VGN Requests)

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