



ALL DAY MENU

ANTIPASTI

Bruschette al Pomodoro / \$17

Plum tomatoes marinated in EVOO, Garlic and Italian herbs, Served on homemade focaccia

Burrata e Prosciutto / \$23

Imported burrata and prosciutto di Parma served with arugula, Balsamic dressing

Zucchine Fritte / \$14

Thin crispy chips served with Stella dipping sauce

Fritto Misto Di Capri / \$20

Fried calamari and tiger shrimp served with spicy marinara

Carpaccio di Polipo / \$17

Octopus carpaccio topped with arugula, Pink peppercorn and EVOO

Antipasto Italiano / \$32

Daily selection of cold cuts and cheeses from Italy

Carpaccio di Manzo alla Cipriani / \$28

Thinly sliced raw filet mignon topped with salsa Stella, shaved parmigiano aged 24 months and capers

Polpette Napoletane / \$17

Meatball made with pure beef, Mozzarella fiordilatte, Pecorino Romano and served with Stella tomato sauce

INSALATE

Add to any salad:

burrata +\$8 chicken +\$7, shrimp +\$9

Piccola Insalata / \$11

Greens, Cherry tomato, Balsamic dressing

Insalata Caprese / \$21

Buffalo mozzarella, Tomato, Avocado, Balsamic reduction

Insalata di Cesare / \$17

Classic Caesar, 24-month aged parmesan, And crispy croutons

Rucola & Parmigiano / \$17

Arugula, Walnut, Green apple, Citrus dressing

Beet Salad / \$20

Thin Sliced Organic Red & Gold Beet, Goat Cheese, Pistachio

PIZZA

Focaccia Robiola / \$28

the one and only
robiola cheese, marinated tomatoes,
arugula and white truffle oil

GLUTEN FREE CRUST +\$6

Margherita / \$23

Tomato sauce, Mozzarella fiordilatte, Basilico

Parma / \$24

Tomato sauce, Mozzarella fiordilatte, Prosciutto di parma, Arugula and shaved parmigiano

Quattro Stagioni / \$24

Tomato sauce, Mozzarella fiordilatte, Prosciutto cotto, Artichokes, Olives and Mushrooms

Inferno / \$24

Tomato sauce, Mozzarella, Spicy pepperoni

Quattro Formaggi / \$25

Gorgonzola, Fontina, Mozzarella fiordilatte, Parmigiano

Prosciutto e Fichi / \$26

Homemade parmigiano cream, Figs, Prosciutto di parma and Basil

Quattro Carni / \$27

Tomato sauce, Mozzarella fiordilatte, Spicy salame, Prosciutto cotto, Roasted chicken breast and Italian sausage

Salciccia e Funghi / \$24

Tomato sauce, Mozzarella fiordilatte, Italian sausage and Mushrooms

Burrata Mortadella Pistachio / \$26

Our new favorite combination
With a touch of Blue cheese

PASTA

GLUTEN FREE PASTA AVAILABLE +\$5

Add Burrata+\$8

Chicken+\$7, Italian

Sausage +\$5, Shrimp +\$9

Penne Vodka / \$26

Classic vodka sauce perfectly seasoned with Parmigiano

Panzotti di Ricotta e Spinaci / \$28

Homemade ravioli filled with creamy ricotta and spinach, Served with tomato and basil sauce

Spaghetti al Limone di Sorrento con Gamberi / \$29

Homemade spaghetti in a creamy lemon sauce, Topped with shrimp

Lobster Tortelloni / \$39

Ravioli filled with lobster, Served with a cream of shrimp

Spaghetti allo Scoglio / \$34

Homemade spaghetti, Shrimp, Mussels, Clams, Calamari, and Fresh tomato

Black Truffle Ravioli / \$36

Homemade Ravioli with ricotta & mixed mushrooms in a creamy Umbria's black truffle sauce

Tagliatelle Bolognese di

Mamma / \$29

Classic beef ragu, Tomato sauce from Mamma

Rigatoni con Polpette

Napoletane / \$28

Homemade beef meatballs, Tomato sauce

Farfalle al Petto di Pollo / \$29

Bow tie pasta, Free-range chicken, Peas and cream of parmigiano

Pasta or Risotto del Giorno / MP

MAIN COURSE

Bistecca alla Griglia / \$54

10oz grilled rib-eye, Served with black truffle sauce, Roasted potato and arugula salad with shaved parmigiano

Scaloppina di Vitello / \$36

Classic veal piccata, Sicilian white wine, Lemon and capers, Served with rice

Petto di Pollo Margherita / \$29

Free-range chicken breast, Tomato sauce, Mozzarella, Broccoli and roasted potato

Salmone alla Griglia / \$35

Grilled Atlantic salmon, Dill Creme Fresh, Asparagus

Cotoletta Milanese / \$48

Breaded pan-fried veal chop, Served with arugula salad and cherry tomatoes

Special of the Day / MP

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.