



ANTIPASTI INSALATE

SALAD

Insalata di Pollo / \$18

(free-range chicken breast, romain, tomato, boiled egg, feta, kalamata olives)

Insalata Caprese All'Avocado / \$18

(buffalo mozzarella, tomato, avocado, balsamic reduction)

Rucola & Parmigiano / \$16

(arugula, parmigiano, walnut, green apple, citrus dressing)

Insalata di Gamberi / \$18

(romain, avocado, cherry tomato, tiger shrimp)

ANTIPASTI

Fritto Misto Di Capri / \$18

(fried calamari, shrimp, zucchini, fennel)

Carpaccio Di Polipo / \$16

(octopus carpaccio, extra virgin olive oil, arugula, pink peppercorn, shaved parmigiano)

Bresaola / \$22

(cured filet mignon carpaccio, arugula, extra virgin olive oil, shaved parmigiano)

Zucchine Fritte / \$12

(thin crispy chips, spicy marinara, pink sauce, white sauce)

Bruschette Miste Dall'Italia / \$15

(chef selection, three flavors)

Antipasto Italiano / SM \$18 LG \$29

(daily selection of cold cut and cheese from italy)

Mezzaluna Pugliese / \$15

(special open calzone, prosciutto crudo, mozzarella, arugula, cherry tomato)

PIZZA

FOCACCIA ROBIOLA / \$27

THE ONE AND ONLY
(ROBIOLA CHEESE, MARINATED TOMATOES,
ARUGULA, WHITE TRUFFLE OIL)

Margherita / \$21

(tomato sauce, mozzarella fiordilatte, basilico)

Parma / \$23

(tomato sauce, mozzarella fiordilatte, prosciutto di parma, arugula)

Quattro Stagioni / \$23

(tomato sauce, mozzarella, prosciutto Cotto, artichoke, olive, mushroom)

Inferno / \$22

(tomato sauce, mozzarella, spicy pepperoni)

Quattro Formaggi / \$25

(gorgonzola, fontina, mozzarella, parmigiano, mushroom, white truffle oil)

Cipolla & Salciccia / \$23

(tomato sauce, mozzarella, red onion, italian sausage)

Tartufo qui si gode! / \$28

(mozzarella, truffle cream, shaved truffle, porcini mushroom)

Prosciutto e Fichi / \$25

(homemade parmigiano cream, figs, prosciutto di parma, basil)

Tirolese / \$25

(our special cream of parmigiano, mozzarella, mascarpone, prosciutto speck, white truffle oil)

Quattro carni / \$26

(tomato sauce, mozzarella, spicy salame, prosciutto cotto, chicken breast, italian sausage)

FRESH MADE PASTA

GLUTEN FREE OPTION AVAILABLE

Spaghetti Aglio Olio Peperoncino / \$23

(garlic, extra virgin olive oil, calabria hot pepper)

Penne Vodka / \$25

(classic vodka sauce, Italian bacon, spicy italian peperoncino)

Tagliatelle Bolognese di Mamma / \$28

(classic beef ragu, tomato sauce from Mamma)

Spaghetti allo Scoglio / \$29

(homemade spaghetti, shrimp, mussel, calamari, fresh tomato)

Spaghetti Carbonara / \$26

(homemade spaghetti, egg yolk, italian bacon, cream sauce)

Rigatoni Capricciosa / \$25

(artichoke, spicy tomato sauce, prosciutto cotto, mushroom)

Ravioli al Tartufo / \$32

(homemade black truffle ravioli, mushroom creamy sauce, shaved truffle, parmigiano)

Spaghetti al Limone di Sorrento con Gamberi / \$28

(homemade spaghetti, shrimp, creamy lemon sauce)

Risotto e Pasta del Giorno / MP

(chef's selection)

Farfalle al Petto di Pollo / \$29

(homemade bow tie pasta, free-range chicken breast, spring peas, cream of parmigiano)

MAIN COURSE

Cotoletta Milanese / \$44

(breaded pan-fried veal chop, arugula, cherry tomato)

Scaloppina di Vitello / \$34

(classic veal piccata, sicilian white wine, wild mushroom, carnaroli rice)

Petto di Pollo Margherita / \$28

(free-range chicken breast, tomato sauce, mozzarella, broccoli, roasted potato)

Tagliata di Filetto all' Amarone / \$38

(thinly sliced filet mignon, vegetables, Amarone wine sauce)

Branzino alla Griglia / \$39

(grilled mediterranean whole fish, potato, spinach)

Salmone alla Griglia / \$32

(roasted salmon, mixed roasted vegetables)

DOLCI

PAVLOVA / \$20

TO SHARE/PERFECT FOR BIRTHDAY
(MERINGUE, WHIPPED CREAM, BERRIES)

STELLA GELATO / \$20

TO SHARE/PERFECT FOR A BIRTHDAY
(FLAVOR OF THE DAY)

Pizza Nutella/Banana / \$16

Affogato (vanilla ice cream in espresso) / \$12

Pizza Gelato / \$18

(crispy thin crust, vanilla ice cream, whipped cream, berries)

Tiramisu / \$13