



ALL DAY MENU

ANTIPASTI

Bruschette al Pomodoro / \$16
plum tomatoes marinated in EVOO,
garlic and italian herbs, served on
homemade focaccia

Burrata e Prosciutto / \$22
imported burrata and prosciutto di Parma
served with arugula, parmigiano and
balsamic dressing

Zucchine Fritte / \$13
thin crispy chips served with spicy
marinara, salsa rosa and creme fraiche

Fritto Misto Di Capri / \$19
fried calamari and tiger shrimp served
with spicy marinara

Carpaccio di Polipo / \$16
octopus carpaccio topped with arugula,
pink peppercorn and EVOO

Antipasto Italiano / SM \$21 LG \$29
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 Napolitane / \$16
meatball made with pure beef, mozzarella
fiordilatte, pecorino romano and served
with Stella tomato sauce

INSALATE

add to any salads:
burrata +\$8 chicken +\$6, shrimp +\$8

Piccola Insalata / \$9
romaine, cherry tomato, balsamic
dressing

Insalata Caprese / \$19
buffalo mozzarella, tomato, avocado,
balsamic reduction

Insalata di Cesare / \$17
classic ceasar, 24 months old aged
parmesan

Rucola & Parmigiano / \$17
arugula, walnut, green apple, citrus
dressing

PIZZA

Focaccia Robiola / \$28
the one and only
robiola cheese, marinated tomatoes,
arugula and white truffle oil

Margherita / \$21
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 / \$22
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 / \$23
tomato sauce, mozzarella fiordilatte,
italian sausage and mushrooms

Ortolana / \$23
tomato sauce, mozzarella fiordilatte,
mixed grilled vegetables

PASTA

FRESH MADE
GLUTEN FREE PASTA AVAILABLE

add burrata +\$8 chicken +\$6,
italian sausage +\$4, shrimp +\$8

Penne Vodka / \$25
classic vodka sauce and 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 / \$28
homemade spaghetti in a creamy
lemon sauce, topped with shrimp

Lobster Tortelloni / \$39
ravioli filled with lobster meat, served
with a cream of shrimp

Spaghetti allo Scoglio / \$32
homemade spaghetti, shrimp, mussel,
clams, calamari, and fresh tomato

Tagliatelle Bolognese di
Mamma / \$28
classic beef ragu, tomato sauce from
Mamma

Rigatoni con Polpette
Napolitane / \$26
homemade beef meatballs, tomato
sauce

Farfalle al Petto di Pollo / \$29
bow tie pasta, free-range chicken,
peas and cream of parmigiano

Pasta di Giorno / MP

MAIN COURSE

Bistecca alla Griglia / \$48
10oz grilled rib-eye, served with black truffle cream,
roasted potato and arugula salad with shaved parmigiano

Scaloppina di Vitello / \$35
classic veal piccata, sicilian white wine,
lemon and capers, served with rice

Petto di Pollo Margherita / \$28
free-range chicken breast, tomato
sauce, mozzarella, broccoli and roasted
potato

Salmone alla Griglia / \$34
grilled atlantic salmon, cream of
broccoli, roasted potato and mixed
vegetables

Cotoletta Milanese / \$46
breaded pan-fried veal chop, served
with arugula salad and cherry tomatoes