



## ALL DAY MENU

### ANTIPASTI

**Bruschette al Pomodoro / \$16**  
*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 / \$13**  
*Thin crispy chips served with Stella dipping sauce*

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

**Carpaccio di Polipo / \$17**  
*Octopus carpaccio topped with arugula, Pink peppercorn and EVOO*

**Antipasto Italiano / \$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 Napoletane / \$16**  
*Meatball made with pure beef, Mozzarella fiordilatte, Pecorino Romano and served with Stella tomato sauce*

### INSALATE

**Add to any salad:**  
**burrata +\$8 chicken +\$6, shrimp +\$8**

**Piccola Insalata / \$9**  
*Greens, Cherry tomato, Balsamic dressing*

**Insalata Caprese / \$21**  
*Buffalo mozzarella, Tomato, Avocado, Balsamic reduction*

**Insalata di Cesare / \$17**  
*Classic Ceasar, 24-month aged parmesan, And crispy croutons*

**Rucola & Parmigiano / \$17**  
*Arugula, Walnut, Green apple, Citrus dressing*

**Beet Salad / \$19**  
*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 / \$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*

**Burrata Mortadella Pistachio / \$26**  
*Our new favorite combination  
With a touch of Blue cheese*

### PASTA

**GLUTEN FREE PASTA AVAILABLE**

**Add Burrata+\$8  
Chicken+\$6, Italian Sausage +\$4, Shrimp +\$8**

**Penne Vodka / \$25**  
*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 / \$28**  
*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 / \$32**  
*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 / \$28**  
*Classic beef ragu, Tomato sauce from Mamma*

**Rigatoni con Polpette Napoletane / \$27**  
*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 / \$48**  
*10oz grilled rib-eye, Served with black truffle sauce, 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 potatoes, Garnished with diced vegetables*

**Cotoletta Milanese / \$46**  
*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.