



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