



ANTIPASTI - STARTERS

CARPACCIO DI MANZO | \$14

Beef Carpaccio drizzled with Extra-Virgin Olive Oil, shaved Grana Padano, Arugula & cracked Black Pepper.

BURRATA FRESCA | \$16.50

Imported, creamy Mozzarella cheese dressed with Truffle Oil & Pink Salt, served with fresh Tomato.

TONNATO DI VITELLO | \$15.50

Roasted Veal Tenderloin served in a creamy shaved Caper & Tuna sauce.

TARTARE DI TONNO | \$17.50

Raw Tuna prepared with Extra-Virgin Olive Oil, Avocado, Lime & Fennel Leaves.

TUNA TATAKI | \$17.50

Fresh Red Tuna topped with Sesame Seeds & dressed in a Soy sauce.

CROCCHETTE DI PESCE | \$18

Balled Shrimp & Crab meat served with our signature fresh & spicy Tomato sauce.

COZZE ALLO ZAFFERANO | \$13

Saffron-seasoned Mussels served with fresh Cherry Tomatoes.

FRITTURA DI GAMBERI E CALAMARI | \$16.50

Fried Shrimp, Calamari & Onions in Rice Flour, dressed in Garlic Mayonnaise sauce.

FRITTURA LEGGERA DI VERDURE | \$12

Fresh, organic Vegetables fried in Rice Flour, served with our signature fresh & spicy Tomato sauce.

TORTINO DI MELANZANE | \$14.50

Eggplant Parmigiana topped with Tomato sauce, Mozzarella, Pecorino Romano & Extra-Virgin Olive Oil.

ZUPPA E INSALATE - SOUP & SALADS

ZUPPA DEL GIORNO | \$9

Daily, fresh made soup with seasonal organic ingredients.

INSALATA DI RUCOLA | \$11

Arugula salad topped with Carrots, Cherry Tomatoes, Parmesan Cheese & Pistachio.

INSALATA DI SPINACI | \$11

Fresh Spinach salad served with Artichoke, Feta Cheese, Walnuts & Sesame Seeds.

We are happy to accommodate vegetarians, vegans & individuals with food allergies.
Please notify us when you order.

PASTE - HOMEMADE PASTA

LASAGNA VERSIONE DELLO CHEF | \$22

Chef's special Foie Gras & Mushroom layered Lasagna.

GNOCCHI ALLA CREMA DI FORMAGGI | \$19

Parmesan-crusted Potato Gnocchi served with Chef's special Cheese sauce, made from a mixture of organic cheeses.

GNOCCHI PESTO ALLA GENOVESE | \$18

Gnocchi served with Fresh Basil, Pine Nuts, Parmesan and Pecorino Cheese & Extra-Virgin Olive Oil.

TAGLIATELLE AL RAGU DI BOLOGNESE | \$19.50

Tagliatelle Pasta served with homemade Tomato sauce & Ground Beef.

SPAGHETTI ALLE VONGOLE VERACI | \$25

Fresh Clams sauteed with Spaghetti.

SPAGHETTI ALLO SCOGLIO | \$28

Mixed Seafood sauteed with Spaghetti.

CARNE - MEAT

OSSOBUCO CON RISOTTO ALLO ZAFFERANO | \$37.50

Veal Ossobuco served with Saffron Risotto

FILETTO ALLA ROSSINI | \$39.50

Beef Tenderloin, Mushroom & Potato Gratin, topped with Foie Gras.

TAGLIATA DI MANZO | \$36

Grilled Beef Steak served with Arugula, Cherry Tomatoes, & Parmesan Cheese.

PESCE - FISH

GAMBERI E CAPESANTE | \$29

Sautéed Scallops and Shrimp served with Cheese Risotto & organic Vegetables.

FILETTO DI BRANZINO AL FORNO | \$31

Baked Sea Bass Fillet with Potatoes, Cherry Tomatoes, Black Olives, Capers & Extra-Virgin Olive Oil.

FILETTO DI TONNO | \$34

Grilled Tuna Fillet with Guacamole & organic Vegetables.

TRANCIO DI SALMONE | \$31

Grilled Atlantic Salmon topped with Gratin Potatoes & organic Vegetables.

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DOLCI - DESSERT

TIRAMISÙ | \$9

Espresso-infused Sponge Cake layered with clouds of Mascarpone Cheese & dusted with Cocoa Powder.

CRÈME BRÛLÉE | \$9

Lightly sweetened Custard topped with a caramelized layer of melted Sugar.

SEMIFREDDO ALL'AMARETTO DI SARONNO | \$9

Amaretto di Saronno flavored Semifreddo.

SEMIFREDDO AL PISTACCHIO CON SALSA DI CIOCCOLATO | \$9

Homemade Pistachio Semifreddo drizzled in a rich Chocolate sauce.

TORTA BORRACHO | \$11

Rum-soaked Sponge Cake served with Vanilla Ice Cream & a shot of Rum.

AFFOGATO CON GELATO ALLA VANIGLIA | \$8

Vanilla Ice Cream drowned in Italian coffee & Cream.

BISCOTTO CON GELATO | \$11

Fresh Gelato layered between two thin slices of homemade Italian Sponge Cake.

BISCOTTI CON VIN SANTO | \$12

Traditional homemade Biscotti served with Italian Dessert Wine, Vin Santo.

FORMAGGI MIX | \$22

An array of Italian and French Cheeses served with organic Honey & a selection of homemade Marmalades.

CAFFÉ

COFFEE | \$2.95

DECAF | \$2.95

ESPRESSO | \$3.75

CAPPUCCINO | \$4.50

TEA | \$4

IRISH COFFEE | \$10

Coffee, Irish Whiskey & fresh Whipped Cream.

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