



Appetizers

FRITTURA DI MARE 16

fish croquette, calamari, smelts

POLPETTE FRITTE 14

veal, pork, cucumber, yogurt, mint

ANTIPASTO FOR TWO 18

prosciutto, salame, provolone, parmigiano, eggplant, mushrooms, bocconcini, roasted peppers

SAUTÈ DI COZZE E VONGOLE 15

Sauteed mussels and clams

GRILLED ARTICHOKE SALAD 12

endive, baby arugula, radicchio, shaved parmigiano

BURRATA 15

roasted tomatoes, red onions, arugula pesto

Entrées

GRAMIGNIA ALLA BOLOGNESE 20

prime sirloin & short rib, parmigiano

SEAFOOD RISOTTO 22

calamari, shrimp, mussels, octopus

EGGPLANT NAPOLEON 18

grilled polenta

VEAL SIRLOIN 24

mushroom, thyme

PAN-ROASTED CHICKEN 20

tri-color cauliflower, french beans, thyme demi jus

MEZZE MANICHE DI PESCE 22

mediterranean fresh fish, pomodori del vesuvio, rigatoni

GNOCCHETTI 16

pomodoro, parmigiano, basil

16 OZ PRIME RIBEYE 46

grilled asparagus, truffle fries, chimichurri sauce

RACK OF LAMB 26

barley, rosemary pesto

Sides

BROCCOLI RABE 9

MARBLE POTATOES 9

BUTTERNUT SQUASH 9

