

ANTIPASTI

CALAMARI FRITTI fried calamari (for 2)	18.95	BRUSCHETTA Grilled Tuscan bread with garlic, fresh tomatoes and basil	10.95
GARLIC BREAD Baked with Fresh Garlic Butter and Parmigiana	8.95	CARPACCIO thinly sliced raw filet mignon, arugula, capers, and shaved parmigiana	15.95
BURRATA crostini, evoo, maldon sea salt	15.95		

INSALATA

INSALATA MISTA mixed baby lettuces	10.95	ARUGULA Arugula, shaved fennel, roasted beets, goat cheese	13.95
CEASARE Classic caesar salad	12.95	GORGONZOLA Hearts of romaine with gorgonzola	13.95

ADD WHITE ANCHOVIES TO CEASAR

3.00

PASTA

TAGLIATELLE BOLOGNESE Ground Beef, Veal, Pork, tomato	21.95	RIGATONI ALL' AMATRICIANA Guanciale, pecorino, tomato, chili flakes	21.95
SPAGHETTI CARBONARA Guanciale, eggs and pecorino	21.95	FETTUCCHINE QUATTRO FORMAGGI Four Cheeses	18.95
SPAGHETTI PUTANESCA anchovies, capers, tomato, kalamata olives	18.95	EGGPLANT PARMIGIANA AND RIGATONI eggplant parmigiana with a side of rigatoni	22.95
PENNE ALLA NORMA Penne with Eggplant Garlic, Tomato, Basil and Goat Cheese	19.95	PENNE CON SALSICCE E SPINACI Penne with our Housemade spicy pork sausage, fresh Spinach and Tomato sauce	21.95
GNOCCHI AL PIACERE housemade potato dumpling with your choice of sauce	18.95	ORRECHiette Orrechiette with our Housemade spicy pork sausage, Broccoli Rabe, garlic and chili flakes	21.95
PAPPARDELLE CON CINGHIALE Pappardelle with our housemade, wild boar sausage, cromini and Shitake mushrooms	26.95	SPAGHETTI AND MEATBALLS Spaghetti with our Housemade all Beef Meatballs	22.95
TORTELLINI ROMANA cream, prosciutto, peas	18.95	CAPPELLINI POMODORO angel hair pasta, garlic, tomato, basil	18
RAVIOLI DI RICOTTA AURORA Housemade ravioli, Stuffed with Ricotta and Spinach, tomato cream sauce	19.95		

PESCE

CAPE SANTE AL TARTUFO sea scallops, risotto, truffle sauce	32.95	LINGUINE GAMBERRI E LIMONE prawns, lemon, garlic, cream	27.95
FETTUCCHINE GAMBERI prawns, garlic, tomato, chili flakes	27.95	LINGUINE ALLE VONGOLE manilla clams, garlic, white wine, chili flakes	27.95
RISOTTO AL DIAVOLO Risotto with Sea Scallops, Prawns, tomato, marsala, chili flakes	32.95	SCAMPI Prawns Sauté with Garlic, lemon, and white wine	31.95
CACCIUCCO LIVORNESE Mediterranean Seafood Stew with Sea Scallops, prawns, clams, calamari, garlic, tomato and saffron broth	32.95		

CARNE

BISTECCA AL GORGONZOLA Certified Angus N.Y. Strip, Gorgonzola Butter, French Fries	39.95	STRACCETTI Thinly sliced Angus N.Y. Steak Tuscan Style with Arugula and Shaved Parmigiana.	39.95
VEAL PICCATA lemon, capers, white wine	29.95	POLLO AL MATTONE Marinated half chicken seared under a brick	26.95
VEAL MARSALA Veal, Mushrooms and Marsala	29.95	VEAL SALTIMBOCCA prosciutto, mozzarella, sage	31.95
COSTOLETTE DI VITELLO Grilled veal loin chop	44.95	COSTOLETTE D'AGNELLO rack of lamb, rosemary sauce	37.95
VEAL CHOP PARMIGIANA Pan Seared, tomato, mozzarella, parmigiana	46.95	VEAL CHOP VALDOSTANA pan seared, prosciutto, fontina	46.95
OSSO BUCO Slowly Braised veal shank, saffron risotto	36.95	CHICKEN PARMIGIANA tomato, mozzarella, parmigiana	26.95
CHICKEN PICCATA lemon, capers, white wine	26.95		

CONTORNI

FAGIOLI ALL'UCCELLETTO cannellini beans, tomato, sage, garlic	8.95	SPINACI spinach, garlic, chili flakes	8.95
TRUFFLE FRIES	9.95	RAPINI Broccoli rabe, garlic, chili flakes	8.95
HOUSE MADE MEATBALLS	8.95		

SPLIT CHARGE FOR SALAD 1.95 ENTRÉE 3.95, 18% GRATUITY ADDED TO PARTIES OF 5 OR MORE. 1 ENTRÉE PER PERSON MINIMUM. PLEASE NO MORE THAN 3 CREDIT CARDS DURING PEAK HOURS.