

ANTIPASTI

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

INSALATA

INSALATA MISTA mixed baby lettuces	10.95	ARUGULA Arugula, shaved fennel, roasted beets, goat cheese	13.95
CESARE Classic caesar salad	13.95	GORGONZOLA Hearts of romaine with gorgonzola	13.95
ADD WHITE ANCHOVIES TO CEASAR	3.00		

PASTA

TAGLIATELLE BOLOGNESE Ground Beef, Veal, Pork, tomato	22.95	RIGATONI ALL' AMATRICIANA Guanciale, pecorino, tomato, chili flakes	22.95
SPAGHETTI CARBONARA Guanciale, eggs and pecorino	22.95	FETTUCCINE QUATTRO FORMAGGI Four Cheeses	19.95
SPAGHETTI PUTANESCA anchovies, capers, tomato, kalamata olives	21.95	EGGPLANT PARMIGIANA AND RIGATONI eggplant parmigiana with a side of rigatoni	24.95
PENNE ALLA NORMA Penne with Eggplant Garlic, Tomato, Basil and Ricotta Salata	21.95	PENNE CON SALSICCE E SPINAGI Penne with our Housemade spicy pork sausage, fresh Spinach and Tomato sauce	22.95
GNOCCHI AL PIACERE housemade potato dumpling with your choice of sauce	20.95	ORRECHiette Orrechiette with our Housemade spicy pork sausage, Broccoli Rabe, garlic and chili flakes	22.95
PAPPARDELLE CON CINGHIALE Pappardelle with our housemade, wild boar sausage, cromini and Shitake mushrooms	28.95	SPAGHETTI AND MEATBALLS Spaghetti with our Housemade all Beef Meatballs	23.95
TORTELLINI ROMANA cream, prosciutto, peas	19.95	RAVIOLI DI RICOTTA AURORA Housemade ravioli, Stuffed with Ricotta and Spinach, tomato cream sauce	22.95
CAPPELLINI POMODORO angel hair pasta, garlic, tomato, basil	18.95		

PESCE

CAPE SANTE AL TARTUFO sea scallops, risotto, truffle sauce	33.95	LINGUINE GAMBERRI E LIMONE prawns, lemon, garlic, cream	29.95
FETTUCCINE GAMBERI prawns, garlic, tomato, chili flakes	29.95	LINGUINE ALLE VONGOLE manilla clams, garlic, white wine, chili flakes	29.95
RISOTTO AL DIAVOLO Risotto with Sea Scallops, Prawns, tomato, marsala, chili flakes	33.95	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.