

## ANTIPASTI

<b>HOUSE MADE MEATBALLS</b> .....	\$11.95
<b>CALAMARI FRITTI</b> .....	\$18.95
fried calamari (for 2)	
<b>BURRATA</b> .....	\$16.95
Imported Burrata Cheese, Extra Virgin Olive Oil, Sicilian Sea Salt, Crostini	

<b>BRUSCHETTA</b> .....	\$10.95
Grilled Tuscan bread with garlic, fresh tomatoes and basil	
<b>CARPACCIO</b> .....	\$15.95
thinly sliced raw filet mignon, arugula, capers, and shaved parmigiana	

## INSALATA

<b>INSALATA MISTA</b> .....	\$11.95
mixed baby lettuces	
<b>CESARE</b> .....	\$14.95
Classic caesar salad	
<b>ADD WHITE ANCHOVIES TO CESAR</b> .....	\$3.00

<b>ARUGULA</b> .....	\$14.95
Arugula, shaved fennel, roasted beets, goat cheese	
<b>GORGONZOLA</b> .....	\$14.95
Hearts of romaine with gorgonzola	

## PASTA

<b>TAGLIATELLE BOLOGNESE</b> .....	\$24.95
Ground Beef, Veal, Ragù	
<b>SPAGHETTI CARBONARA</b> .....	\$23.95
Guanciale, eggs and pecorino	
<b>SPAGHETTI PUTANESCA</b> .....	\$22.95
anchovies, capers, tomato, kalamata olives	
<b>PENNE ALLA NORMA</b> .....	\$22.95
Penne with Eggplant Garlic, Tomato, Basil and Ricotta Salata	
<b>GNOCCHI AL PIACERE</b> .....	\$22.95
housemade potato dumpling with your choice of sauce	
<b>PAPPARDELLE CON CINGHIALE</b> .....	\$29.95
Pappardelle with our housemade, wild boar sausage, cromini and Shiitake mushrooms	
<b>TORTELLINI ROMANA</b> .....	\$22.95
cream, prosciutto, peas	
<b>CAPPELLINI POMODORO</b> .....	\$19.95
angel hair pasta, garlic, tomato, basil	

<b>RIGATONI ALL'AMATRICIANA</b> .....	\$23.95
Guanciale, pecorino, tomato, chili flakes	
<b>FETTUCCINE QUATTRO FORMAGGI</b> .....	\$22.95
Four Cheeses	
<b>EGGPLANT PARMIGIANA AND RIGATONI</b> .....	\$25.95
eggplant parmigiana with a side of rigatoni	
<b>PENNE CON SALSICCE E SPINACI</b> .....	\$24.95
Penne with our Housemade spicy pork sausage, fresh Spinach and Tomato sauce	
<b>ORRECCHIETTE</b> .....	\$24.95
Orrechiette with our Housemade spicy pork sausage, Broccoli Rabe, garlic and chili flakes	
<b>SPAGHETTI AND MEATBALLS</b> .....	\$25.95
Spaghetti with our Housemade all Beef Meatballs	
<b>RAVIOLI DI RICOTTA AURORA</b> .....	\$23.95
Housemade ravioli, Stuffed with Ricotta and Spinach, tomato cream sauce	

## PESCE

<b>CAPE SANTE AL TARTUFO</b> .....	\$34.95
sea scallops, risotto, truffle sauce	
<b>FETTUCCINE GAMBERI</b> .....	\$29.95
prawns, garlic, tomato, chili flakes	
<b>RISOTTO AL DIAVOLO</b> .....	\$34.95
Risotto with Sea Scallops, Prawns, tomato, marsala, chili flakes	
<b>CACCIUCCO LIVORNESE</b> .....	\$33.95
Mediterranean Seafood Stew with Sea Scallops, prawns, clams, calamari, garlic, tomato and saffron broth	

<b>LINGUINE GAMBERI E LIMONE</b> .....	\$29.95
prawns, lemon, garlic, cream	
<b>LINGUINE ALLE VONGOLE</b> .....	\$29.95
manilla clams, garlic, white wine, chili flakes	
<b>SCAMPI</b> .....	\$31.95
Prawns Sauté with Garlic, lemon, and white wine	

## CARNE

<b>BISTECCA AL GORGONZOLA</b> .....	\$42.95
Certified Angus 16 oz. N.Y. Strip, Gorgonzola Butter, French Fries	
<b>VEAL PICCATA</b> .....	\$32.95
lemon, capers, white wine	
<b>VEAL MARSALA</b> .....	\$32.95
Veal, Mushrooms and Marsala	
<b>COSTOLETTE DI VITELLO</b> .....	\$48.95
Grilled veal loin chop	
<b>VEAL CHOP PARMIGIANA</b> .....	\$49.95
Pan Seared, tomato, mozzarella, parmigiana	
<b>OSSO BUCO</b> .....	\$38.95
Slowly Braised veal shank, saffron risotto	
<b>CHICKEN PICCATA</b> .....	\$27.95
lemon, capers, white wine	

<b>STRACCETTI</b> .....	\$39.95
Thinly sliced certified 14 oz. Angus N.Y. Steak Tuscan Style with Arugula and Shaved Parmigiana.	
<b>POLLO AL MATTONI</b> .....	\$27.95
Marinated half chicken seared under a brick	
<b>VEAL SALTIMBOCCA</b> .....	\$33.95
prosciutto, mozzarella, sage	
<b>COSTOLETTE D'AGNELLO</b> .....	\$38.95
rack of lamb, rosemary sauce	
<b>VEAL CHOP VALDOSTANA</b> .....	\$49.95
pan seared, prosciutto, fontina	
<b>CHICKEN PARMIGIANA</b> .....	\$27.95
tomato, mozzarella, parmigiana	

## CONTORNI

<b>FAGIOLI ALL'UCCELLETTO</b> .....	\$8.95
cannellini beans, tomato, sage, garlic	
<b>TRUFFLE FRIES</b> .....	\$9.95

<b>SPINACI</b> .....	\$8.95
spinach, garlic, chili flakes	
<b>RAPINI</b> .....	\$8.95
Broccoli rabe, garlic, chili flakes	

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.