

**ANTIPASTI**

<b>HOUSE MADE MEATBALLS</b> .....	\$13.95
<b>CALAMARI FRITTI</b> .....	\$21.95
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> .....	\$18.95
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 CEASAR</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, Ragu	
<b>SPAGHETTI AND MEATBALLS</b> .....	\$25.95
Spaghetti with our Housemade all Beef Meatballs	
<b>SPAGHETTI CARBONARA</b> .....	\$23.95
Guanciale, eggs and pecorino	
<b>LINGUINE GAMBERI E LIMONE</b> .....	\$29.95
Prawns, Lemon, Garlic, Cream	
<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 Shitake mushrooms	
<b>TORTELLINI ROMANA</b> .....	\$22.95
cream, prosciutto, peas	

<b>SPICY RIGATONI VODKA</b> .....	\$29.95
Homemade Spicy Pork Sausage, Vodka, Tomato, Cream	
<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>ORRECCIETTE</b> .....	\$24.95
Orrechiette with our Housemade spicy pork sausage, Broccoli Rabe, garlic and chili flakes	
<b>LINGUINE ALLE VONGOLE</b> .....	\$29.95
Manilla Clams, garlic, white wine, chili flakes	
<b>RAVIOLI DI RICOTTA AURORA</b> .....	\$23.95
Housemade ravioli, Stuffed with Ricotta and Spinach, tomato cream sauce	
<b>CAPPELLINI POMODORO</b> .....	\$19.95
angel hair pasta, garlic, tomato, basil	

**PESCE**

<b>CAPE SANTE AL TARTUFO</b> .....	\$34.95
Sea Scallops With Truffle Sauce	
<b>RISOTTO AL DIAVOLO</b> .....	\$34.95
Risotto with Sea Scallops, Prawns, tomato, marsala, chili flakes	

<b>SCAMPI</b> .....	\$31.95
Prawns Sauté with Garlic, lemon, and white wine	
<b>CACCIUCCO LIVORNESE</b> .....	\$33.95
Mediterranean Seafood Stew with Sea Scallops, prawns, clams, calamari, garlic, tomato and saffron broth	

**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 MATTONE</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
Grilled 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. WE ADD 4.5% LIVING WAGE FEE IN ORDER TO PROVIDE STAFF WITH A LIVING WAGE AND DEFRAY THE RAPIDLY INCREASING COSTS OF DOING BUSINESS AMIDST RECORD INFLATION. THANK YOU FOR UNDERSTANDING

# LISTA DEI VINI

## Italian Whites

	glass	bottle
101 Pinot Grigio, Lavis 2021 <i>Tentino</i>	12	48
102 Cortese Di Gavi, Pio Cesare 2020 <i>Alba</i>	14	53
103 Soave, Anselmi 2021, <i>Veneto</i>	12	48

## Sparkling

	glass	bottle
201 Prosecco, Ruffino NV <i>Toscana</i>	12	48
202 Brut, Roederer Estate, <i>Anderson Valley 5</i>	14	58

## Chardonnay

	glass	bottle
303 La Crema 21 <i>Sonoma Coast</i>	-	46
304 Shug 2022 <i>Sonoma</i>	13	53
305 Trione 19 <i>Russian River</i>	-	68
307 Jordan 20 <i>Sonoma</i>	-	72

## White

	glass	bottle
400 House White	8	-
401 Fleurs De Prarie, Rose 21 <i>Languedoc</i>	11	44
403 Fume Blanc, Ferrari-Carano 20 <i>Sonoma</i>	-	40
404 Sauvignon blanc, Trecini 20 <i>Sonoma</i>	11	44

## Red

	glass	bottle
404 House Red	8	-
405 Syrah, Cline 19 <i>Sonoma</i>	11	44
406 Sangiovese, Ramazzotti 21 <i>Dry Creek</i>		48
407 Trecini Merlot 19 <i>sonoma</i>	12	48

## Pinot Noir

	glass	bottle
502 La Crema 21 <i>Sonoma Coast</i>	13	53
503 Hartford Court, Land's Edge 21 <i>Sonoma</i>	-	96
505 Trione Estate 18 <i>Russian River</i>	-	68
506 Trecini 21 <i>Russian River</i>	-	58

## Italian reds

	glass	bottle
701 Chianti Riserva Ducale, Ruffino 17 <i>Toscana</i>	-	72
702 Chianti, Checci 20 <i>Toscana</i>	12	48
703 Rosso Di Montalcino, Capanna 19 <i>Toscana</i>		74
705 Super Tuscan, Modus, Ruffino 17 <i>Toscana</i>	15	58
706 Super Tuscan, Sassacaia 12 <i>Toscana</i>	-	495
707 Nebbiolo, Cordero, 2020 <i>Langhe</i>		62
708 Montepulciano, Centorame 18 <i>Abruzzi</i>	13	53
711 Brunello, Castiglione Del Bosco 17 <i>Toscana</i>	-	99
712 Barolo, Borgogno, 2018 <i>Piemonte</i>		115
713 Amarone, La Mora Estate 13 <i>Sonoma</i>	-	125

## Zinfandel

	glass	bottle
801 Armida 19 <i>Dry Creek</i>	12	48
804 Trecini 16 <i>Rockpile vineyard, Sonoma</i>	-	73
805 Hartford, Old Vine 21 <i>Russian River</i>	-	75
805 A Rafanelli 2021 <i>Dry Creek</i>		95

## Cabernet Sauvignon | Blends

	glass	bottle
901 B.R. Cohn 20 <i>Sonoma County</i>	13	53
902 Jordan 18 <i>Napa</i>	-	130
903 Stonestreet, Estate 17 <i>Alexander Valley</i>	-	87
909 Quintessa 19 <i>Rutherford</i>	-	450
913 Prisoner 21 <i>Napa</i>	-	98
914 Tara Bella, Al Di La 18 <i>Sonoma</i>	-	55
915 Black Stallion Estate 18 <i>Napa</i>	-	95
916 Biagi, 2018 <i>Howell Mountain</i>		150

Corkage \$20 First Bottle \$25 for each. bottle Thereafter