

Antipasti — Appetizers

FOCACCIA PUGLIESE 15

House-made focaccia topped with semi-dried tomatoes and fresh-shaved parmesan, served with parmesan truffle fondue

CAVOLETTI ORTOLANI 18

Fried and sautéed brussels sprouts, butternut squash, fried chickpeas, roasted almonds, truffle honey, topped with stracciatella and fresh-grated parmesan cheese

POLIPO ALLA GENOVESE 28

Sautéed Spanish octopus, roasted potatoes, and asparagus, tossed in a basil pesto

ARANCINI DI RISO 18

Crispy rice saffron balls, each filled with one of the following: smoked mozzarella and bolognese meat sauce; mascarpone, pepato, and spinach

BURRATA E PROSCIUTTO DI PARMA 28

Fresh burrata mozzarella, Prosciutto di Parma, pinsa romana, arugula, and basil pesto

CARPACCIO DI MANZO 24

Thinly sliced raw wagyu beef tenderloin* with arugula, artichoke, house-made orange dressing, and shaved parmesan

POLPETTE ALL'ARRABBIATA 18

Beef, ricotta, and porcini meatballs in arrabbiata sauce

TAGLIERE DI AFFETTATI 30

Chef's selection of Italian cured meats and cheeses

OLIVE CUNDATE 12

Mixed Mediterranean olives, extra virgin olive oil, semi-dried tomatoes

Insalate — Salads

CUORI DI LATTUGA DEI CESARI 16

Organic heart of romaine lettuce, croutons, shaved parmesan cheese in a Caesar dressing

INSALATA VALENTINO 15

Organic baby arugula, artichoke, fennel, and parmesan cheese in an orange dressing

SPINACI E PERE DEL GIARDINO 16

Organic baby spinach, pears, pine nuts, and pecorino cheese in a shallot vinaigrette

BIETOLE E FETA 16

Organic golden and red beets, with toasted piedmont hazelnuts, arugula, and feta cheese in a port wine dressing

Contorni — Sides

BREAD BASKET 12

Assortment of homemade french bread, focaccia & Sicilian olives in olive oil

PATATE RUSTICHE AL FORNO 10

Oven roasted potatoes with herbs and caramelized onions

MISTO DI VERDURE 12

Steamed, sautéed, or grilled mixed seasonal vegetables

ASPARAGI 12

Steamed, sautéed, or grilled asparagus

SPINACI 10

Steamed or sautéed spinach

BRUSSELS SPROUTS 10

Steamed, sautéed, or roasted brussels sprouts

* Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially elderly, children under 4, pregnant women, and individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

A Credit Card Convenience fee of 2.71% is included on every check unless paying by cash or debit card.

An automatic gratuity of 20% will be added to all parties of 5 or more.

Primi Piatti — Handcrafted Pastas

GNOCCHI DI PATATE ALLA SORRENTINA 28

House-made potato gnocchi, fresh basil and mozzarella cheese, peeled baked tomato sauce with a touch of pesto

RIGATONI ALLA BEPPE 29

Rigatoni pasta in a delicate cream and tomato sauce, crumbled Italian sausage, and peas

TAGLIATELLE ALLA BOLOGNESE 29

Tagliatelle pasta in a traditional Northern Italian meat sauce

RAVIOLI DI ARAGOSTA E GRANCHIO 44

Crab and lobster filled ravioli with a scallop* in a delicate lobster cream sauce

GNOCCHI CON BRASATO DI MANZO 58

House-made potato gnocchi, parmigiano truffle sauce, braised beef short ribs, mushrooms, stracotto sauce

Secondi Piatti — Entrees

SALMONE ALLA MUGNAIA 54

Pan-seared Chilean salmon,* black artemide rice, seasonal mixed vegetables, lemon caper sauce

POLLO ALLA PARMIGIANA 45

Breaded chicken breast, marinara, mozzarella, arugula, and roasted potatoes

OSSOBUCO DI VITELLO 68

Braised and slow-cooked veal shank, saffron risotto, stracotto sauce

TAGLIATA DI MANZO 78

Prime NY Strip,* roasted potatoes, arugula, parmesan, maiitake and trumpet mushrooms, shishito peppers. salsa verde

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Dolci — Desserts

CANNOLO SICILIANO 12

Crispy Sicilian cannoli shell filled with sweetened ricotta cheese and chocolate chips

PANNA COTTA AI FRUTTI DI BOSCO 10

Vanilla-infused Italian custard with mango coulis

SEMIFREDDO 16

Almond brittle semifreddo with chocolate cream sauce and a scoop of cherry gelato

TIRAMISU 14

Espresso-soaked ladyfinger biscotti with mascarpone, cocoa powder, and espresso beans

TORTA DI RICOTTA 14

Traditional Italian ricotta cheesecake with your choice of topping and biscotti crust with vanilla gelato

BOMBOLINI 14

Italian doughnuts served warm, filled with nutella, served with caramelized banana and bacio gelato

CUORE DI CIOCCOLATO 16

Molten chocolate fondant cake served with vanilla gelato

FONDATE AL PISTACCHIO 16

Molten pistachio fondant cake served with caramel sauce and vanilla gelato

GELATO 10

Choose one of the following flavors:

-Vanilla	-Cherry	-Espresso
-Chocolate	-Pistacchio	-Passionfruit sorbet
-Bacio	-Strawberry	-Lemon Sorbet