

ANTIPASTI/APPETIZERS

COZZE \$12

fresh mussels steamed in spicy tomato broth or with savory white wine garlic broth and served with grilled garlic bread

SALSICCIA E RAPINI \$8

homemade italian sausage served with spicy rapini and sweet red peppers

CAPPESANTE \$13

seared scallops wrapped in prosciutto and served over chickpea purée and long steam artichokes

ANTIPASTO TOSCANO \$15

assorted tuscan cured meats and cheeses with roasted peppers and marinated olives

BRUSCHETTA \$8

toasted bread topped with fresh tomatoes, basil and garlic

GAMBERONI \$12

grilled jumbo shrimp served over aglio e olio linguine

RAVIOLI CROCCANTI \$8

classic st. louisian toasted ravioli over creamy tomato sauce

MELANZANE ALLA PARMIGIANA \$10

eggplant parmigiana with marinara and basil sauce

CARPACCIO DI MANZO \$13

thinly sliced beef tenderloin dressed with aioli sauce, fried capers and shaved parmigiano, drizzled with truffle oil and served with baby arugola and crispy flatbread

CALAMARI FRITTI \$9

crispy calamari served with arrabbiata sauce

OSTRICHE FRESCHE \$2 EACH

fresh oysters with a side of horseradish and tartar sauce

INSALATE/SALADS

CAPRESE \$9.50

fresh tomatoes, fiordilatte mozzarella cheese, evoo and a touch of balsamic reduction

CESARE \$6

romaine salad with caesar dressing, crispy parmigiano and croutons

CAPRINA \$8

wild field greens with balsamic vinaigrette, goat cheese and toasted pinenuts

PERE E GORGONZOLA \$8

spring mix with honey-rosemary dressing, poached pears, candied pecans and gorgonzola cheese

GRECA \$9

colored heirloom tomatoes, feta cheese with basil vinaigrette and kalamata olives over baby arugola

ANTIPASTO \$10

romaine and spring mix with italian dressing tomatoes, cucumbers, red onions, shaved parmigiano and prosciutto

ZUPPA DEL GIORNO/SOUP OF THE DAY \$7

PIZZA/PIZZA

MARGHERITA \$10

classic tomato sauce, fresh fiordilatte mozzarella, basil and oregano with buffalo mozzarella \$13

PROSCIUTTO \$11

tomato sauce, mozzarella, grape tomatoes, arugola and prosciutto

SALSICCIA \$10

tomato sauce, spicy sausage, sweet red peppers, caramelized onions and mozzarella

SALAMINO PICCANTE \$10

tomato sauce, pepperoni and mozzarella

QUATTRO FORMAGGI/PIZZA BIANCA \$10

mozzarella, fontina, ricotta, parmigiano, roasted garlic and herbs

BIANCA E PORCINI \$12

mozzarella, porcini mushrooms and roasted garlic

PIADINA/FLATBREADS

GAMBERETTI \$10

basil pesto, baby shrimps and fresh mozzarella

PROSCIUTTO \$10

tomato sauce, grape tomatoes, fresh mozzarella, arugola and prosciutto

POMODORO \$10

fresh tomatoes, mozzarella and basil

PICCANTE \$9

tomato sauce, pepperoni and mozzarella

PORCINI \$10

mozzarella, porcini mushrooms and a drizzle of truffle oil

RISOTTI/PASTA

LASAGNA MATTA \$15

baked crazy lasagna tossed with bolognese meat sauce and bechamel then topped with parmesan cheese and mozzarella

RIGATONI ALLA SALSICCIA \$13

rigatoni pasta tossed with spicy marinara, italian sausage, red roasted peppers and caramelized onions

PENNE ALFREDO \$16

penne pasta tossed with creamy alfredo sauce, pulled grilled chicken, baby spinach and grape tomatoes

SPAGHETTI AL POMODORO \$12

spaghetti tossed in tomato marinara sauce with fresh basil

SPAGHETTI CON POLPETTE \$14

spaghetti tossed with marinara sauce and meatballs

CAPELLINI FRA DIAVOLO \$16

angel hair pasta tossed in very spicy marinara with shrimp then topped with seasoned bread crumbs

RAVIOLI BURRO E SALVIA \$14

wild mushroom ravioli tossed with brown butter, sage and parmesan then baked to perfection

SPAGHETTI ALLA CARBONARA \$15

a classic italian pasta of pancetta, onions, egg yolk, heavy cream with lots of parmesan and black pepper

LINGUINE DEL PESCATORE \$19

linguine tossed with shrimp, mussels, clams, scallops and fish, with your choice of spicy tomato broth or garlic white wine herb broth

RISOTTO AI PORCINI \$18

porcini mushrooms, parmesan and herbs

RISOTTO DI MARE \$19

shrimp, scallops, mussels, clams and calamari with a touch of brandy and zafron

RISOTTO DEL GIORNO \$18

risotto of the day

CARNI E PESCE/ENTRÉES

SALTIMBOCCA ALLA ROMANA \$19

Thinly pounded veal seared with prosciutto, sage and white wine butter sauce served with mixed seasonal veggies and fingerling potatoes

SCALOPPINE ALLA PICCATA \$18

thinly pounded veal sautéed and served with lemon, white wine, capers sauce and a side of spaghetti aglio e olio

COTOLETTA ALLA MILANESE \$18

pork chop thinly pounded, breaded and seared, served with field greens salad and topped with tomato bruschetta

POLLO ALLA PARMIGIANA \$16

breaded chicken breast topped with tomato sauce, parmesan and mozzarella, baked and served with spaghetti and marinara sauce

SALMONE ALLA GRIGLIA \$22

grilled salmon filet served with sautéed baby spinach and roasted potatoes, topped with salmoriglio marinade

ZUPPA DI PESCE \$24

savory lightly spicy tomato broth, mussels, clams, shrimp, scallops, calamari and fish served with roasted garlic bread

PESCE DEL GIORNO MARKET PRICE

fresh catch of the day served with chef's choice of seasonal veggies

GRIGLIA TOSCANA/TUSCAN GRILL

grill meats are served with grilled asparagus and baked tomato all of our beef is prime choice dry aged

18 OZ BONE-IN RIB EYE \$36

12 OZ TENDERLOIN FILET \$32

14 OZ BONE-IN STRIP \$42

24 OZ PORTERHOUSE \$56

14 OZ VEAL CHOP AL ROSMARINO \$32

veal chop with rosemary, roasted garlic and veal jus sauce

14 OZ LAMB CHOPS \$32

CONTORNI/SIDES

ALL SIDES \$5

SAUTEED SPINACH

served with savory bread crumbs and parmsan

ROASTED ROSEMARY AND GARLIC POTATOES

GRILLED ASPARAGUS

GRILLED PORTOBELLO MUSHROOMS

TUSCAN CANNELLINI BEANS

BAKED POTATO

JUMBO ONION RINGS

parties of 6 or more will have an 18% gratuity added