

APPETIZER

POLPO ALLA GRIGLIA

GRILLED OCTOPUS, BELL PEPPER VINAIGRETTE, ARUGULA, FINGERLING POTATOES. 21

DATTERI RIPIENI

APPLEWOOD-SMOKED BACON-WRAPPED DATES, FILLED WITH GOAT CHEESE, MASCARPONE CHEESE, GREEN ONION. 15

CRAB ARANCINI

THREE PARMESAN RISOTTO CROQUETTES, FILLED WITH JUMBO LUMP CRAB MEAT AND FONTINA CHEESE, SERVED OVER LEMON SAFFRON AIOLI. 22

PERE E GORGONZOLA

GRILLED PEARS, GORGONZOLA CHEESE, CANDIED PECANS, AND SPINACH WITH BALSAMIC VINAIGRETTE. 16

BURRATA E PROSCIUTTO

BURRATA CHEESE, PROSCIUTTO, FRESH FIGS, CANDIED PECANS, ARUGULA, FIG REDUCTION, BALSAMIC DRIZZLE. 24

SALAD

INSALATA DELLA CASA

MIXED GREENS, TOMATOES, CARROTS, RED ONION, CUCUMBER, & ITALIAN VINAIGRETTE. 9
-WITH AVOCADO 11

INSALATA CESARE

ROMAINE LETTUCE, CAESAR DRESSING, CROUTONS, PARMESAN CHEESE. 8

INSALATA CAPRESE

BUFFALO MOZZARELLA, TOMATOES, OLIVE OIL, BALSAMIC REDUCTION, FRESH BASIL. 14
-WITH PROSCIUTTO 21

ENTRÉE

VITELLO OSSO BUCO

VEAL SHANK SLOWLY BRAISED WITH WHITE WINE & TOMATOES, SERVED OVER PARMESAN RISOTTO. 45

MEDAGLIONI DI FILETTO DI MAIALE

PORK TENDERLOIN MEDALLIONS, PEPPERCORN BRANDY CREAM SAUCE, PARMESAN RISOTTO, CRISPY SHALLOTS. 26

LINGUINE ALLA VONGOLE

LINGUINE WITH CLAMS IN THE SHELL, GARLIC, CHERRY TOMATOES, WHITE WINE LEMON BUTTER SAUCE, FRESH BASIL. 24

POLLO AL LIMONE

BREADED PAN-SEARED CHICKEN, WHITE WINE LEMON BUTTER SAUCE, ARTICHOKE HEARTS, CAPERS, LINGUINE AGLIO E OLIO WITH SPINACH. 23

POLLO ALLA PARMIGIANA

BREADED CHICKEN BREAST, POMODORO SAUCE, MOZZARELLA CHEESE, LINGUINE POMODORO. 23

SALMONE EMILIA

FENNEL-CRUSTED SALMON, STUFFED WITH SPINACH AND CHEESE, SUN-DRIED TOMATO CREAM SAUCE, BROCCOLINI. 29

DENTICE ROSSO AL LIMONE

GRILLED RED SNAPPER, WHITE WINE, LEMON BUTTER SAUCE, ARTICHOKE HEARTS, CAPERS, LINGUINE AGLIO E OLIO WITH SPINACH. 39

HALIBUT ALLA GRIGLIA

FENNEL-CRUSTED HALIBUT, ASPARAGUS RISOTTO VERDE, SAFFRON LEMON BUTTER SAUCE, SHAVED FENNEL, PEA SHOOTS. 39

COSTOLETTE BRASATO

BRAISED BEEF SHORT RIB, RED WINE REDUCTION, PARMESAN RISOTTO, CRISPY SHALLOTS. 37

GNOCCHI QUATTRO FORMAGGI

HOMEMADE RICOTTA DUMPLINGS, FOUR-CHEESE CREAM SAUCE, ARUGULA, BALSAMIC REDUCTION, TOASTED WALNUTS. 21

RAVIOLI DI FORMAGGIO

RICOTTA CHEESE & SPINACH HOMEMADE RAVIOLI, TOMATO VODKA CREAM SAUCE, PESTO, TOASTED PINE NUTS, FRESH BASIL. 19

SIDE DISHES \$7

ROSEMARY POTATOES

GRILLED ASPARAGUS

SAUTÉED BROCCOLINI

PARMESAN RISOTTO