

PE INIZIA

ZUPPA DEL GIORNO 10

homemade soup of the day

BURRATA ALLA CAPRESE 15

ADD PROSCIUTTO 6

burrata cheese, seasonal tomatoes, basil & balsamic

POLPETTE AL SUGO 14

homemade meatballs with san marzano tomato sauce

& Parmigiano Reggiano

SHRIMP SCAMPI 18

ADD PASTA 10

sauteed with calabrian spicy, parsley, meyer lemon in a garlic white wine

POMODORI 11

fresh tomatoes,garlic, oregano&extra virgin olive oil

PIZZETTA ALL’AGLIO 14

Garlic pizza with extra virgin olive oil, oregano, and

a touch of sea salt with deeping Marinara sauce

FRITTI

MOZZARELLA IN CARROZZA 14

lightly breaded fresh bufala mozzarella & tomato sauce

CAVOLETTI DI BRUXELLES 13

fried brussel sprouts , pecorino romano, citrus

CALAMARI FRITTI 17

farro flour calamari & seasonal vegetables with

housemade aioli

SUPPLÌ CON PISELLI 14

fried rice balls stuffed with english peas, san marzano

sauce and mozzarella

SHISHITO 13

served with lemon mayo

HANDCUT TRUFFLE FRIES 12

Parmigiano reggiano, black truffle oil

and spicy mayo

SALADS

ADD PROSCIUTTO 6 - ADD PRAWNS 8 - ADD SALMON 10

INSALATA DI CAVOLO E FRAGOLE 14

Black kale, walnuts, , Strawberries, goat cheese, balsamic

INSALATA DI CESARE* 12

romaine lettuce, parmigiano, croutons & garlic aioli

PASTA A MANO

VODKA PINK 23

ADD CHICKEN 6 - ADD PRAWNS 8

rigatoni, scallions, garlic, pink sauce, cognac

LASAGNA BOLOGNESE 24

baked housemade pasta sheets with ragu bolognese

sauce

MEZZEMANICHE BOSCAIOLA 26

rigatoni, mushroom, onion, english peas, italian sausage

choice of cream, tomato or vodka pink sauce

SALMONE FETTUCCINE 25

fettuccine pasta with salmon in a creamy pink sauce

RISOTTO SALSICCIA E TARTUFO 29

served with our juicy Italian sausage, champignon

mushrooms, onions in a black truffle cream sauce

FETTUCCINE ALFREDO 18

fettuccine pasta with our signature alfredo sauce

SPAGHETTI CON POLPETTE 25

spaghetti, homemade meatballs with san marzano

tomato sauce, parmigiano reggiano

MEZZELUNE AI PORCINI 24

ravioli stuffed with porcini mushroom & black truffle

cream, shaved parmigiano reggiano

GNOCCHI 22

freshly made potato dumplings from Grandma's recipe

ask about our choice of sauces

TROFIE AL PESTO E BURRATA 26

Trofie pasta with cherry tomatoes, creamy

burrata and genovese pesto

YOU NAME IT WE MAKE IT (BUILD YOUR OWN PASTA) 18

PASTA

RIGATONI

FETUCCINE

GNOCCHI 4

GLUTEN FREE PENNE 2

SAUCE

TOMATO / ALFREDO

VODKA PINK / BOLOGNESE 3

BLACK TRUFFLE CREAM 4

PESTO 3 / ARRABBIATA 2

PROTEIN

CHICKEN 6

MEATBALLS 7

SAUSAGE 6 / ANCHOVIES 3

SALMON 7 / PRAWNS 8

OTHERS

MUSHROOM 3 / BURRATA 6

SPINACH 4 / CAPERS 2 / OLIVES 2

BASIL 2 / CALABRIAN CHILE 2

ENGLISH PEAS 2

PIZZA ROMANA

ADD PROSCIUTTO 6 - ADD SAUSAGE 5 - ADD SALAME 5 - ADD BURRATA 6

MARGHERITA 20

fresh basil, tomato sauce, fior di latte & evoo

TARTUFATA 24

fior di latte, wild mushrooms with black truffle

cream

CALZONE CALABRESE 23

Smoked mozzarella, ham, mushrooms, onions, topped with

nduja cream

SALSICCIA 23

mozzarella, Italian sausage, mushroom, onion

tomato sauce

PEPPERONI 22

mozzarella, pepperoni & san marzano tomato sauce

PROSCIUTTO E BURRATA 26

Tomato sauce, garlic, oregano, prosciutto, burrata and

pesto sauce

CHICKEN PARMIGIANA

CLASSIC 27

Breaded chicken parmigiana topped with mozzarella, served with rigatoni in tomato sauce

PICCATA STYLE 29

Crispy breaded chicken cutlet topped melted mozzarella with arugula, lemon dressing, and shaved Parmigiano Reggiano served with homemade piccata sauce

SALTINBOCCA 31

Breaded chicken baked with smoked mozzarella, Prosciutto San Daniele, butter-sage sauce, and roasted potatoes.

ENTREE

BRANZINO 33

fillet of wild mediterranean

sea-bass, spinach, potato

MELANZANA 25

baked eggplant in tomato sauce

& mozzarella

BISTECCA 48

14 oz rib-eye, potatoes, grated onion with

bread crumbs and cheese, chimichurri sauce

COCKTAILS

MEMORY OF A FRIEND 25

Bearface whiskey, agave syrup infused with habanero and orange, peach juice, lime juice

CHICA CALIENTE 17

Tequila, Mango puree, Passion fruit puree, Orange juice, Fresh lime juice, Basil leaf

TROPICAL TWIST 18

Jose Cuervo Traditional, Passion fruit juice, Aperol, Fresh lime juice & spicy oil

CALABRIAN NIGHT 16

Four Roses, Amaro del Capo, Apple juice & Aromatic Bitter

VALENCIA DREAM 15

Gin, Strawberry puree, Fresh lemon juice & soda

ESPRESSO MARTINI 17

Vodka, Kahlua, Italian Espresso & Simple Syrup Coffee Beans

NEGRONI SOUR 17

Gin, Campari, Sweet vermouth, Lemon juice, Bitter foamer, Orange twist

GOSSIP 18

Milagros Silver, Blue curacao, Peach Puree, Lime Juice, Bitter Foam & Prosecco

ROSE' & SPARKLING

‘24 Prosecco, ribolla gialla, Friuli 12/46

‘25 Sparkling rose, Cava, Spain 12/46

‘25 Ferrari, Trento 75

‘24 Champagne, Veuve Cliquot 140

‘25 Whispering Angel, Provence 15/58

‘25 Lambrusco, Lucci, Reggiano 14/54

‘22 Taittinger, Domaine Carneros 80

‘25 Schramsberg brut, Mirabelle 70

WHITE

‘23 Sauvignon Blanc, Angeline, Mendocino 12/46

‘25 Vermentino, Antinori, Guado al Tasso 13/50

‘23 Chardonnay, Edda, San Marzano 14/54

‘25 Pinot Grigio, Bertani, Veneto 12/46

‘24 Falanghina, feudi gregorio, Campania 13/50

‘24 Gavi, Villa Sparina, Piemonte 14/54

‘23 Moscato D’Asti, Pico Maccario, Piemonte 60

‘24 Sauvignon blanc, Stag’s Leap, Napa Valley 70

‘24 Etna bianco, Contessa del vento, Sicily 58

‘22 Riesling, Trimbach, Alsace 65

‘22 Greco di Tufo, Feudi Gregorio, Campania 58

‘23 Chardonnay, Planeta, Sicily 110

‘24 Pinot grigio ramato, Specogna, Friuli 65

‘24 Chardonnay bramito, Antinori, Umbria 58

‘19 Derthona, Colli torinesi, Piemonte 140

RED

‘21 Pinot Noir, Intercept, Santa Barbara 15/58

‘21 Sangiovese, Principe, Tuscany 13/50

‘22 Chianti RISERVA, Antinori, Tuscany 22/86

‘24 Montepulciano, Masciarelli, Abruzzo 12/46

‘24 Barbera d’alba, Nymphae, Piemonte 17/66

‘20 Barolo, Villa Balestra, Piemonte 20/78

‘19 Primitivo, Anniversario 60 anni, Puglia 70

‘24 Bruciato, Guado al tasso, Tuscany 65

‘20 Barolo, pico maccario, Piemonte 90

‘19 Barolo, Cannubi, Piemonte 250

‘21 Brunello di montalcino, Casanova, Tuscany 180

‘24 Nebbiolo, Cascina Alberta, Piemonte 60

‘22 Amarone, Bertani, Veneto 140

‘22 Barbaresco, Fontana bianca 75

‘22 Pinot noir, Saracina, Anderson Valley 85

‘21 Zinfandel, Saracina, Mendocino 65

‘20 Cabernet sauvignon, jordan, Alexander valley 150

‘19 Chianti riserva, Ipsus, Tuscany 480

‘20 Cabernet Sauvignon, Silver oak, Napa Valley 240

‘22 Chianti classico, Badia, Tuscany 145

‘22 Rosso di Montalcino, Col D'orcia, Tuscany 90

‘17 Amarone, Fumanelli, Veneto 225

BEER \$9

PERONI

LAGUNITAS IPA

SIERRA NEVADA PALE ALE

PILSNER FRIULI

DOUBLE MALT DOLOMITI

CORKAGE FEE 25\$

CHECK OUT OUR SISTER RESTAURANTS

