



ANTIPASTI

VERDURE DEL GIORNO
MIXED ASSORTED VEGGIES
9

CAPRESE DI BUFALA
FRESH TOMATO, BUFFALO MOZZARELLA AND
BASIL
13.5

BRUSCHETTA
TOASTED BREAD WITH TOMATO, GARLIC,
BASIL AND ORIGANO
9

BURRATA
BURRATA FROM PUGLIA SERVED WITH FRESH
TOMATOES ON
A BED OF ARUGULA SALAD
13.5

TAGLIERE MISTO
MIXED PLATTER WITH A SELECTION OF
ITALIAN CHEESES AND CURED MEAT
16.5

CARPACCIO DI MANZO
FRESHLY SLICED BEEF SERVED ON A BED OF
ARUGULA TOPPED
WITH PARMESAN CHEESE
14.5

VITELLO TONNATO
THINLY SLICED COOKED VEAL WITH A SAUCE
OF MAYONNAISE,
CAPERS AND TUNA
16

POLPETTE FRITTE
FRIED ITALIAN MEATBALLS SERVED WITH
MAYO OR HOMEMADE
FRESH TOMATO SAUCE
12.5

VINO BIANCO

VERMENTINO LA MAREMMA TOSCANA
7 / 35

PINOT GRIGIO CORTE GIARA
7.5 / 37.5

CHARDONNAY TRE VENEZIE
9 / 45

**PECORINO MASCIARELLI CASTELLO DI
SEMIVICOLI DOC**
45

**LIANO CHARDONNAY SAUVIGNON BLANC
RUBICONE**
58

VINO ROSSO

SALICE SALENTINO
6.5 / 32.5

NERO D'AVOLA
7.5 / 37.5

PRIMITIVO
9 / 45

**LAURENTO ROMAGNA DOC
SANGIOVESE RISERVA**
49

BAROLO DI GIACOMO GRIMALDI
85

**AMARONE DELLA VALPOLICELLA
CLASSICO I10**

PRIMI PIATTI

ORECCHIETTE POMODORO E BURRATA
ORECCHIETTE "LITTLE EARS" PASTA IN
FRESH TOMATO SAUCE, WITH GARLIC
AND BASIL, TOPPED WITH BURRATA
PUGLIESE, PARMESAN CHEESE
AND OLIVE OIL
17.5

**RAVIOLI AI PORCINI E TARTUFO IN
CREMA DI PARMIGIANO**
RAVIOLI FILLE WITH PORCINI
MUSHROOM AND BLACK TRUFFLE
IN A PARMESAN CREAM SAUCE
18

TAGLIATELLE AL RAGU
RIBBON PASTA WITH THE ORIGINAL
"BOLOGNESE SAUCE"
17.5

LASAGNE ALLA BOLOGNESE
OVEN BAKED LAYERS OF LASAGNE WITH
MOZZARELLA, PARMESAN,
BOLOGNESE SAUCE AND BECHAMEL
16.5

SPAGHETTI ALLA CARBONARA
SPAGHETTI WITH ITALIAN GUANCIALE
(PORK CHEEK),
PECORINO CHEESE AND EGG YOLK
15

**GNOCCHI CON COPPA DI PARMA E
PESTO DI PISTACCHIO**
POTATO PASTA IN A SAUCE OF ONION,
COPPA DI PARMA
AND A CREAM OF PISTACHIO
16.5

TAGLIATELLE AL SALMONE
RIBBON PASTA WITH SALMON IN A
CREAM SAUCE OF FRESH
TOMATOES AND WHITE WINE
21

DOLCI

PROFITEROLES
CREAM PUFF TOPPED WITH A
WHITE CHOCOLATE MOUSSE
8.5

TIRAMISU
HOMEMADE TIRAMISU
8.5

CAPRESE
CHOCOLATE CAKE WITH A JAM OF
RED FRUIT
8.5

CANNOLI
SWEET RICOTTA CHEESE WITH A
SPRINKLE OF CHOCOLATE
AND PISTACHIO, SERVED WITH
MANGO JELLY
8.5

BEVANDE

INSIDE MORE WINES, BEERS,
COCKTAILS, LIQUORS AND MORE!

SECONDI DI CARNE

FILETTO AI FERRI
ROASTED TENDERLOIN SERVED WITH
OLIVE OIL AND LEMON
24.5

FILETTO AL PEPE VERDE
ROASTED TENDERLOIN IN A GREEN
PEPPER SAUCE
27.5

FILETTO AL GORGONZOLA
ROASTED TENDERLOIN IN A BLUE
CHEESE SAUCE
27.5

FILETTO AL BAROLO
ROASTED TENDERLOIN IN A RED
WINE SAUCE
29.5

ALL DISHES ABOVE ARE SERVED WITH
MIXED VEGGIES

SECONDI DI PESCE

GAMBERI 28
SERVED WITH BIMBI

SECONDI DI PESCE

MELANZANE ALLE PARMAGIANA 18
OVEN BAKED LAYERS OF EGGPLANT,
TOMATO SAUCE AND CHEESE

CONTORNI

PATATE AL FORNO
OVEN BAKED POTATOES WITH
ROSEMARY AND GARLIC
5.5

INSALATA VERDE
GREEN SALAD WITH BALSAMICO
AND OLIVE OIL
5.5

EXTRA TOPPINGS

BURRATA 5
FRESH BLACK TRUFFLE 7
MOZZARELLA DI BUFALA 6
PARMIGIANO 1.75

