



Signature Cocktails

THE BELLINI 11

Prosecco & fresh peach nectar

TESTAROSSA 11

Strawberries, basil, vodka, Grand Marnier & cranberry juice

MOJITO 11

Muddled mint, lime, rum & soda

ITALIAN MARGARITA 11

Tequila, Cointreau, lime juice & sour mix

ITALIAN ESPRESSO 11

Espresso, coffee liqueur, Stoli Vanilla & Tuaca

Cocktails

APEROL SPRITZ 9

TOM COLLINS 9

PERFECT MANHATTAN 9

BOURBON OLD FASHIONED 9

WHISKEY SOUR 9

ROB ROY 9

SIDECAR 9

DIRTY MARTINI 9

GIMLET 9

BLOODY MARY 9

COSMOPOLITAN 9

Champagne & Sparkling

ROMEO 8 Lambrusco, NV

ROTARI 9 Brut, NV

ANERI PROSECCO 12

CHAMPAGNE COCKTAIL 11

KIR ROYALE 12

PIPER HEIDSIECK 18 Brut, NV

Wine by the Glass

Red

BLACKSTONE Merlot, California

2007

8

DA VINCI Chianti, Tuscany

2006

9

PENFOLDS Shiraz, Southern Australia

2007

9

ROCCA DELLE MACIE Chianti Classico, Tuscany

2007

10

STERLING Pinot Noir, Napa Valley

2008

12

LUIGI RIGHETTI Capitel de 'Roari, Amarone, Veneto

2006

19

White

STERLING Vinters Collection, Chardonnay, Central Coast

2006

8

BERTANI Due Uve, Veneto

2007

11

NOZZOLE "La Bruniche", Chardonnay, Tuscany

2007

10

BOLLINI RISERVE Pinot Grigio, Friuli

2007

11

FEUDI DI SAN GREGORIO Falanghina, Campania

2007

12

VINTAGES SUBJECT TO AVAILABILITY OR CHANGE

Prix Fixe
36

ANTIPASTI (Choice of)

Caesar Salad
Lentil Soup

ENTREE (Choice of)

Veal Piccata
Orecchiette with Sausage & Broccoli
Rabe
Herb Roasted Chicken Breast

DESSERT

Tiramisu

The Lighter Side

INSALATA CITRON 9
CARPACCIO DI TONNO 18
HERB ROASTED CHICKEN BREAST 24
SEASONAL HEIRLOOM TOMATO SALAD 15
MUSSELS 15 OR CLAMS 18
Garlic white wine sauce or spicy fra diavolo

Pizza

MARGHERITA 13
RUSTICA 15
SALSICCIA 15
MEATBALL 15
QUATTRO FORMAGGI 15
ARUGULA & PROSCIUTTO 16
TRE FUNGHI 15

Meat, Cheese & Olives 4 for one 12 for three 20 for five 25 for eight

Meat	MORTADELLA	Cheese	RICOTTA SALATA	Olives	ASSORTED MARINATED
	FINOCCHIONA		DOLCE FONTINA		
	SPECK		GORGONZOLA		
	PROSCIUTTO DI PARMA		PROVOLONE		
	CACCIATORINI		GRANA PADANO 25 month		

House Wine Selection

By the Glass & Carafe

	GLASS	CARAFE
CHIANTI	10	20
MERLOT	10	20
CABERNET	10	20
PINOT GRIGIO	10	20
TREBBIANO D'ABRUZZO	10	20

By the Bottle

BANFI Principessa Gavia, Gavi	2009	40
BOTTEGA VINAIA Pinot Grigio, Trentino	2009	35
MONTE ANTICO Sangiovese, Tuscany	2006	35
ROCCA DELLE MACIE Chianti Classico, Tuscany	2007	40
MARCHESI DI BAROLO Ruvei, Barbera d'Alba, Piedmont	2007	45

Antipasti

ARANCINI 9

Italian rice balls

MOZZARELLA IN CARROZZA 12

Fried buffalo mozzarella with marinara sauce

MEATBALLS 10

With ricotta

SAUSAGE BROCCOLI RABE 12

With hot peppers

PLATTER OF ITALIAN DELIGHTS 12PP

Prosciutto, fresh mozzarella & roasted red pepper

OYSTERS ON THE HALF SHELL 14

SEAFOOD SALAD 16

Seasonal seafood prepared daily

CALAMARI FRITTI 15

SAUTEED JUMBO SHRIMP 15

MUSSELS 15 OR CLAMS 18

Garlic white wine sauce or spicy fra diavolo

Pasta e Risotto

TORTELLINI ALLA PANNA 19

GNOCCHI BOLOGNESE 21

PENNE RIGATE & RICOTTA 19

RIGATONI CON FUNGHI 19

Cherry peppers & garlic

LINGUINE ALLE VONGOLE 24

Red or white clam sauce

SPAGHETTI ALLA CHITARRA 19

Garlic & cherry tomatoes

MANICOTTI 21

ORECCHIETTE 22

Sausage & broccoli rabe

CAVATELLI 19

With ricotta salata

HOMEMADE RICOTTA RAVIOLI 22

RISOTTO CON FUNGHI 26

Wild mushrooms

RISOTTO AL FRUTTI DI MARE 29

Mixed seafood

Pesce

DENTICE 31

Seared red snapper

SHRIMP FRANCESE 29

SALMONE LIVORNESE 28

Carne

VEAL MILANESE 39

Arugula, tomatoes, & red onion

VEAL PARMIGIANA 31

VEAL SORRENTINO 31

Eggplant & mozzarella

SALTIMBOCCA 28

Prosciutto, spinach & sage

Carpaccio

CARPACCIO DI CARNE 15

CARPACCIO DI TONNO 18

Insalate

INSALATA CITRON 9

INSALATA CAESAR 9

SEASONAL HEIRLOOM

TOMATO SALAD 15

Zuppe

LENTIL SOUP 7

PASTA FAGIOLI 7

Piatti Per Il Tavolo

Family style items served for parties of four or more; items are priced per person

INSALATA CITRON 7

INSLATA CAESAR 7

ARANCINI 6 Italian rice balls

CALAMARI FRITTI 9

ORECCHIETTE 9

HOMEMADE RAVIOLI 11

PENNE RIGATE & RICOTTA 9

TORTELLINI ALLA PANNA 11

Pollo

POLLO PARMIGIANA 28

POLLO PICCATA 24

HERB ROASTED CHICKEN BREAST 24

Bistecche

BISTECCA RIBEYE 39

MEDAGLIONE DI FILETTO 40

Beef tenderloin

STRIP CON FUNGHI 48

New York strip

Contorni

SPINACI AGLIO E OLIO 10

ESCAROLE 10

PARMIGIANO REGGIANO 8

POTATOES WITH SAGE 8

ROSEMARY POTATOES 8

PISELLI ALLA ROMANA 10

PANE AGLIATO 8