

Antipasti

Assaggini Della Casa	35		Vongole Gratinata	16
chef's selection of appetizers	per person		manilla clams in white wine, roasted	
Cestino Di Fava E Cicoria	18		garlic & dusted with seasoned breadcrumbs	
bread crostino filled with fava bean puree,			Cozze Al Pesto	16
chicory & topped with crispy fried onions			mussels with white wine, roasted garlic	
Insalata Di Polipo E Patate	20		cannellini beans & a drizzle of pesto	
spanish octopus, baby potatoes, celery,			Melanzana Margherita	16
garlic & gaeta olives in a lemon & extra			grilled eggplant topped with fresh plum	
virgin olive oil dressing			tomato sauce & homemade mozzarella	
Delizia Di Gamberi	20		Antipasto Italiano	24
shrimp & smoked mozzarella wrapped			lamb prosciutto, speck, finocchiona	
in prosciutto, lightly breaded & pan			parmigiano reggiano, moliterno al tartufo,	
roasted served with tri color, fennel &			roccolo al balsamico and mixed olives	
orange salad			Salame Di Cinghiale	18
Zampina Di Cinghiale	18		wild boar salami, apple, walnuts,	
hand made wild boar sausage over			shaved parmigiano & truffle honey	
sautéed broccoli rabe, cherry peppers,			Scarola Ripiena	16
gaeta olives, roasted garlic & extra			braised escarole stuffed with anchovy,	
virgin olive oil			capers, olives & parmigiano gratinee	
Mozzarella Di Buffalo e Burrata	18		Carpaccio Di Manzo	19
imported buffalo mozzarella & burrata			thinly sliced raw beef garnished with	
with tomato and prosciutto di parma			arugula & shaved parmigiano	
			Fritto Misto	16
			fried calamari and shrimp	

Insalate

Pera E Pecorino	16		Insalatissima	15
red wine poached pears over a bed of			mesculine greens with dried cranberries,	
frisee topped with toasted almonds and			caramelized walnuts, goat cheese,	
shaved pecorino drizzled with red			strawberry, and crispy prosciutto with	
wine reduction			homemade raspberry vinaigrette	
Tre Colore	14		Garden City	15
radicchio, endive & arugula with extra			chopped romaine lettuce with tomato,	
virgin olive oil & fresh lemon dressing			crispy bacon, cucumber, red onion,	
topped with shaved parmigiano			homemade fresh mozzarella & gaeta	
Cesare	12		olives tossed in a balsamic vinegar &	
romaine lettuce with croutons tossed in			extra virgin olive oil dressing	
a homemade anchovy parmigiano				
dressing				

Piatti Tipici

Pasta Fagioli	12	Escarole & Beans	12
Minestrone	12	Meatballs	12

Risotti

Risotto Ai Porcini	imported porcini mushrooms	26
Risotto Ai Frutti Di Mare	fresh mixed seafood	26
Risotto Al Limone	shrimp, lemon & arugula	25
Risotto Al Gorgonzola	speck & radicchio	25

Please ask your server for our daily selection of homemade ravioli
We use only the finest ingredients and fresh all natural products. Every dish is prepared to order.

Primi Piatti

Gnocchi Di Alberobello	24
homemade olive gnocchi with cherry tomatoes, roasted garlic, extra virgin olive oil, arugula and dry shaved ricotta	
Trofie Al Pesto	24
trofie pasta with basil pesto, potato, shrimp & cherry tomato	
Orecchiette Al Ragu Di Coniglio	25
orecchiette pasta in a rabbit ragu	
Spaghetti Cacio Pepe	24
spaghetti with imported cacio cheese & fresh crushed black peppercorns	
Cavatelli Conversanese	22
homemade cavatelli, sautéed with caramelized onion, fresh spinach & smashed fava beans	
Strascinate Pugliesi	22
fresh leaf shaped pasta with broccoli rabe, handmade sausage in roasted garlic and extra virgin olive oil	

Spaghetti Al Tonno	22
spaghetti with imported tuna, anchovy, capers, olives, roasted garlic in a red sauce	
Bucatini Amatriciana	20
bucatini in a fresh plum tomato sauce with imported pancetta, onions and basil	
Rigatoni Siciliana	22
fresh plum tomato sauce with eggplant, topped with marinated fresh buffalo mozzarella	
Spaghetti Alla Carbonara	20
made with imported pancetta, onion, pecorino and egg yolk	
Linguine Alle Vongole	24
fresh manilla clams sautéed with garlic & extra virgin olive oil	
Fettucine Ai Porcini	24
imported porcini mushrooms in a light cognac cream sauce	
Penne Filanti	22
baked penne in a bolognese sauce with homemade fresh mozzarella & fontina cheese	

Secondi

Croccante	27
chicken breast lightly breaded & grilled topped with chopped caprese salad & served over warm crispy escarole salad	
Scarpariello	26
boneless chicken sautéed with handmade sausage, artichoke hearts, lemon, rosemary roasted garlic in a brown sauce	
Margherita	26
breaded chicken topped with fresh plum tomato sauce and melted homemade fresh mozzarella	
Nonna	26
chicken breast topped with eggplant, fontina, and tomato gratin in a brown sauce	
Limone	29
veal sautéed with capers, asparagus, & artichokes in a lemon white wine sauce	
Saltimbocca	28
veal sautéed in white wine sage sauce topped with prosciutto & mozzarella served over spinach	

Prataiola	29
veal sautéed with prosciutto & fresh peas in a porcini cognac sauce	
Bombette Pugliesi	29
veal stuffed with provolone, pecorino & prosciutto served with fava bean purée and chickory	
Carre Di Agnello	44
australian free range lamb chops, served with brussels sprouts and pancetta with pear and robiola risotto	
Salmone	32
roasted salmon served over shrimp, cherry tomatoes and pesto	
Bronzino Alle Erbe	32
mediterranean sea bass with fresh mixed herbs served with tri color salad and shaved parmigiano	
Gamberi Scampi	29
shrimp in a lemon white wine, roasted garlic sauce served with grilled zucchini	

Contorni

Broccoli Rabe	10
Roasted Potatoes	10
Asparagus	10
Fava E Cicoria	10
Spinach	10
Brussell Sprouts & Pancetta	10

Chef Tasting

four course menu

\$115 per person

Experience the pleasure of a wide variety of tastes created by Chef Lino using imported Italian ingredients and seasonal local products.

Appetizers - Hot/Cold

Pasta

Main Course

Dessert

*Available nightly at Chef's discretion. Participation by the entire table is required.