

Antipasti

Mozzarella Di Buffalo e Burrata	18
imported buffalo mozzarella & burrata with tomato and prosciutto di parma	
Insalata Di Polipo E Patate	20
spanish octopus, baby potatoes, celery, garlic & gaeta olives in a lemon & extra virgin olive oil dressing	
Delizia Di Gamberi	20
shrimp & smoked mozzarella wrapped in prosciutto, lightly breaded & pan roasted served with tri color, fennel & orange salad	
Zampina Di Cinghiale	18
hand made wild boar sausage over sautéed broccoli rabe, cherry peppers, gaeta olives, roasted garlic & extra virgin olive oil	

Vongole Gratinata	16
manilla clams in white wine, roasted garlic & dusted with seasoned breadcrumbs	
Cozze Al Pesto	16
mussels with white wine, roasted garlic cannellini beans & a drizzle of pesto	
Antipasto Italiano	24
lamb prosciutto, speck, finocchiona parmigiano reggiano, moliterno al tartufo, roccolo al balsamico and mixed olives	
Salame Di Cinghiale	18
wild boar salami, apple, walnuts, shaved parmigiano & truffle honey	
Carpaccio Di Manzo	19
thinly sliced raw beef garnished with arugula & shaved parmigiano	
Fritto Misto	16
fried calamari and shrimp	

Insalate

Pera E Pecorino	16
red wine poached pears over a bed of frisee topped with toasted almonds and shaved pecorino drizzled with red wine reduction	
Tre Colore	14
radicchio, endive & arugula with extra virgin olive oil & fresh lemon dressing topped with shaved parmigiano	
Cesare	12
romaine lettuce with croutons tossed in a homemade anchovy parmigiano dressing	
Rughetta E Finocchio	18
arugula, fennel, orange, shaved pecorino with grilled shrimp	

Insalatissima	15
mesculine greens with dried cranberries, carmelized walnuts, goat cheese, strawberry, and crispy prosciutto with homemade raspberry vinaigrette	
Garden City	15
chopped romaine lettuce with tomato, crispy bacon, cucumber, red onion, homemade fresh mozzarella & gaeta olives tossed in a balsamic vinegar & extra virgin olive oil dressing	
Riccia	16
frisee, avocado, roasted corn, tomatoes and grilled chicken in a red wine vinaigrette	

Piatti Tipici

Pasta Fagioli	12	Escarole & Beans	12
Minestrone	12	Meatballs	12

Pasta

Strascinate Pugliesi	16	Gnocchi Di Alberobello	16
fresh leaf shaped pasta with broccoli rabe, handmade sausage in roasted garlic and extra virgin olive oil		homemade olive gnocchi with cherry tomatoes, roasted garlic, extra virgin olive oil, arugula and dry shaved ricotta	
Cavatelli Conversanese	14	Spaghetti Cacio Pepe	16
homemade cavatelli, sautéed with carmelized onion, fresh spinach & smashed fava beans		spaghetti with imported cacio cheese & fresh crushed black peppercorns	
Trofie Al Pesto	16	Rigatoni Siciliana	14
trofie pasta with basil pesto, potato, shrimp & cherry tomato		fresh plum tomato sauce with eggplant, topped with marinated fresh buffalo mozzarella	

Secondi

Croccante	16	Limone	19
chicken breast lightly breaded & grilled topped with chopped caprese salad & served over warm crispy escarole salad		veal sautéed with capers, asparagus, & artichokes in a lemon white wine sauce	
Scarpariello	16	Saltimbocca	19
boneless chicken sautéed with handmade sausage, artichoke hearts, lemon, rosemary roasted garlic in a brown sauce		veal sautéed in white wine sage sauce topped with prosciutto & mozzarella served over spinach	
Margherita	16	Prataiola	19
breaded chicken topped with fresh plum tomato sauce and melted homemade fresh mozzarella		veal sautéed with prosciutto & fresh peas in a porcini cognac sauce	
		Bronzino Alle Erbe	19
		mediterranean sea bass with fresh mixed herbs served with tri color salad and shaved parmigiano	
		Gamberi Scampi	20
		shrimp in a lemon white wine, roasted garlic sauce served with grilled zucchini	

Contorni

Broccoli Rabe	Roasted Potatoes
Asparagus	Spinach
Brussell Sprouts & Pancetta	10