

Antipasti

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| Assaggi Della Casa | 35 |
| chef's selection of appetizers | |
| Cestino Di Fava E Cicoria | 18 |
| bread crostino filled with fava bean puree, chicory & topped with crispy fried onions | |
| Insalata Di Polipo E Patate | 18 |
| spanish octopus, baby potatoes, celery, garlic & gaeta olives in a lemon & extra virgin olive oil dressing | |
| Delizia Di Gamberi | 18 |
| 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 | |
| Mozzarella Di Buffalo e Burrata | 18 |
| imported buffalo mozzarella & burrata with tomato and prosciutto di parma | |

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| Vongole Gratinare | 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 | |
| Melanzana Margherita | 16 |
| grilled eggplant topped with fresh plum tomato sauce & homemade mozzarella | |
| 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 | |
| Scarola Ripiena | 16 |
| braised escarole stuffed with anchovy, capers, olives & parmigiano gratinee | |
| Carpaccio Di Manzo | 18 |
| thinly sliced raw beef garnished with arugula & shaved parmigiano | |
| Fritto Misto | 16 |
| fried calamari and shrimp | |

Insalate

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| 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 | 12 |
| 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 | |

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| Insalatissima | 15 |
| mesculine greens with dried cranberries, caramelized 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 | |

Piatti Tipici

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| Pasta Fagioli | 12 |
| Minestrone | 12 |

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| Escarole & Beans | 12 |
| Meatballs | 12 |

Risotti

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| Risotto Ai Porcini | imported porcini mushrooms | 24 |
| Risotto Ai Frutti Di Mare | fresh mixed seafood | 24 |
| Risotto Al Limone | shrimp, lemon & arugula | 24 |
| Risotto Al Gorgonzola | speck & radicchio | 24 |

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

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| Orecchiette Di Grano Arso Al Branzino | 30 |
| traditional pugliese orecchiette made from toasted durum wheat with cherry tomatoes, roasted garlic, olives, arugula and branzino | |
| Gnocchi Di Alberobello | 24 |
| homemade olive gnocchi with cherry tomatoes, roasted garlic, extra virgin olive oil, arugula and dry shaved ricotta | |
| Trofie Al Pesto | 22 |
| trofie pasta with basil pesto, potato, shrimp & cherry tomato | |
| Orecchiette Al Ragu Di Coniglio | 24 |
| orecchiette pasta in a rabbit ragu | |
| Spaghetti Cacio Pepe | 24 |
| spaghetti with imported cacio cheese & fresh crushed black peppercorns | |
| Cavatelli Conversanese | 20 |
| homemade cavatelli, sautéed with caramelized onion, fresh spinach & smashed fava beans | |
| Strascinate Pugliesi | 20 |
| fresh leaf shaped pasta with broccoli rabe, handmade sausage in roasted garlic and extra virgin olive oil | |

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| 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 | 20 |
| fresh plum tomato sauce with eggplant, topped with marinated fresh buffalo mozzarella | |
| Spaghetti Alla Carbonara | 19 |
| 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 | 22 |
| imported porcini mushrooms in a light cognac cream sauce | |
| Penne Filanti | 20 |
| baked penne in a bolognese sauce with homemade fresh mozzarella & fontina cheese | |

Secondi

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| Croccante | 25 |
| chicken breast lightly breaded & grilled topped with chopped caprese salad & served over warm crispy escarole salad | |
| Scarpariello | 24 |
| boneless chicken sautéed with handmade sausage, artichoke hearts, lemon, rosemary roasted garlic in a brown sauce | |
| Margherita | 24 |
| breaded chicken topped with fresh plum tomato sauce and melted homemade fresh mozzarella | |
| Nonna | 24 |
| chicken breast topped with eggplant, fontina, and tomato gratin in a brown sauce | |
| Limone | 27 |
| veal sautéed with capers, asparagus, & artichokes in a lemon white wine sauce | |
| Saltimbocca | 26 |
| veal sautéed in white wine sage sauce topped with prosciutto & mozzarella served over spinach | |

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| Prataiola | 27 |
| veal sautéed with prosciutto & fresh peas in a porcini cognac sauce | |
| Bombette Pugliesi | 27 |
| veal stuffed with provolone, pecorino & prosciutto served with fava bean purée and chickory | |
| Carre Di Agnello | 42 |
| australian free range lamb chops, served with brussels sprouts and pancetta with pear and robiola risotto | |
| Salmone | 29 |
| 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 | 26 |
| shrimp in a lemon white wine, roasted garlic sauce served with grilled zucchini | |

Contorni

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| 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.