

Antipasti

Assaggini Della Casa	35		Vongole Gratinata	18
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	18
chicory & topped with crispy fried onions			mussels with white wine, roasted garlic	
Insalata Di Polipo E Patate	24		cannellini beans & a drizzle of pesto	
spanish octopus, baby potatoes, celery,			Melanzana Margherita	18
garlic & gaeta olives in a lemon & extra			grilled eggplant topped with fresh plum	
virgin olive oil dressing			tomato sauce & homemade mozzarella	
Delizia Di Gamberi	22		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	18
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	20
imported buffalo mozzarella & burrata			thinly sliced raw beef garnished with	
with tomato and prosciutto di parma			arugula & shaved parmigiano	
			Fritto Misto	18
			fried calamari and shrimp	

Insalate

Pera E Pecorino	16		Insalatissima	16
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	16
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	14		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	14	Escarole & Beans	14
Minestrone	14	Meatballs	16

Risotti

Risotto Ai Porcini	imported porcini mushrooms	26
Risotto Ai Frutti Di Mare	fresh mixed seafood	28
Risotto Ai Limone	shrimp, lemon & arugula	26
Risotto Ai Gorgonzola	speck & radicchio	26

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	Spaghetti Al Tonno	24
homemade olive gnocchi with cherry tomatoes, roasted garlic, extra virgin olive oil, arugula and dry shaved ricotta		spaghetti with imported tuna, anchovy, capers, olives, roasted garlic in a red sauce	
Trofie Al Pesto	24	Bucatini Amatriciana	22
trofie pasta with basil pesto, potato, shrimp & cherry tomato		bucatini in a fresh plum tomato sauce with imported pancetta, onions and basil	
Orecchiette Al Ragu Di Coniglio	26	Rigatoni Sicilliana	22
orecchiette pasta in a rabbit ragu		fresh plum tomato sauce with eggplant, topped with marinated fresh buffalo mozzarella	
Spaghetti Cacio Pepe	24	Spaghetti Alla Carbonara	22
spaghetti with imported cacio cheese & fresh crushed black peppercorns		made with imported pancetta, onion, pecorino and egg yolk	
Cavatelli Conversanese	22	Linguine Alle Vongole	24
homemade cavatelli, sautéed with caramelized onion, fresh spinach & smashed fava beans		fresh manilla clams sautéed with garlic & extra virgin olive oil	
Strascinate Pugliesi	22	Fettucine Ai Porcini	26
fresh leaf shaped pasta with broccoli rabe, handmade sausage in roasted garlic and extra virgin olive oil		imported porcini mushrooms in a light cognac cream sauce	
		Penne Filanti	24
		baked penne in a bolognese sauce with homemade fresh mozzarella & fontina cheese	

Secondi

Crocante	29	Prataiola	31
chicken breast lightly breaded & grilled topped with chopped caprese salad & served over warm crispy escarole salad		veal sautéed with prosciutto & fresh peas in a porcini cognac sauce	
Scarpariello	29	Bombette Pugliesi	30
boneless chicken sautéed with handmade sausage, artichoke hearts, lemon, rosemary roasted garlic in a brown sauce		veal stuffed with provolone, pecorino & prosciutto served with fava bean purée and chickory	
Margherita	28	Carre Di Agnello	48
breaded chicken topped with fresh plum tomato sauce and melted homemade fresh mozzarella		australian free range lamb chops, served with brussels sprouts and pancetta with pear and robiola risotto	
Nonna	28	Salmone	34
chicken breast topped with eggplant, fontina, and tomato gratin in a brown sauce		roasted salmon served over shrimp, cherry tomatoes and pesto	
Limone	29	Bronzino Alle Erbe	34
veal sautéed with capers, asparagus, & artichokes in a lemon white wine sauce		mediterranean sea bass with fresh mixed herbs served with tri color salad and shaved parmigiano	
Saltimbocca	30	Gamberi Scampi	32
veal sautéed in white wine sage sauce topped with prosciutto & mozzarella served over spinach		shrimp in a lemon white wine, roasted garlic sauce served with grilled zucchini	

Contorni

Broccoli Rabe	12
Roasted Potatoes	12
Asparagus	12
Fava E Cicoria	12
Spinach	12
Brussell Sprouts & Pancetta	12

Chef Tasting

four course menu
\$125 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.