

Antipasti

Assaggini Della Casa	39
chef's selection of appetizers	
Cestino Di Fava E Cicoria	21
bread crostino filled with fava bean puree, chicory & topped with crispy fried onions	
Insalata Di Polipo E Patate	30
spanish octopus, baby potatoes, celery, garlic & gaeta olives in a lemon & extra virgin olive oil dressing	
Delizia Di Gamberi	28
shrimp & smoked mozzarella wrapped in prosciutto, lightly breaded & pan roasted served with tri color, fennel & orange salad	
Zampina Di Cinghiale	25
hand made wild boar sausage over sautéed broccoli rabe, cherry peppers, gaeta olives, roasted garlic & extra virgin olive oil	
Mozzarella Di Buffalo e Burrata	25
imported buffalo mozzarella & burrata with tomato and prosciutto di parma	

per person

Vongole Gratinata	26
manilla clams in white wine, roasted garlic & dusted with seasoned breadcrumbs	
Cozze Al Pesto	21
mussels with white wine, roasted garlic cannellini beans & a drizzle of pesto	
Melanzana Margherita	21
grilled eggplant topped with fresh plum tomato sauce & homemade mozzarella	
Antipasto Italiano	27
assorted Italian cheese and cured meat	
Salame Di Cinghiale	25
wild boar salami, apple, walnuts, shaved parmigiano & truffle honey	
Scarola Ripiena	21
braised escarole stuffed with anchovy, capers, olives & parmigiano gratinee	
Carpaccio Di Manzo	25
thinly sliced raw beef garnished with arugula & shaved parmigiano	
Fritto Misto	25
fried calamari and shrimp	

Insalate

Pera E Pecorino	19
red wine poached pears over a bed of frisee topped with toasted almonds and shaved pecorino drizzled with red wine reduction	
Tre Colore	17
radicchio, endive & arugula with extra virgin olive oil & fresh lemon dressing topped with shaved parmigiano	
Cesare	17
romaine lettuce with croutons tossed in a homemade anchovy parmigiano dressing	

Insalatissima	19
mesculine greens with dried cranberries, caramelized walnuts, goat cheese, strawberry, and crispy prosciutto with homemade raspberry vinaigrette	
Garden City	19
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	Pasta Fagioli	17
	Minestrone	17

Escarole & Beans	17
Meatballs	21

Risotti

Risotto Ai Porcini	imported porcini mushrooms	31
Risotto Ai Frutti Di Mare	fresh mixed seafood	33
Risotto Al Limone	shrimp, lemon & arugula	29
Risotto Al Gorgonzola	speck & radicchio	29

There will be a 3% cash discount when paying in cash.

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	27
homemade olive gnocchi with cherry tomatoes, roasted garlic, extra virgin olive oil, arugula and dry shaved ricotta	
Trofie Al Pesto	27
trofie pasta with basil pesto, potato, shrimp & cherry tomato	
Orecchiette Al Ragu Di Coniglio	29
orecchiette pasta in a rabbit ragu	
Spaghetti Cacio Pepe	27
spaghetti with imported cacio cheese & fresh crushed black peppercorns	
Cavatelli Conversanese	27
homemade cavatelli, sautéed with caramelized onion, fresh spinach & smashed fava beans	
Strascinate Pugliesi	27
fresh leaf shaped pasta with broccoli rabe, handmade sausage in roasted garlic and extra virgin olive oil	

Spaghetti Al Tonno	29
spaghetti with imported tuna, anchovy, capers, olives, roasted garlic in a red sauce	
Bucatini Amatriciana	25
bucatini in a fresh plum tomato sauce with imported pancetta, onions and basil	
Rigatoni Siciliana	27
fresh plum tomato sauce with eggplant, topped with marinated fresh buffalo mozzarella	
Spaghetti Alla Carbonara	25
made with imported pancetta, onion, pecorino and egg yolk	
Linguine Alle Vongole	31
fresh manilla clams sautéed with garlic & extra virgin olive oil	
Fettucine Ai Porcini	31
imported porcini mushrooms in a light cognac cream sauce	
Penne Filanti	27
baked penne in a bolognese sauce with homemade fresh mozzarella & fontina cheese	

Secondi

Croccante	34
chicken breast lightly breaded & grilled topped with chopped caprese salad & served over warm crispy escarole salad	
Scarpariello	34
boneless chicken sautéed with handmade sausage, artichoke hearts, lemon, rosemary roasted garlic in a brown sauce	
Margherita	34
breaded chicken topped with fresh plum tomato sauce and melted homemade fresh mozzarella	
Nonna	34
chicken breast topped with eggplant, fontina, and tomato gratin in a brown sauce	
Limone	39
veal sautéed with capers, asparagus, & artichokes in a lemon white wine sauce	
Saltimbocca	39
veal sautéed in white wine sage sauce topped with prosciutto & mozzarella served over spinach	

Prataiola	40
veal sautéed with prosciutto & fresh peas in a porcini cognac sauce	
Bombette Pugliesi	39
veal stuffed with provolone, pecorino & prosciutto served with fava bean purée and chickory	
Carre Di Agnello	54
australian free range lamb chops, served with brussels sprouts and pancetta with pear and robiola risotto	
Salmone	43
roasted salmon served over shrimp, cherry tomatoes and pesto	
Bronzino Alle Erbe	43
mediterranean sea bass with fresh mixed herbs served with tri color salad and shaved parmigiano	
Gamberi Scampi	37
shrimp in a lemon white wine, roasted garlic sauce served with grilled zucchini	

Contorni

Broccoli Rabe	16
Roasted Potatoes	16
Asparagus	16
Fava E Cicoria	16
Spinach	16
Brussell Sprouts & Pancetta	16

Chef Tasting

four course menu

\$165 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.



Antipasti

Risotto

Risotto Ai Porcini *with porcini mushrooms* 22

Risotto Ai Frutti Di Mare *with mixed seafood* 24

Risotto *with shrimp, lemon and arugola* 22

Old Fashioned Favorites

Pasta Fagioli	8	Minestrone	8
Escarole And Beans	10	Stracciatella	8
Lentil Soup	8		









