

Antipasti

Assaggi Della Casa	35		Vongole Gratinata	22
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	28		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	24		Antipasto Italiano	24
shrimp & smoked mozzarella wrapped			assorted Italian cheese and cured meat	
in prosciutto, lightly breaded & pan			Salame Di Cinghiale	20
roasted served with tri color, fennel &			wild boar salami, apple, walnuts,	
orange salad			shaved parmigiano & truffle honey	
Zampina Di Cinghiale	22		Scarola Ripiena	18
hand made wild boar sausage over			braised escarole stuffed with anchovy,	
sautéed broccoli rabe, cherry peppers,			capers, olives & parmigiano gratinee	
gaeta olives, roasted garlic & extra			Carpaccio Di Manzo	22
virgin olive oil			thinly sliced raw beef garnished with	
Mozzarella Di Buffalo e Burrata	22		arugula & shaved parmigiano	
imported buffalo mozzarella & burrata			Fritto Misto	22
with tomato and prosciutto di parma			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	16		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	16		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	16	Escarole & Beans	16
	Minestrone	16	Meatballs	18

Risotti

Risotto Ai Porcini	imported porcini mushrooms	26
Risotto Ai Frutti Di Mare	fresh mixed seafood	30
Risotto Al Limone	shrimp, lemon & arugula	26
Risotto Al 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
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	26
orecchiette pasta in a rabbit ragu	
Spaghetti Cacio Pepe	24
spaghetti with imported cacio cheese & fresh crushed black peppercorns	
Cavatelli Conversanese	24
homemade cavatelli, sautéed with caramelized onion, fresh spinach & smashed fava beans	
Strascinate Pugliesi	24
fresh leaf shaped pasta with broccoli rabe, handmade sausage in roasted garlic and extra virgin olive oil	

Spaghetti Al Tonno	26
spaghetti with imported tuna, anchovy, capers, olives, roasted garlic in a red sauce	
Bucatini Amatriciana	22
bucatini in a fresh plum tomato sauce with imported pancetta, onions and basil	
Rigatoni Siciliana	24
fresh plum tomato sauce with eggplant, topped with marinated fresh buffalo mozzarella	
Spaghetti Alla Carbonara	22
made with imported pancetta, onion, pecorino and egg yolk	
Linguine Alle Vongole	26
fresh manilla clams sautéed with garlic & extra virgin olive oil	
Fettucine Ai Porcini	26
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

Croccante	31
chicken breast lightly breaded & grilled topped with chopped caprese salad & served over warm crispy escarole salad	
Scarpariello	31
boneless chicken sautéed with handmade sausage, artichoke hearts, lemon, rosemary roasted garlic in a brown sauce	
Margherita	31
breaded chicken topped with fresh plum tomato sauce and melted homemade fresh mozzarella	
Nonna	31
chicken breast topped with eggplant, fontina, and tomato gratin in a brown sauce	
Limone	32
veal sautéed with capers, asparagus, & artichokes in a lemon white wine sauce	
Saltimbocca	32
veal sautéed in white wine sage sauce topped with prosciutto & mozzarella served over spinach	

Prataiola	34
veal sautéed with prosciutto & fresh peas in a porcini cognac sauce	
Bombette Pugliesi	34
veal stuffed with provolone, pecorino & prosciutto served with fava bean purée and chickory	
Carre Di Agnello	49
australian free range lamb chops, served with brussels sprouts and pancetta with pear and robiola risotto	
Salmone	38
roasted salmon served over shrimp, cherry tomatoes and pesto	
Bronzino Alle Erbe	38
mediterranean sea bass with fresh mixed herbs served with tri color salad and shaved parmigiano	
Gamberi Scampi	32
shrimp in a lemon white wine, roasted garlic sauce served with grilled zucchini	

Contorni

Broccoli Rabe	14
Roasted Potatoes	14
Asparagus	14
Fava E Cicoria	14
Spinach	14
Brussell Sprouts & Pancetta	14

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.



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		









