

# Antipasti

<b>Assaggi Della Casa</b>	38	
chef's selection of appetizers		
<b>Cestino Di Fava E Cicoria</b>	20	
bread crostino filled with fava bean puree, chicory & topped with crispy fried onions		
<b>Insalata Di Polipo E Patate</b>	28	
spanish octopus, baby potatoes, celery, garlic & gaeta olives in a lemon & extra virgin olive oil dressing		
<b>Delizia Di Gamberi</b>	26	
shrimp & smoked mozzarella wrapped in prosciutto, lightly breaded & pan roasted served with tri color, fennel & orange salad		
<b>Zampina Di Cinghiale</b>	24	
hand made wild boar sausage over sautéed broccoli rabe, cherry peppers, gaeta olives, roasted garlic & extra virgin olive oil		
<b>Mozzarella Di Buffalo e Burrata</b>	24	
imported buffalo mozzarella & burrata with tomato and prosciutto di parma		
<b>Vongole Gratiné</b>	25	
manilla clams in white wine, roasted garlic & dusted with seasoned breadcrumbs		
<b>Cozze Al Pesto</b>	20	
mussels with white wine, roasted garlic cannellini beans & a drizzle of pesto		
<b>Melanzana Margherita</b>	20	
grilled eggplant topped with fresh plum tomato sauce & homemade mozzarella		
<b>Antipasto Italiano</b>	26	
assorted Italian cheese and cured meat		
<b>Salame Di Cinghiale</b>	24	
wild boar salami, apple, walnuts, shaved parmigiano & truffle honey		
<b>Scarola Ripiena</b>	20	
braised escarole stuffed with anchovy, capers, olives & parmigiano gratinee		
<b>Carpaccio Di Manzo</b>	24	
thinly sliced raw beef garnished with arugula & shaved parmigiano		
<b>Fritto Misto</b>	24	
fried calamari and shrimp		

# Insalate

<b>Pera E Pecorino</b>	18	
red wine poached pears over a bed of frisee topped with toasted almonds and shaved pecorino drizzled with red wine reduction		
<b>Tre Colore</b>	16	
radicchio, endive & arugula with extra virgin olive oil & fresh lemon dressing topped with shaved parmigiano		
<b>Cesare</b>	16	
romaine lettuce with croutons tossed in a homemade anchovy parmigiano dressing		
<b>Insalatissima</b>	18	
mesculine greens with dried cranberries, caramelized walnuts, goat cheese, strawberry, and crispy prosciutto with homemade raspberry vinaigrette		
<b>Garden City</b>	18	
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

<b>Pasta Fagioli</b>	16	<b>Escarole &amp; Beans</b>	16
<b>Minestrone</b>	16	<b>Meatballs</b>	20

# Risotti

<b>Risotto Ai Porcini</b>	imported porcini mushrooms	30
<b>Risotto Ai Frutti Di Mare</b>	fresh mixed seafood	32
<b>Risotto Al Limone</b>	shrimp, lemon & arugula	28
<b>Risotto Al Gorgonzola</b>	speck & radicchio	28

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

<b>Gnocchi Di Alberobello</b>	26
homemade olive gnocchi with cherry tomatoes, roasted garlic, extra virgin olive oil, arugula and dry shaved ricotta	
<b>Trofie Al Pesto</b>	26
trofie pasta with basil pesto, potato, shrimp & cherry tomato	
<b>Orecchiette Al Ragu Di Coniglio</b>	28
orecchiette pasta in a rabbit ragu	
<b>Spaghetti Cacio Pepe</b>	26
spaghetti with imported cacio cheese & fresh crushed black peppercorns	
<b>Cavatelli Conversanese</b>	26
homemade cavatelli, sautéed with caramelized onion, fresh spinach & smashed fava beans	
<b>Strascinate Pugliesi</b>	26
fresh leaf shaped pasta with broccoli rabe, handmade sausage in roasted garlic and extra virgin olive oil	

<b>Spaghetti Al Tonno</b>	28
spaghetti with imported tuna, anchovy, capers, olives, roasted garlic in a red sauce	
<b>Bucatini Amatriciana</b>	24
bucatini in a fresh plum tomato sauce with imported pancetta, onions and basil	
<b>Rigatoni Siciliana</b>	26
fresh plum tomato sauce with eggplant, topped with marinated fresh buffalo mozzarella	
<b>Spaghetti Alla Carbonara</b>	24
made with imported pancetta, onion, pecorino and egg yolk	
<b>Linguine Alle Vongole</b>	30
fresh manilla clams sautéed with garlic & extra virgin olive oil	
<b>Fettucine Ai Porcini</b>	30
imported porcini mushrooms in a light cognac cream sauce	
<b>Penne Filanti</b>	26
baked penne in a bolognese sauce with homemade fresh mozzarella & fontina cheese	

# Secondi

<b>Croccante</b>	33
chicken breast lightly breaded & grilled topped with chopped caprese salad & served over warm crispy escarole salad	
<b>Scarpariello</b>	33
boneless chicken sautéed with handmade sausage, artichoke hearts, lemon, rosemary roasted garlic in a brown sauce	
<b>Margherita</b>	33
breaded chicken topped with fresh plum tomato sauce and melted homemade fresh mozzarella	
<b>Nonna</b>	33
chicken breast topped with eggplant, fontina, and tomato gratin in a brown sauce	
<b>Limone</b>	37
veal sautéed with capers, asparagus, & artichokes in a lemon white wine sauce	
<b>Saltimbocca</b>	37
veal sautéed in white wine sage sauce topped with prosciutto & mozzarella served over spinach	

<b>Prataiola</b>	38
veal sautéed with prosciutto & fresh peas in a porcini cognac sauce	
<b>Bombette Pugliesi</b>	38
veal stuffed with provolone, pecorino & prosciutto served with fava bean purée and chickory	
<b>Carre Di Agnello</b>	52
australian free range lamb chops, served with brussels sprouts and pancetta with pear and robiola risotto	
<b>Salmone</b>	42
roasted salmon served over shrimp, cherry tomatoes and pesto	
<b>Bronzino Alle Erbe</b>	42
mediterranean sea bass with fresh mixed herbs served with tri color salad and shaved parmigiano	
<b>Gamberi Scampi</b>	36
shrimp in a lemon white wine, roasted garlic sauce served with grilled zucchini	

# Contorni

<b>Broccoli Rabe</b>	16
<b>Roasted Potatoes</b>	16
<b>Asparagus</b>	16
<b>Fava E Cicoria</b>	16
<b>Spinach</b>	16
<b>Brussell Sprouts &amp; Pancetta</b>	16

# Chef Tasting

four course menu

\$145 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.