

## Zuppa

TOMATO, FENNEL and EGGPLANT

5.

## Antipasti

STEAMED ATLANTIC BLACK MUSSELS

fennel, tomato, pancetta, lemon gremolata

9.

PROSCIUTTO-WRAPPED MARINATED ASPARAGUS

shaved parmigiano-reggiano

6.

FRITTO MISTO

fried calamari, rock shrimp, baby clams, fennel, sweet onion, meyer lemon aioli

9.

FRIED RISOTTO

prosciutto, toasted fennel, fire-roasted tomato jam

7.

ANTIPASTI PLATTER

assorted meats, artisanal cheeses and vegetables

14.

## Insalata

ARUGULA con MOZZARELLA

caldofreddo mozzarella, red onion, toasted pine nuts, sherry vinaigrette

7.

CAESAR

whole leaf romaine, Caesar dressing, croutons, parmigiano-reggiano

6.

INSALATA DI CASA

cherry tomatoes, artichoke hearts, parmigiano-reggiano, lemon, e.v.o.o.

6.

## Wood-Fired Pizzas

MARGHERITA

mozzarella, basil, crushed tomato sauce, e.v.o.o.

9.

SALSICCIA

spicy sausage, mozzarella, crushed tomato sauce

11.

PROSCIUTTO con FICHI

prosciutto, goat cheese crumbles, fig puree

11.

FUNGHI

sautéed mushrooms, parsley, lemon drizzle, parmigiano-reggiano, e.v.o.o., garlic

11.

## Pasta and Risotto

LOBSTER SPAGHETTI

cold-water lobster meat, pomodoro sauce, parmigiano-reggiano, e.v.o.o.

18.

MALTAGALI

hand-torn pasta, vegetable broth, fire-roasted tomatoes, spinach, lemon mascarpone

12.

CARAMELIZED ONION-PROSCIUTTO AGNOLOTTI

gorgonzola cream, toasted walnuts, sage

12.

LEMON-SAFFRON RISOTTO

flame-grilled sea scallops, fried capers, e.v.o.o.

16.

## Entrees

WOOD-GRILLED SWORDFISH

fennel-tomato agro dolce, flame-grilled asparagus

17.

WOOD-ROASTED FREE-RANGE CHICKEN

lemon, rosemary, cracked pepper, rosso potatoes, arugula salad

15.

GRILLED FILET OF BEEF

rosemary, mosto, rosso potatoes, flame-grilled asparagus \*add gorgonzola 2.

19.

TUSCAN STEAK FRITES

wood-grilled rib-eye, porcini béarnaise butter, garlic fries, whole-leaf Caesar

21.

ROSSO BUCO

red wine-braised beef short rib, creamy polenta, flame-grilled asparagus

24.

## DRINK SPECIALS

Start with a

**BELLINI**

Made famous at Harry's Bar in Venice, a sublime combination of White Peaches and Prosecco. Bellissima!

Or try a **ROSSINI**

A blend of strawberries and Prosecco!

7.

**Italian Mojito**

A refreshing blend of 10 Cane Rum, Fresh Lime and Mint, topped with Prosecco

7.

**Sicilian Iced Tea**

Averno Amaro, Fresh Lemon and Lime topped with Ginger Ale

5.

**Limoncello**

**Raspberry**

**Fizz**

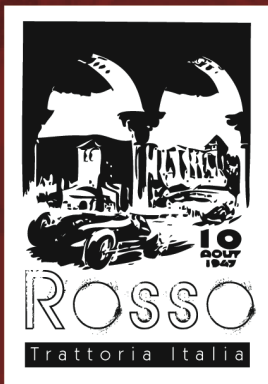
Light and spritzy blend of Prosecco and Limoncello with fresh raspberries

7.

**Aperol Spritz**

Aperol, Prosecco, Orangina and fresh orange slices over ice. Italy's top summer cocktail!

6.



Our Corkage Fee is only \$15 and we will gladly waive one Corkage Fee

For each bottle you purchase from our list

A 20% Gratuity may be added to the check for parties of six or more