ANTIPASTI CALDI E FREDDI

PARMIGIANA DI MELENZANE $.9.00
(Eggplant Parmigiana)

FRITTURINA DI POLIPO E CALAMARI $11.50
(Deep fried baby octopus and calamari)

CARPACCIO DI MANZO RUCOLA E CARCIOFI $11.50
(Beef carpaccio with julien artichokes, arugola and shaved parmesan)

SFORMATINO DI SPINACHI IN SALSA TARTUFATA $11.00
(Spinach flan with walnuts in truffle parmesan sauce)

CARPACCIO DI SALMONE ALL' ARANCIO
(Home made salmon carpaccio served with arugola in a orange & lemon dressing

IL TAGLIERE $11.50
(Mixed cold cuts)

FRUTTI DI MARE $10.95
(Mussels and clams sautee'd)

CALAMARI ALLA GRIGLIA $10.95
{Grilled calamari on a bed of mushrooms and lemon sauce}

INSALATA DI ARUGOLA $7.50
(Arugola salad served with apple and pecorino)

MISTA CON POMODORINI ALL' ACETO ROSSO $6.00
(Mixed green salad with cherry tomatoes)

ROMANA AL PARMIGIANO CON OLIVE $6.00
(Caesar salad with olives)

PRIMI PIATTI

PAPPARDELLA IN POLPA D'ASTICE $16.95
(Homemade pasta with lobster meat in a fra diavolo sauce)

TAGLIATELLE ALLA BOLOGNESE $15.95
(Tagliatelle pasta with meat sauce)

SCIALATIELLI GAMBERI E RADICCHIO $16.95
(Homemade hand rolled pasta with shrimp and radicchio)

SPAGHETTI CHITARRA ALLA MERIDIONALE $18.95
(Homemade pasta with anchovies, capers,eggplant,peppers black olives and fresh tomatoes)

LINGUINI POSILLIPO $16.95
(Linguini with clams in fresh diced tomatoes)

GNOCCHETTI AL FORNO $14.95
(Potato dumpling served with tomato and mozzarella in brick oven)

RAVIOLI CON RUCOLA E PROVOIA AFFUMICATA $$$
homemade cheese ravioli in cherry tomato sauce with arugola and smoked mozzarella)

LASAGNETTA DI MELENZANE $15.95
(crispy baked eggplant lasagna stuffed with mozzarella, cherry tomato and basil)

RISOTTO NETTUNO $19.00
(Mixed seafood risotto)

RISOTTO ASPARAGI E GORGONZOLA
(risotto wth aspargus and gorganzola)

RISOTTO AGLI AGRUMI $$$$
(Risotto with orange and lemon)

FORMAGGI

SELEZIONI DI FORMAGGI IMPORTATI ALLE MOSTARDE DI FRUTTA $$$$
(A selection of imported cheeses and fruit)

If you have any special requests, please feel free to ask.

SECONDI PIATTI
Pesci e Crostacei

TRANCIO DI SALMONE GRIGLIATO $22.95
(Grilled wild salmon with grilled asparagus in a lemon sauce)

FRITURINA DEL GO'FO $25.95
(Deep fried baby octopus, calamari, merluzzo,shrimp)

SPIGOLA AL FORNO PATATE E OLIVE $$$$
(Filet of branzino with potato and black olives in a white wine sauce)

CARNI E POLLAME

PICCATINA DI VITELLO AL LIMONE CON ZUCCHINE FRITTE
(Veal scallopine with fried zucchine in lemon sauce))

FILETTO D MANZO AI PESTO LEGGERO
(Grilled filet mignon served with red pepper eggplant cherry tomato sauteed pesto sauce

PETTO D'ANATRA ALLA FRAGOLA
(Pan roasted breast of duckwith strewberry balsamic sauce))

ROLLE DI POLLO
(chicken breast stuffed with ham and mozzarella in a mushroom sauce

Inform us of any food allergies that you may have so we may prepare your dish accordingly. Serving you is our pleasure.

For parties of six or more an 18% gratuity will be added

LE PIZZE

MARGHERITA $12.00
(tomato sauce bufala mozzarella fresh basil)

SALSICCIA E FRIARELLI $16.00
(bufala mozzarella, broccoli rabe and sausage)

CAPRESE $13.00
(bufala mozzarella fresh cherry tomato)

ARUGOLA $16.00
(tomato sauce bufala mozzarella
prosciutto arugala shaved parmigiano)

DIAVOLA $13.00
(tomato bufala mozzarella spicy salami basil)

QUATTRO STAGIONI $16.00
(tomato,bufala mozzarella,mushroom,ham,olives,artichokes)

MARINARA $10.00
(tomato garlic oregano extra virgin olive oil)

FUNGHI $14.00
(mushroom, mozzarella)

RIPIENO $15.00
(stuffed ricotta, salami mozzarella)

TARTUFATA $18.00
(margherita plus pate fresh black shaved truffles)