

## ENTREES

**\*GRILLED OCTOPUS | \$24**  
GRILLED SPANISH OCTOPUS WITH POTATO PUREE

**BLACK TRUFFLE CHEESE | \$18**  
MELTED CHEESE WITH HONEY BLACK TRUFFLE  
& HAZELNUTS

**VITEL TONNE' | \$18**  
THINLY SLICED VEAL WITH CREAMY  
TUNA & CAPERS SAUCE

**\*MUSSLES & CLAMS SAUTE' | \$19**  
SAUTEED CLAMS AND MUSSELS WITH  
WHITE WINE, GARLIC, AND CHERRY TOMATOES

**\*GRILLED CALAMARI | \$20**  
GRILLED CALAMARI SERVED WITH ZUCCHINI

## DEEP FRIED SPECIALTIES

**\*FRITTURA DI PARANZA | \$22**  
SHRIMP, BABY SQUID, CALAMARI

**\*BACCALA' TEMPURA | \$18**  
LIGHTLY FRIED BACALAO SERVED WITH  
FENNEL & CELERY SALAD

**FIORI DI ZUCCA | \$16**  
STUFFED ZUCCHINI BLOSSOMS

## FIRST COURSES

**\*TAGLIOLINI AMALFITANA | \$26**  
TAGLIOLINI WITH MUSSELS  
CLAMS, SHRIMP, AND CALAMARI

**\*ORECHIETTE BOTTARGA | \$22**  
ORECHIETTE PASTA WITH BROCCOLI,  
CLAMS, AND BOTTARGA

**TAGLIOLINI CACIO E PEPE | \$30**  
HOMEMADE TAGLIOLINI WITH PECORINO CHEESE,  
BLACK PEPPER AND BLACK TRUFFLE

**\*LOBSTER RAVIOLI | \$24**  
LOBSTER RAVIOLI WITH ARUGOLA PESTO  
TOPPED WITH CRUNCHY PISTACHIO

**\*PAPARDELLE OSSOBUCO | \$22**  
HOMEMADE PAPARDELLE WITH  
BRAISED OSSOBUCO

**CAVATELLI POMODORO | \$18**  
HOMEMADE CAVATELLI PASTA WITH  
HEIRLOOM TOMATOES AND BASIL

**RISOTTO OF THE DAY | MP**

**SOUP OF THE DAY | MP**

GLUTEN FREE PASTA AVAILABLE ON REQUEST

\* CONSUMING RAW OR UNDERKOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE RISK OF FOOD BORNE ILLNESS.

CORKAGE FEE  
WINE \$25 | CHAMPAGNE \$35

FOR FULL CATERING SERVICES & PARTIES ASK US OR CALL 786 953-7577