

ENTREES

*POLIPETTI ALLA LUCIANA | \$16
BABY SPANISH OCTOPUS IN TOMATO
SAUCE WITH BLACK OLIVES

CARPACCIO DI BRESAOLA | \$18
THINLY SLICED WAGYU BRESAOLA WITH AVOCADO

TORTINO DI VEGETALI | \$14
BABY VEGETABLE TART

*IMPEPATA DI COZZE | \$15
MUSSELS BLACK PEPPER AND LEMON BROTH

*GRILLED CALAMARI | \$18
GRILLED CALAMARI SERVED WITH ZUCCHINI

DEEP FRIED SPECIALTIES

*FRITTURA DI PARANZA | \$20
SHRIMP, BABY SQUID, CALAMARI

*BACCALA' TEMPURA | \$16
LIGHTLY FRIED BACALAO SERVED WITH
FENNEL & CELERY SALAD

FIORI DI ZUCCA | \$14
STUFFED ZUCCHINI BLOSSOMS

FIRST COURSES

*BLACK TAGLIOLINI | \$19
HOMEMADE TAGLIOLINI WITH CUTTLEFISH,
TOMATO CONCASSE AND JULIENNE ZUCCHINI

FETTUCCINE MUSHROOM | \$22
HOMEMADE FETTUCCINE WITH PORCINI
MUSHROOM MIX IN DEMI GLACE SAUCE

MACCHERONI PRIMAVERA | \$16
HOMEMADE MACCHERONI WITH
VEGETABLE MIX & LEMON ZEST

BUCATINI AMATRICIANA | \$18
HOMEMADE BUCATINI WITH AMATRICIANA
SAUCE AND GUANCIALE

SPAGHETTI ALLE VONGOLE | \$21
SPAGHETTI WITH CLAMS IN WHITE WINE & GARLIC

CAVATELLI POMODORO | \$16
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