

TRADITIONAL MENU

ANTIPASTI

APERITIVO CALABRESE MIXED ITALIAN OLIVES, SHEEP RICOTTA, NDUJA CROSTINO, CAPOCOLLO.	19
POLPETTE [GF] MEATBALLS, WHIPPED RICOTTA, SAN MARZANO TOMATO, BASIL, PARMIGIANO.	14
FIORI DI ZUCCHINE ZUCCHINI BLOSSOM, RICOTTA, SPICY SOPPRESSATA CALABRESE, TOMATO SAUCE, PARMIGIANO.	19
BURRATA E PROSCIUTTO [GF] IMPORTED BUFFALO BURRATA, SEASONAL LOCAL FRUIT, PROSCIUTTO SAN DANIELE DOP, MODENA BALSAMIC REDUCTION.	20

PASTA

SPAGHETTI AL POMODORO SPAGHETTI, VOLCANIC PIENNOLO CHERRY TOMATOES, BASIL, GARLIC.	19
RIGATONI ALLA NORMA RIGATONI, TOMATOES, RICOTTA, EGGPLANT, BASIL.	20
PAPPARDELLE BRASATO PAPPARDELLE, SLOW-COOKED SHORT RIB RAGU, CABERNET, PARMIGIANO.	28
TAGLIATELLE DELLA SILA TAGLIATELLE, ITALIAN PORCINI MUSHROOMS, HOME-MADE FENNEL SAUSAGE, NDUJA, PARSLEY.	27

SECONDI PIATTI

POLLO SALTIMBOCCA ORGANIC CHICKEN BREAST, SAN DANIELE PROSCIUTTO, SAGE, ROSEMARY DEMI, CAPONATA.	28
MERLUZZO IN UMIDO LOCAL COD, CHERRY TOMATOES, OLIVES, POTATOES, CAPERS, CALABRIAN CHILI PEPPERS, LEMON ZEST.	32

INSALATE

CAESAR HEARTS OF ROMAINE, CROUTONS, PARMIGIANO.	16
INSALATA DI TONNO [GF] IMPORTED ITALIAN TUNA, ROMAINE, ARUGULA, CHERRY TOMATOES, SNAP SWEET PEAS, EGGS, KALAMATA OLIVES, LEMON, EVOO.	17

FRITTO DI MARE LIGHTLY FRIED CALAMARI, SHRIMP, ZUCCHINI, GARLIC AIOLI.	20
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BRUSCHETTA RICOTTA E ACCIUGHE ITALIAN GRILLED BREAD, WHIPPED RICOTTA, ASPARAGUS, CHERRY TOMATOES, CANTABRICO ANCHOVIES.	17
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LINGUINE VONGOLE E BOTTARGA LINGUINE, MANILA CLAMS, BOTTARGA DI MUGGINE, LIME FINGER CAVIAR, CALABRIAN CHILI PEPPERS.	27
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PACCHERI CIVICO GRAGNANO PACCHERI, LIGHT TOMATO SAUCE, CLAMS, CALAMARI, SHRIMPS.	29
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BRANZINO [GF] WHOLE GRILLED EUROPEAN BRANZINO, FENNEL, ORANGES, OLIVES.	38
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TAGLIATA DI MANZO [GF] 10 OZ. 14 DAYS DRY AGED NY STEAK,	58
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BARBABIETOLE [GF] RED BEETS, ARUGULA, RED LETTUCE, FETA CHEESE, ORANGES, WALNUTS, HONEY, MODENA BALSAMIC REDUCTION, EVOO.	16
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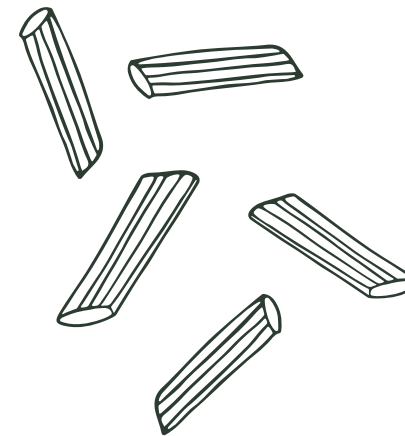
SIDES

ASPARAGUS	12
CAPONATA	10
ROASTED POTATOES	8
ZUCCHINE	8

VEGAN MENU

FIRST ITALIAN-VEGAN MENU IN THE US

OWNER & CHEF PIETRO GALLO CREATED THIS FULLY VEGAN MENU INSPIRED BY THE CLASSIC DISHES OF OUR ITALIAN HERITAGE EXECUTED WITH MODERN COOKING TECHNIQUES, PROVIDING A TRULY AUTHENTIC EXPERIENCE TO OUR BELOVED VEGAN GUESTS SINCE 2015.



ANTIPASTI

CAPRESE [GF] HOMEMADE RICE MOZZARELLA, HEIRLOOM TOMATOES, BASIL, EVOO.	15
BRUSCHETTA CLASSICA ITALIAN GRILLED BREAD, ROMA TOMATOES, ROASTED GARLIC, BASIL, EVOO.	16
RICOTTA VEGANA BAKED ALMOND RICOTTA, LEMON ZEST, THYME, ITALIAN GRILLED BREAD.	17
FIORE RIPIENO LIGHTLY FRIED ZUCCHINI BLOSSOM, CAPONATA, TOMATO SAUCE.	19

PASTA

RIGATONI PUTTANESCA RIGATONI, SAN MARZANO TOMATO SAUCE, KALAMATA OLIVES, CAPERS, CALABRIAN CHILI PEPPERS.	22
PENNE ALL ARRABBIATA CALABRESE PENNE, SPICY BELL PEPPER CHERRY TOMATO SAUCE, GARLIC, CALABRIAN CHILI PEPPERS.	24
CANNELLONI AI FUNGHI CANNELLONI, IMPORTED ITALIAN PORCINI MUSHROOMS, VEGAN PARMIGIANO, VEGAN BECHAMEL.	25
FETTUCCINE ALLA BOLOGNESE FETTUCCINE, IMPOSSIBLE RAGU, VEGAN PARMIGIANO.	26
MILANESE BREADED SMOKED EGGPLANT, RICE MOZZARELLA, TOMATO SAUCE, ARUGULA, CHERRY TOMATOES.	27

* TRANSMISSION IS POSSIBLE DUE TO GLUTEN PRESENT IN OTHER DISHES, PLEASE INFORM YOUR SERVER OF THE SEVERITY OF YOUR ALLERGY.

DESSERTS

DOLCI

TIRAMISU LADYFINGERS, MASCARPONE, ESPRESSO.	14
PROFITEROLES PISTACHIO FILLED CREAM PUFFS	14
CANNOLO SCOMPOSTO DECONSTRUCTED CANNOLI, SHEEP RICOTTA, CHOCOLATE CHIPS.	14
DELIZIA AL LIMONE SPONGE CAKE DOME, LEMON CREAM, LIMONCELLO.	14

DOLCI VEGANI

TIRAMISU VEGANO LADYFINGERS, CASHEW MASCARPONE, CINNAMON BISCOTTI, ESPRESSO.	14
GANACHE AL CIOCCOLATO CHOCOLATE TART, CHOCOLATE GANACHE.	14
CANNOLO DECONSTRUCTED CANNOLI, ALMOND RICOTTA, CHOCOLATE CHIPS.	14

VINI DOLCI

DESSERT WINES

MOSCATO D'ASTI BORGO MARAGLIANO, PIEMONTE	9
VIN SANTO PODERE DEL PARADISO (2016), TOSCANA	10
PORT GRAHAM LBV (2018), PORTUGAL	10