

TRADITIONAL MENU

ANTIPASTI

ANTIPASTO CALABRESE SOPPRESSATA, CAPOCOLLO, CACIOCAVALLO, SHEEP RICOTTA, GRILLED EGGPLANT & ZUCCHINI, NDUJA CROSTINO.	24
TARTARE DI SALMONE WILD CAUGHT CITRUS MARINATED SALMON, STRACCIATELLA CHEESE, ANCHOVIES ITALIAN CRUMBLES.	19
FIORI DI ZUCCHINE ZUCCHINI BLOSSOM, RICOTTA, SPICY SOPPRESSATA CALABRESE, TOMATO SAUCE, PARMIGIANO.	21

PASTA

SPAGHETTI AL POMODORO SPAGHETTI, VOLCANIC PIENNOLO CHERRY TOMATOES, BASIL, GARLIC.	19
RIGATONI ALLA NORMA RIGATONI, TOMATOES, RICOTTA, EGGPLANT, BASIL.	23
PAPPARDELLE BRASATO PAPPARDELLE, SLOW-COOKED SHORT RIB RAGU, CABERNET, PARMIGIANO.	29
TAGLIATELLE DELLA SILA TAGLIATELLE, ITALIAN PORCINI MUSHROOMS, HOME-MADE FENNEL SAUSAGE, NDUJA, PARSLEY.	28

SECONDI PIATTI

SCALOPPINA AL LIMONE ORGANICA CHICKEN BREAST, LEMON SAUCE, CAPERS, ROASTED POTATOES.	29
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
BARBABIETOLE [GF] RED BEETS, ARUGULA, RED LETTUCE, FETA CHEESE, ORANGES, WALNUTS, HONEY, MODENA BALSAMIC REDUCTION, EVOO.	16

BURRATA CAPRESE [GF] IMPORTED BUFFALO BURRATA, HEIRLOOM TOMATOES, EVOO, MODENA BALSAMIC REDUCTION. ADD PROSCIUTTO SAN DANIELE +\$5	19
FRITTO DI CALAMARI LIGHTLY FRIED CALAMARI, ZUCCHINI, GARLIC AIOLI.	22
CARPACCIO DI BRANZINO [GF] MEDITERRANEAN BRANZINO, CHERRY TOMATOES, OLIVES, CAPERS, BOTTARGA, PARSLEY.	21

MAFALDE AL RAGU DI CINGHIALE MAFALDE, SLOW COOKED WILD BOAR RAGU, CACIOCAVALLO, THYME.	28
LINGUINE VONGOLE E BOTTARGA LINGUINE, MANILA CLAMS, BOTTARGA DI MUGGINE, LEMON ZEST, CALABRIAN CHILI PEPPERS.	29
SPAGHETTI LIMONE E GAMBERI SPAGHETTI, RAW CALEDONIAN BLUE PRAWNS, PECORINO CHEESE, LEMON SAUCE.	29

BRANZINO [GF] WHOLE GRILLED EUROPEAN BRANZINO, FENNEL, ORANGES, OLIVES.	39
TAGLIATA DI MANZO [GF] 10 OZ. 14 DAYS DRY AGED NY STEAK, ARUGULA, CHERRY TOMATO, PARMIGIANO.	58

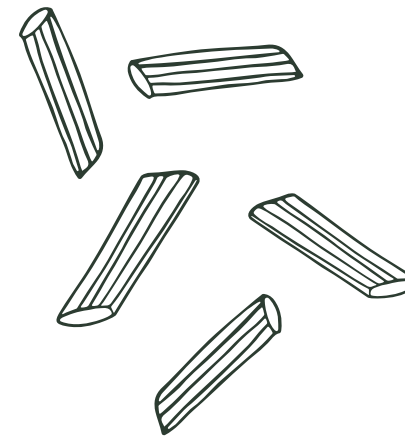
SIDES

ASPARAGUS	12
CAPONATA	8
ROASTED POTATOES	8
MEATBALL	10

VEGAN MENU

FIRST ITALIAN-VEGAN MENU IN THE US

OWNER & CHEF PIETRO GALLO
CREATED THIS FULLY VEGAN
MENU INSPIRED BY THE CLASSIC
DISHERS 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.	16
CALAMARI VEGANI [GF] PEA PROTEIN, CORN STARCH, CORN FLOUR, TOMATO SAUCE.	20
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 & SECONDI PIATTI

RIGATONI PUTTANESCA RIGATONI, SAN MARZANO TOMATO SAUCE, KALAMATA OLIVES, CAPERS, CALABRIAN CHILI PEPPERS.	23
PENNE ALL ARRABBIATA CALABRESE PENNE, SPICY BELL PEPPER CHERRY TOMATO SAUCE, GARLIC, CALABRIAN CHILI PEPPERS.	24
FETTUCCINE AI FUNGHI FETTUCCINE, SLOW COOKED MUSHROOM RAGU, ALMOND CRUMBLE.	26
LASAGNA VEGANA IMPOSSIBLE RAGU, ITALIAN BECHAMEL, VEGAN MOZZARELLA, VEGAN PARMIGIANO.	28
PARMIGIANA DI MELANZANE EGGPLANT PARMIGIANA, SAN MARZANO TOMATO SAUCE, SMOKED VEGAN MOZZARELLA, BASIL, VEGAN PARMIGIANO.	28

CROSSED CONTAMINATION IS POSSIBLE DUE TO GLUTEN, NUTS & SOY USED IN OUR KITCHEN,
PLEASE INFORM YOUR SERVER OF THE SEVERITY OF YOUR ALLERGY.

WE ACCEPT A MAXIMUM OF 5 CREDIT CARD PAYMENTS PER PARTY.

*
AN 18% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED FOR PARTIES OF 7 OR MORE GUESTS.
GRAZIE FOR YOUR UNDERSTANDING!