

TRADITIONAL MENU

ANTIPASTI

ANTIPASTO CALABRESE (2 PPL) SOPPRESSATA, CAPOCOLLO, CACIOCAVALLO, RICOTTA, ARTICHOKE, TUNA STUFFED BELL PEPPER, NDUJA CROSTINO.	26
ARANCINI ALLA CALABRESE CARNAROLI RICE, SMOKED SCAMORZA, TOMATO SAUCE, NDUJA, PECORINO CROTONESE.	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
GNOCCHI ALLA CAPRESE GNOCCHI, BUFFALO BURRATA, DRIED TOMATOES, BASIL PESTO, LEMON ZEST.	26
PAPPARDELLE BRASATO PAPPARDELLE, SLOW-COOKED SHORT RIB RAGU, CABERNET, PARMIGIANO.	29
AMATRICIANA CALABRESE TROPEA RED ONION INFUSED FILEJA, TOMATO SAUCE, GUANCIALE, NDUJA, PECORINO CROTONESE.	29

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
PANZANELLA FRESH TOMATOES, RED ONION, PEACHES, CUCUMBERS, BASIL, OLIVES, CAPERS, CROSTINI.	18
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. ADD PROSCIUTTO SAN DANIELE +\$6	19
FRITTO DI CALAMARI LIGHTLY FRIED CALAMARI, ZUCCHINI, GARLIC AIOLI.	22
CRUDO DI TONNO YELLOWFIN TUNA CRUDO, CALABRIAN CHILI PEPPER, HOUSE SAUCE, FRIED LEAK.	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
CALAMARATA DELLO STRETTO CALAMARATA, PIENNOLO YELLOW TOMATO, YELLOWFIN TUNA, TROPEA RED ONION, EGGPLANT, PINENUTS, RAISINS.	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

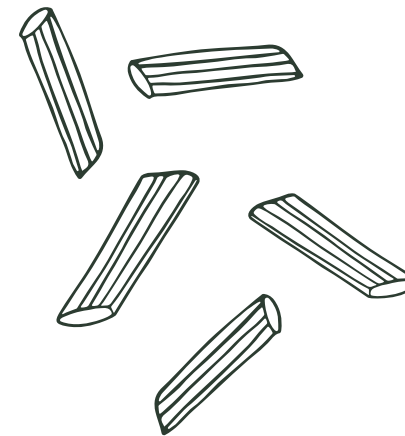
SIDES

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.	19
CALAMARI VEGANI [GF] PEA PROTEIN, CORN STARCH, CORN FLOUR, TOMATO SAUCE.	20
BRUSCHETTA RICOTTA & POMODORINI ITALIAN GRILLED BREAD, VEGAN RICOTTA, CONFIT TOMATOES, BASIL LEMON ZEST.	18
PATE' DELLA NONNA CHICKPEAS, PISTACHIO, RED ONIONS,BAY LEAVES, ROSEMARY, PESTO GLAZE, BRUSCHETTA.	20
FIORE RIPIENO LIGHTLY FRIED ZUCCHINI BLOSSOM, CAPONATA, TOMATO SAUCE.	19
PARMIGIANA DI MELANZANE EGGPLANT PARMIGIANA, SAN MARZANO TOMATO SAUCE, SMOKED VEGAN MOZZARELLA, BASIL, VEGAN PARMIGIANO.	22

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
FILETTO VEGANO CHUNK VEGAN STEAK, MEDITERRANEAN SAUCE, ASPARAGUS.	46

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!