

Per Iniziare

Zuppa del Giorno 6

All soups are non-cream based
made fresh in-house daily

Crema di Zucca 6

Roasted butternut squash soup

Insalata Mista 10

Baby greens, roasted fennel, red onions,
cherry tomatoes, balsamic vinaigrette

Insalata Cesare 10

Crisp romaine, aged Grana Padano, foccacia
croutons, Caesar dressing

Flan di Spinaci 14

Baked spinach, eggs, Parmigiano-Reggiano,
topped with Fontina cheese fondue

Burrata Pugliese 19

Burrata mozzarella, marinated Cerignola
olives, ripe tomatoes, basil, extra virgin
olive oil

Melanzane alla Parmigiana 14

Wooden oven baked eggplant, mozzarella,
Parmigiano-Reggiano & tomato sauce

Tartara di Tonno 16

Diced Ahi Tuna, cucumber, avocado,
scallions, mixed greens, lemon soy sauce

Calamari alla Griglia o Fritti 14

Grilled calamari with Italian couscous or fried
calamari with lightly spiced marinara sauce

Prosciutto e Melone 18

San Daniele Prosciutto, Tuscan melon

Tramezzini

Served with Patate Fritte

Avellino Panini 14

Foccacia bread, prosciutto, mozzarella,
roasted peppers, olive tapenade

Salerno Panini 12

Foccacia bread, grilled chicken, arugula,
Asiago cheese, sun-dried tomatoes,
eggplant tapenade

Wood-Oven Pizzas

Thin Crust Emilia Pizza 16

Mozzarella, prosciutto di Parma,
sun-dried tomatoes, tomato sauce,
fresh arugula

Thin Crust Diavola Pizza 16

Spicy Italian sausage, mozzarella,
fresh basil, tomato sauce

Vegetarian Pizza 16

Mushroom, ripe tomato, grilled eggplant,
mozzarella, artichoke, tomato sauce

Pasta e Risotto

*Pasta Made In-House
Half Portions Upon Request*

Cappellini Pomodoro Basilico 16

Organic angel hair pasta, tomato sauce,
fresh basil

Gnocchi alla Sorrentina 20

Potato gnocchi, light tomato coulis,
fresh mozzarella cheese

Ravioli ai Formaggi 20

Ravioli, ricotta, mascarpone, Fontina
Parmigiano-Reggiano, tomato coulis

Fettuccine Integrali 19

Organic whole wheat fettuccine pasta,
broccolini, wild mushrooms, grape tomatoes,
light tomato broth

Gialli e Neri di Mare 25

Saffron & squid ink tornarelli pasta, clams,
shrimps, scallops, mussels, calamari,
tomato sauce

Tonnarelli alla Carbonara 20

Square spaghetti, cured guanciale,
egg yolk, Parmigiano-Reggiano

Pappardelle Bolognese 22

Pappardelle pasta, bolognese raguût

Risotto di Farro 28

Emmer wheat, choice of: porcini mushrooms
or walnuts, Gorgonzola cheese, chopped
spinach

Le Specialità di Mario

Zuppa di Pesce 30

Seafood stew with farm raised shrimp, scallops, clams, calamari, mussels, garlic crostini, light tomato broth

Ombrina e Capperi 29

Seared saltwater Chilean sea bass, leeks, wild mushrooms white wine & caper sauce

Dentice Livornese 25

Sautéed saltwater snapper fillet, onions, capers, black olives, tomato sauce

Salmone 23

Grilled wild-caught Alaskan salmon fillet, orange zest, almonds, pink peppercorn, Amaretto creamy sauce

Gamberi Fradiavolo 29

Sautéed colossal gulf coast shrimp, lightly spiced tomato sauce with garlic & onions

Pollo alla Parmigiana 20

Parmesan-cruste, organic Bell & Evans chicken breast, mozzarella cheese, tomato sauce

Vitello ai Funghi 25

Pan seared veal, mushrooms, Marsala wine sauce

Vitello al Limone 23

Pan-seared veal scaloppine, lemon-butter sauce

Filetto al Barolo 30

Grilled 8 oz. prime filet mignon, potato gallette, Barolo sauce

Controfiletto al Gorgonzola 30

Grilled 16 oz. grass-fed bone-in rib eye steak, spinach, Gorgonzola sauce

Alla Griglia

*Saltwater Fish, Grass-Fed Beef,
Organic Pasture-Raised Chicken*

Colossal Gulf Coast Shrimp 25

Costa Rican Red Snapper Filet 23

Wild-caught Alaskan Salmon Filet 21

8 oz Bell & Evans Breast of Chicken 16

16 oz Bone-in Choice Rib Eye Steak 28

12 oz Choice New York Strip Steak 25

8 oz Center-cut Choice Filet of Beef 28

*Sauces: Amaretto-Orange Zest, Garlic-Herb,
Lemon Butter, Green peppercorn*

Contorni

Locally Grown Farm Fresh Vegetables

Organic Sautéed Baby Spinach 6

Organic Sautéed Baby Carrots 6

Grilled Seasonal Vegetables 5

Asparagus & Parmigiano-Reggiano 6

Organic Broccolini, Garlic & Olive Oil 6

Rosemary & Garlic Roasted Potatoes 5

Yucca Mashed Potatoes 5

Northern Italian Polenta 5

La Cena di Mario 35

First Course Selections

Zuppa del Giorno

All soups are non-cream based

Insalata di pomodori e Rucola

Baby arugula with Roma tomatoes, walnuts & Gorgonzola dressing

Caponata

Warmed blend of eggplant, zucchini, bell peppers, Olives, capers & anchovies served with ciabatta
Crostini

Main Course Selections

Rigatoni Campagnola

Rigatoni pasta with beef ragout, green peas & Mushrooms in a creamy sauce

Vitelo e Salsa Verde

Grilled veal skirt steak with parsley, garlic & olive oil sauce

Pagello e Vegetali

Red Seam Bream filet cooked in light tomato broth with garlic, herbs & vegetables

Third Course Selections

Torta di Mele

Warm apple tart served with vanilla ice cream & Caramel

Assorted Sorbet & Gelato

Served with home-made Biscotti & berries

Chef de Cuisine Mario Camia