



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 9

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

Insalata Cesare 9

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

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 17

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, eggplant tapenade, sun-dried tomatoes

Wood-Oven Pizzas

Thin Crust Emilia Pizza 15

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

Thin Crust Diavola Pizza 15

Spicy Italian sausage, mozzarella, fresh basil, onions, tomato sauce

Thin Crust Vegetarian Pizza 15

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

Pasta

Pasta Made In-House

Half Portions Upon Request

Cappellini Pomodoro Basilico 15

Organic angel hair pasta, tomato sauce, fresh basil

Ravioli ai Formaggi 19

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

Fettuccine Integrali 18

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

Gnocchi alla Sorrentina 20

Potato gnocchi, light tomato coulis, fresh mozzarella cheese

Gialli e Neri di Mare 23

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

Tonnarelli alla Carbonara 17

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

Pappardelle Bolognese 20

Pappardelle pasta, bolognese ragoût



Le Specialità di Mario

Gamberi alle Erbe 29

Sautéed saltwater jumbo shrimp, Italian fresh herbs, lemon & white wine sauce

Branzino al Limone 26

Pan-seared farm raised Mediterranean Striped Bass filet, lemon-butter sauce

Pollo alla Parmigiana 18

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

Dentice Livornese 24

Sautéed Costa Rican snapper fillet, onions, capers, black olives, tomato sauce

Petto di Pollo 16

Organic grilled Bell & Evans chicken breast, Roma tomatoes, red onions & baby arugula salad

Vitello al Limone 24

Pan-seared veal scaloppine, lemon-butter sauce

Alla Griglia

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

Colossal Gulf Coast Shrimp 22

Costa Rican Red Snapper Filet 22

Wild-caught Alaskan Salmon Filet 19

12 oz Bone-in Choice Rib Eye Steak 23

12 oz Choice New York Strip Steak 23

8 oz Center-cut Choice Filet of Beef 25

Sauces: Amaretto-Orange Zest, Garlic-Herb, Lemon Butter, Red Wine-Rosemary

Contorni

Locally Grown Farm Fresh Vegetables

Organic Sautéed Baby Spinach 5

Organic Sautéed Baby Carrots 5

Grilled Seasonal Vegetables 4

Asparagus & Parmigiano-Reggiano 5

Organic Broccolini, Garlic & Olive Oil 5

Rosemary & Garlic Roasted Potatoes 4

Yucca Mashed Potatoes 4

Northern Italian Polenta 4

Presto Pranzo 19

First Course Selections

Zuppa del Giorno

All soups are non-cream based

Insalata di Cesare

Caesar Salad

Polenta alla Genovese

Fried hard polenta with sausage ragout

Second Course Selections

Fettuccine con Gorgonzola e Noci

Fresh fettuccine pasta with gorgonzola sauce & walnuts

Pollo Scarpariello

Sautéed dark meat chicken, sweet Italian sausage, potatoes & mushrooms in white wine, lemon & garlic sauce

Occhiata e Oliva

Pan seared Saddled Bream filet with a creamy olives & capers sauce

Chef de Cuisine Mario Camia