



Benvenuto

We believe in sourcing the finest ingredients available locally and from Italy to create our dishes. We use extra virgin olive oil, tomatoes and all of our cheeses are from Italy; our Parmigiano-Reggiano cheese and balsamic vinegar come from Modena, Italy. Our breads and fresh pastas are made with semolina flour from Italy. We source our meat, fish and produce locally. Freshness is in each delicious bite. We offer our customers an unforgettable 4-course experience made with love. Sit, relax and enjoy!

Buon Appetito!

Four-course dinner is \$900/person or à la carte prices are listed after each item. Add the wine pairing to your four-course meal for \$400. Each glass is a half pour (2.5 oz).

"GF" denotes gluten-free but many dishes can be made gluten-free. Ask your server for options.

Antipasti

MELANZANE ALLA PARMIGIANA

Fried eggplants layered with Parmigiano-Reggiano and tomato basil sauce, then baked in the oven. \$200
Wine Pairing - Cesanese Rosso Lazio Casa Merge

CARPACCIO DI MANZO

Thin-sliced, grain and grass fed, free-range, local premium tenderloin filet mignon, marinated in spices and lemon juice, and served with arugula. \$260
Wine Pairing - Sangiovese La Carraia

FRITTURA CALAMARI E GAMBERI

300 gr. of calamari and shrimp fried and served with our house-made aioli. \$300
Wine Pairing - Pinot Grigio Cabert Villa San Martino

ANTIPASTO DI SALUMI E MOZZARELLA

A traditional plate comprised of 18-month aged Prosciutto di Parma, salami, mortadella and mozzarella. \$300
Wine Pairing - Sangiovese La Carraia (house red)

TARTARE DI SALMONE

Fresh salmon marinated in maracuya, served on a bed of fennel and cucumber, topped with fried capers, and a panna cotta mousse \$260
Wine Pairing - Falanghina del Beneventano De Falco

BRUSCHETTA AL POMODORO E VERDURE

House-made focaccia bread topped with tomatoes, garlic, basil and extra virgin olive oil. Served with vegetables. \$200
Wine Pairing - Bianco Lazio Venere Casata Merge (house white)

Insalate

INSALATA DI CESARE CON POLLO ALLA GRIGLIA

Hearts of Romaine lettuce grilled and topped with 200 gr. free-range, hormone-free grilled chicken breast and our homemade Caesar dressing and shaved Parmigiano. \$280
*Caesar dressing contains raw egg yolk.**
Wine Pairing - Grillo Tola

GORGONZOLA DOLCE, PERA E NOCI (GF)

Sliced pears, gorgonzola cheese from Italy, spinach and walnuts. \$200
Wine Pairing - Gewurztraminer Cantine Monfort

INSALATA MEDITERRANEA

A bed of baby spinach topped with feta, yellow bell pepper, red onions, Taggiasca olives, cucumbers, tomatoes, oregano and basil. \$200
Wine Pairing - Bianco Lazio Venere Casata Merge (house white)

BURRATA CON FINOCCHIO, ARANCIE E OLIVE (GF)

Imported burrata cheese served with shaved fennel, oranges and Taggiasche olives. \$250
Wine Pairing - Susumaniello Elfo Rosado

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs increases your risk of a foodborne illness.*

Choose one entrée option from either Primi or Secondi for the four course dinner

Primi

GNOCCHI ALLA SORRENTINA

House-made potato dumplings in a tomato basil sauce topped with fresh mozzarella and finished in the oven (vegetarian). \$280
Wine Pairing - Sangiovese La Carraia (house red)

SPAGHETTI ALLO SCOGLIO

300 gr. of octopus, clams, calamari and shrimp in an extra virgin olive oil, garlic San Marzano tomatoes sauce. \$420
Wine Pairing - Susumaniello Elfo Rosado

FETTUCCINE ALLA BOSCAIOLA

Translates to "fettuccine in the woods." House-made fettuccine pasta tossed in a portobello mushroom, organic pea, house-made Italian sausage, cream and Parmigiano-Reggiano sauce. \$300
Wine Pairing - Aglianico Nifo

PAPPARDELLE AL RAGU'

Fresh house-made pappardelle pasta with a San Marzano tomato and Angus ground beef sauce from our filet and ribeye. Topped with Parmigiano-Reggiano. \$300
Wine Pairing - Montepulciano D'Abruzzo Adonis Villa Vestea

FETTUCCINE AI GAMBERI, ASPARAGUS E MENTA

Fresh house-made fettuccine sautéed with shrimp, asparagus, mint and Parmigiano-Reggiano. \$320
Wine Pairing - Pinot Grigio Cabert

RAVIOLI AL SALMONE GORGONZOLA E NOCI

House-made ravioli pasta filled with salmon and served over a gorgonzola walnut cream sauce. Dusted with smoked paprika. \$350
Wine Pairing - Gewurztraminer Cantine Monfort

LASAGNA DI CARNE

House-made pasta layered with Roman style meat ragu sauce, béchamel and Parmigiano-Reggiano. \$300
Wine Pairing - Montepulciano D'Abruzzo Adonis Villa Vestea

SPAGHETTI ALLA CARBONARA

A classic Roman dish: imported Italian guanciale (cured-smoked pork cheeks), local eggs, pecorino Romano, abundant black pepper and Parmigiano-Reggiano are combined into a savory creamy sauce served with spaghetti. \$280
Wine Pairing - Gewurztraminer Cantine Monfort

Secondi

All Secondi can be made gluten free.

FILETTO AL PEPE VERDE E BRANDY

300 gr. tenderloin filet mignon, grain and grass fed, free-range beef. Pan-seared and finished in the oven, topped with a creamy green peppercorn brandy sauce and served with lemon and rosemary roasted potatoes and grilled asparagus. \$900 or + \$600 on four course dinner
Wine Pairing - Montepulciano D'Abruzzo Adonis Villa Vestea

COSTATA DI MANZO (GF)

450 gr. Angus ribeye steak, free-range, humanely raised. Grilled in rosemary and thyme. Topped with sautéed portobello mushrooms. Served with asparagus and potatoes. \$950 or +\$550 on four course dinner
Wine Pairing - Barbera d'Asti Marco Bonfante

SALMONE ALLA PUTTANESCA

300 gr. local fish pan-seared in extra virgin olive oil, grape tomatoes, capers and Taggiasche olives. Served with vegetables. \$480
Wine Pairing - Falanghina del Beneventano De Falco

OCTOPUS ALLA GRIGLIA

Fresh octopus grilled and served over a bed of our spicy arrabbiata sauce, vegetable and crema di burrata with grape tomato confit. \$380
Wine Pairing - Grillo Tola

POLLO ALLA CACCIATORA

300 gr. organic chicken breast, pan seared in a garlic, white wine, rosemary, sage, olive, guanciale (cured-smoked pork cheeks) and grape tomato sauce. Served with vegetables. \$380
Wine Pairing - Nero D'Avola Tola



Ask your server for the fish catch of the day!



Dolce

CANNOLI

House-made crispy cannoli shells stuffed with ricotta cheese, pistachios and chocolate morsels. \$150
Pairing - 2 oz. Grand Marnier

PANNA COTTA AL CIOCCOLATO E NOCCIOLA

House-made panna cotta layered with chocolate and candied hazelnuts. Served with a cocoa tuile cookie. \$150
Pairing - Lambrusco Grasparossa Amabile Semiespumoso

TIRAMISÙ

Savoiardi cookies soaked in espresso, layered with cream of mascarpone and zabbaione. Dusted with cocoa. \$200
Pairing - 2 oz. Sambuca

SOUFFLE AL CIOCCOLATO

House-made 70% chocolate soufflé served with mamey and orange tropical fruit gelato. \$180
Pairing - 3 oz. Ruby Port

We kindly request no more than two credit card transactions per table. Cash is always appreciated.