



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

VONGOLE ALLO ZAFFERANO

300 gr. of fresh, live clams from the Pacific Ocean sautéed in an extra virgin olive oil, garlic, pinot grigio, saffron broth served with house-made bread. \$290

Wine Pairing - Falanghina del Beneventano De Falco

SFORNATINO DI MELANZANE ALLA PARMIGIANA

Fried eggplants layered with Parmigiano-Reggiano and tomato basil sauce, then baked in the oven. \$200

Wine Pairing - Rosso Lazio Casa Merge

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)

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 GRIGLIATA

Hearts of Romaine lettuce grilled and topped with our house-made Caesar dressing and shaved Parmigiano. \$200
Caesar dressing contains raw egg yolk.*

Wine Pairing - Grillo Tola

BURRATA CON FINOCCHIO, ARANCIE E OLIVE (GF)

Imported burrata cheese served with shaved fennel, oranges and Taggiasche olives. \$230

Wine Pairing - Susumaniello Elfo Rosado

GORGONZOLA DOLCE, PERA E NOCI (GF)

Sliced pears, gorgonzola cheese from Italy, spinach and walnuts. \$200

Wine Pairing - Gewurztraminer Cantine Monfort

INSALATA PAPAYA ARANCIE E CIPOLLA ROSSA

Carpaccio di papaya arugula, red onions, oranges and shaved Parmigiano-Reggiano. \$180

Wine Pairing - Bianco Lazio Venere Casata Merge (house white)

*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)

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 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

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

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

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

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

MERO 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

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

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

Dolce

CANNOLI

House-made crispy cannoli shells stuffed with ricotta cheese, pistachios and chocolate morsels. \$150

Pairing - 2 oz. Grand Marnier

TIRAMISÙ

Savoardi cookies soaked in espresso, layered with cream of mascarpone and zabaione. Dusted with cocoa. \$200

Pairing - 2 oz. Sambuca

PANNA COTTA AL CIOCCOLATO PICCANTE E NOCCIOLA

House-made panna cotta layered with chocolate, a hint of cayenne pepper and candied hazelnuts.

Served with a cocoa tuile cookie. \$150

Pairing - 3 oz. Ruby Port

SEMIFREDDO ALLE FRAGOLE

Strawberry semifreddo (gelato cake) topped with pistachios and served over a strawberry gastrique with a tuile cookie. \$160

Pairing - Malvasia Spumante Dolce

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