

SALADS 9/12

Caesar – romaine lettuce, parmeggiano reggiano, in house anchovy dressing

Cicoria – dandelion leaves, onions, fennel, Barese olives, crotonese cheese, light vinarigrette

Roasted Kale Salad – Roasted Kale leaves accompanied by roasted peppers and mushrooms, onions & pine nuts topped with Crotonese cheese in a white balsamic dressing

Quinoa & Grilled Tiger Shrimps Salad – Quinoa with watercress, mango & avocado topped with grilled black tiger shrimps in a house white balsamic

Watercress & Sea Scallops – Watercress leaves in house anchovy dressing with seared Sea Scallops

Add:

- Shrimp +5
- Smoked Salmon +5
- Smoked Chicken +5
- Sauteed assorted mushrooms +4



PASTAS 16

Tagliatelle ai cariofi – fresh tagliatelle pasta with fresh artichokes

Fettuccine ai funghi – assorted forest mushrooms, truffle infusion and parmeggiano

Chitarra Aglio & Olio – fresh chitarra pasta, grilled capon, spicy garlic and olive oil

Gocchi Gorgonzola – in house ricotta spinach gnocchi, spinach and gorgonzola sauce

Pasta & Fagioli – trofie pasta with assorted beans, pancetta, light tomato broth

Add:

- in house smoked veal shank +7
- in house smoked beef ribs +7
- gluten free gnocchi +5
- with Rice Linguine Pasta +5
– please allow an extra 20 min



ENTREES

Crab cake with green salad / fries 16
with any pasta as a side 19
with any salad as a side 19

Fish and Chips (fish of the day) 17
* crusted with a variety of nuts (ask server)
with any pasta as a side 19
with any salad as a side 19



OMLETTES 14

Affumicata – in house smoked salmon, dill and chevre

Pollo – in house smoked capon, roasted red peppers, basil and white cheddar

All omelettes garnished with sour cream and caviar, served with choice of seasonal vegetables or green salad



Please inform staff of any allergies
A 15% gratuity applied to parties of six and over



PRIMO / ANTIPASTO 12

Carpaccio – raw thinly sliced beef, on a bed of arugola, parmeggiano reggiano shavings, honey roasted walnuts

Polipo – grilled octopus on a bed of chick peas

Burrata e Prosciutto – burrata mozzarella, prosciutto san danielle

PIZZE

Neo-classic 17

Rapini sauteed garlic rapini, roasted tomatoes, buffola mozzarella, Pomodoro e.v.o.o.

Anatra truffled duck ragu, buffola mozzarella, Pomodoro e.v.o.o.

Noce walnut puree, pecorino romano, buffola mozzarella, Pomodoro, porcini mushrooms, basil, e.v.o.o.

Pistachio fresh pistachio pesto, pecorino romano, buffola mozzarella, pomodoro, fennel sausage, basil e.v.o.o.

Bianca buffola mozzarella, prosciutto san danielle, arugola, basil e.v.o.o.

Classic

Buffola Plum tomato, buffola mozzarella 16

Margarita Pomodoro, mozzarella, basil 12

Mercurio Pomodoro, mozzarella, mushrooms, prosciutto 17

Capricciosa Pomodoro, mozzarella, black forest ham, fresh artichokes and egg 16

Gamberi Pomodoro, mozzarella, shrimp and fresh garlic, chili 16

Napoletana Pomodoro, Mozzarella, anchovy, capers, red onions and black olives 14

Calabrese Pomodoro, mozzarella, sopressata, crotonese cheese, roasted peppers and black olives 16

Funghi Pomodoro, mozzarella, forest mushrooms, pancetta and roasted peppers 15

Gorgonzola Mozzarella, Gorgonzola, caramelized onions, walnuts, apple, prosciutto san danielle 17

- Rice Crust Pizza Available +5
(our new rice crust is simply outstanding, I promise!)