

# PIZZA



## Margherita 18

Fior Di Latte, San Marzano Sauce, Basil, Olive Oil, Sea Salt

## Calzaone 22

Folded Pizza Filled with San Marzano Sauce, Mozzarella, Prosciutto, Basil and Ricotta Cheese.

## Diavola 22

San Marzano Sauce, Fior Di Latte, Spicy Italian Salumi, Ndjua

## Capricciosa 20

San Marzano Sacue, Fior Di Latte, Artichoke, Mushrooms and Black Olives

## Quattro Fromaggi 21

Olive Oil, Fior Di Latte, Parmigiano Reggiano, Gorgonzola, Ricotta Salta

## Pizza Con Burrata 21

Sicilian-Style Crust Baked with San Marzano Sauce and Sea Salt. Topped with Fresh Burrata, Cherry & Sun-Dried Tomatoes and Basil.

## Prosciutto E Arugula 23

Fior Di Latte, San Marzano Sauce, Prosciutto Topped with Arugula, Demi Glaze and Parmigiano Reggiano.

# ENTRÉES



## Branzino 30

Baked Branzino filled with Lemon, Rosmary and Thyme

## Lamb Chops 33

Marinated Lamb Chops Served with Arugula, Grape Tomatoes, Lemon and Tartar Sauce.

## Pollo Involtino 25

Chicken breast rolled and filled with Prosciutto Ricotta, Parmigiano, Garlic and Thyme topped Marsala Sauce

## Ribeye 34

Marinated Ribeye topped with Meat Reduction Sauce

# DESSERTS



Chocolate / Vanilla Gelato / Nutella 8

Cream Panacotta with Strawberry Reduction 8

Housemade Sorbet (Seasonal Flavors) 8

Smores (At the Firepits) 9

Housemade Italian Tiramisu 10

Gelato Flavour of the Month 8

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

# SIDES



7

Cream Gorgonzola Gnocchi

Truffle Mashed Potato

Broccolini

Pasta Pomodori

Garlic Fingerling Potato



## ANTIPASTI



### **Tuscan Bread 5**

Warm Bread with Parmigiano Reggiano and Olive Oil.

### **Polpette al Sugo 14**

Homemade Meatballs with Veal, Pork, and Beef, Served with Light San Marzano Tomato Sauce, and Parmigiano Reggiano.

### **Gnocchi Al Pomodoro 14**

Homemade Gnocchi, Sanmarzano sauce and Garlic topped with Mozzarella and Parmigiano Reggiano.

### **Burrata E Prosciutto 15**

Prosciutto and Burrata on top of a bed of Arugula.

### **Vongole al Vapore 16**

Steamed Clams cooked in White Wine reduction, Butter and Parsley.

### **Salumi & Formaggio 23**

Daily Selection of Italian Cheese and Meats, with Honey, Cornichons and dried fruit.



## INSALATA



### **Garden Caesar 13**

Classic Romaine Salad, Tossed with house made Caesar Dressing, Topped with Parmigiano Reggiano and Focaccia Croutons.

### **Insalata Di Rucola 13**

Arugula and Cherry Tomatoes Tossed in Homemade Italian Dressing, Topped with Shaved Parmigiano Reggiano.

### **Caprese 13**

Fresh Bocconcini Mozzarella, Baby Heirloom Tomatoes, Baby Arugula, Balsamic Glaze, Olive Oil and Basil.

## PASTA



### **Bucatini alle Vongole in Bianco 24**

Sauted Clams with Bucatini Pasta in a White Wine Sauce.

### **Pesto Allá Genovese 23**

Bucatini Tossed with House Made Pesto with Basil, Parmigiano Reggiano, E.V.O.O., Garlic, and Pine Nuts.

### **Lasagne al Forno 23**

Emilia-Romagna Style Lasagne with Bolognese, Bechamel, Parmigiano Reggiano and San Marzano Sauce.

### **Carbonara 24**

Guanciale, Parmigiano Reggiano, Pecorino, Egg Yolk Cooked with Bucatini.

### **Ragu Allá Bolognese 25**

Traditional Bologna Style Ragu with Beef, Pork, Veal.  
Served with Pappardelle.

### **Pasta Vigana 24**

Weekly Selection of Vegan Pasta.

### **Ravioli di Aragosta 33**

House Made Jumbo Lobster Ravioli Over Lobster Bisque Sauce  
Topped with White Truffle Oil and Shrimp.