

## Antipasti

ANTIPASTI MISTI <i>Salami · Mortadella · Pickled Mushrooms · Tavoliere · Grilled Garlic Toast</i>	20
APERITIVO <i>del GIORNO</i>	A.Q.
ZUPPA <i>del GIORNO</i>	10
CARPACCIO <i>Thinly Sliced Filet of Beef · Capers · Arugula · Parmigiano · Breadstick</i>	18
OLIVE FRITTE <i>Fried Spanish Olives · Marcona Almonds</i>	12
FRITTO MISTO <i>Calamari · Rock Shrimp · Fennel · Onions · Green Beans · Spicy Aioli</i>	16
ARANCINE <i>alla MILANESE Saffron Rice Croquettes · Braised Veal Shank · Aged Provolone</i>	16

## Insalate

CAESAR <i>Parmesan Tuile</i>	13
CAULIFLOWER <i>Tuscan Beans · Arugula · Lemon · Reggiano</i>	16
BARBABIETOLE <i>Roasted Beets · Green Beans · Fennel · Avocado · Roquefort Vinaigrette</i>	16
APPLE <i>Butter Lettuce · Candied Walnuts · Pomegranates · Buttermilk Blue Cheese Dressing</i>	14

## Pizze

PEAR <i>and</i> SPECK <i>Caramelized Onions · Gorgonzola · Aged Balsamic</i>	20
MARGHERITA <i>Tomato · Basil · Mozzarella Fior di Latte</i>	18
HOT ITALIAN <i>Spicy Sausage · Tomato · Peppers · Scallions · Oregano · Fontina</i>	22
SALAMI <i>Grilled Eggplant · Yellow Tomato Sauce · Thyme · Scarmoza Cheese</i>	24
PROSCIUTTO DI PARMA <i>Four Cheeses · Rosemary</i>	19

## Primi

RISOTTO <i>del GIORNO</i>	A.Q.
ELICHE <i>alla LINA Donna's Favorite Pork Meat and Porcini Ragu · Tomato · Parmigiano</i>	26
RICCIA <i>con</i> POLPETTE <i>Pork and Veal Meatballs · Rapini · Tomato · Reggiano</i>	26
GNOCCHI <i>Gorgonzola Cream Sauce · Pears · Toasted Walnuts · Black Pepper</i>	24
SPAGHETTI <i>alla VONGOLE Roasted Clams · Garlic · Chilies · Pinot Grigio</i>	28
VESUVIO <i>ai FUNGHI Wild Mushrooms · Thyme · Spinach · Truffle Cheese</i>	26
BUCATINI <i>alla AMATRICIANA Bacon · Tomato · Onions · Chilies · Pecorino Pepato</i>	24

## Secondi

PIATTO <i>del GIORNO</i>	A.Q.
GRILLED BERKSHIRE PORK CHOP <i>Tuscan Farro · Artichokes · Kale · Aged Balsamic</i>	42
SEARED SALMON FILET <i>Potato Puree · Tomato Chive Butter Sauce</i>	34
POLLO ARROSTO <i>Spicy Roasted Half Chicken · Seasonal Contorni</i>	28
BISTECCA <i>Grilled Ribeye Steak · Roasted Seasonal Vegetables · Gremolata Butter</i>	46
BRAISED LAMB SHANK <i>Tuscan Bean Ragu · Tomato · Mint Salsa Verde</i>	28

## Contorni

MARINATED OLIVES 8	MASHED POTATOES 6	FRENCH FRIES 6
SAUTEED SPINACH 7	BROCCOLINI 8 <i>Lemon · Parmigiano</i>	TUSCAN BEANS 8

**18% Gratuity added to parties of six or more**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

*Gluten-Free Options Are Available*



*Chef de Cuisine:  
Alberto Navarrete Arias*

*Restaurant Chef:  
Shirley Morehouse*