

Antipasti

Most menu items can be prepared gluten free upon request

Shrimp Portofino 17

Pan roasted jumbo shrimp, onion, red crushed pepper cognac reduction, chopped broccolini, garlic crostini

Grilled Octopus Vinotta 26

Imported octopus from Portugal, chopped yellow & red pepper, diced Roman artichoke, lemon, mustard, capers

Mussels Sauté 19

Garlic, w. wine, evoo, spicy pepper, cherry tomatoes

Calamari So Good 19

Green peas, evoo, onion, cherry tomatoes (GF!)

Bruschetta 15

Imported toasted Italian bread, tomato, basil, evoo, red onion, goat cheese

*Tuna Crudo 23

Avocado, cucumber, evoo, fresh lemon/orange juice, sweet & spicy bell pepper, & roasted panko

Imported Prosciutto Rustico & Burrata 26

San Daniele-Black Label® prosciutto (aged 24months), fresh Burrata cheese, arugula

Homemade Meatballs 13

Beef, imported Parmigiano, breadcrumbs, tomato-basil sauce

Homemade Eggplant Involtini 19

Ricotta, spinach, tomato basil sauce

Angus Beef Tenderloin Carpaccio 23

Olive oil, lemon, arugula, capers, shaved imported Parmigiano (GF!)

Zuppa e Insalate

Minestrone Soup Abruzzese 14

Yellow & green zucchini, garbanzo, white & red beans, carrot, onion, scallion, barley, house veg stock

Insalata Romana 15

Romaine, Caesar dressing, Imp. Parmigiano, crostini, anchovies
(gluten free upon request!)

Greco-Roman Salad 18

Tomatoes, cucumbers, artichokes, bell pepper, red onion, feta cheese, olives, garbanzo beans

Arugula & Beets 15

Arugula, beets, evoo, lemon & apple balsamic vinaigrette, imported goat cheese (GF!)

Primi

Pappardelle, Porcini & Truffle 38

White & porcini mushroom, white truffle butter, black truffle, Giuseppe Cocco® pappardelle

Short Rib Ravioli Alla Romana 36

100% angus beef ravioli, sausage, spinach, tomato, demi-glace, Parmigiano, Calabrese hot pepper

Homemade Caserecce Carbonara 34

Leoncini® pancetta, onion, white wine, black pepper, carbonara sauce, egg yolk, Parmigiano, Giuseppe Cocco® pasta

Abruzzo Linguini & Clams Guazzetto 30

Cape Cod little neck clams, garlic, onion, dried sweet cruschi, white wine, cherry tomato, De Cecco® linguini

Bolognese 33

Freshly made Bolognese sauce with Nebraska Angus beef, veal, celery, carrot, tomato, Giuseppe Cocco® rigatoni

Frutti di Mare al Vino Bianco 39

Shrimp, calamari, clams, mussels, scallops, garlic, evoo, onion, white wine, crushed red pepper, tagliatelle

Orecchiette Pugliesi Piccante 32

Sausage, broccoli rapini, white wine, white truffle butter, mild spice, fresh Pecorino cheese, Giuseppe Cocco® pasta

Lobster Ravioli 32

Portobello & shiitake mushrooms, spinach, vodka béchamel, touch of tomato

Gnocchi Alla Pecorara 31

Handmade potato gnocchi, creamy tomato-basil sauce, ricotta cheese

Black Fettuccini & Artichoke 38

Shrimp, calamari, clams, imported artichoke, garlic, scallions, white wine sauce, squid ink fettuccini

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Mare

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*Pacific Sea Bass 35

Pan roasted sea bass, white wine, lemon, caper, thyme, Yukon Gold roasted potato & seasonal vegetable

Scallop Risotto 37

Pan roasted dayboat scallops, white & royal trumpet mushrooms, creamy saffron sauce

* Grilled Alaskan Salmon 33

Alaskan salmon, white wine, cherry tomato, capers, Yukon Gold roasted potato & seasonal vegetable

Secondi

*Grilled Angus Filet Mignon 49

Nebraska Angus beef, sweet gorgonzola ravioli, Porto wine sauce, topped with gorgonzola crumbles

Veal Piccata 38

White mushrooms, white wine, lemon-caper sauce, De Cecco® linguini

Veal Pizzaiola 38

Fresh marinara sauce, basil, oregano, evoo, mozzarella, Giuseppe Cocco® fettuccini

Lemon Chicken & Artichoke 33

Organic & free-range chicken breast, artichoke, white mushrooms, fresh lemon, sundried tomatoes, capers

Chicken Marsala 34

Organic & free-range chicken breast, white mushrooms, Marsala sauce, saffron risotto

Sides

Wild Mushrooms 13

Mixed wild mushroom, garlic, evoo & thyme

Spinach 13

Garlic, evoo

Broccoli Rapini 14

Garlic, evoo & red pepper flakes

Pasta 13

Garlic & evoo, OR tomato basil sauce

Dolci & Caffè

Drip Coffee, Tea 4 Tiramisù 14

Espresso drenched sponge cake, mascarpone cheese, cocoa powder

Cannoli 13

Pastry shell, vanilla, fresh ricotta custard

Limon-Berry Mascarpone Cake 14

Lemon sponge cake with mascarpone cheese filling topped with fresh mixed berries

Crème Brûlée 18

Cream, eggs, sugar, vanilla bean, caramelized sugar, berry & mint (GF!)

Espresso 4

Vanilla, and chocolate sauce and vanilla bean gelato

Cappuccino 6

Warm Lava Cake 15

Caffè Truffle Affogato 15

Cappuccino & vanilla bean gelato bathed in espresso coffee (*cont. nuts*)

Spumoni Bomba 15

Strawberry, pistachio, & chocolate gelato ball, coated with hard chocolate shell (GF!)

Sorbetto al Limone 15

Lemon sorbet in a natural lemon shell (GF!)



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