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## CRUDI -SALAD-

ADD GRILLED CHICKEN 8 ADD GRILLED SHRIMP 10

### CAESAR 15

CRISPY ROMAINE HEART, SHAVED PARMESAN CHEESE  
HOMEMADE CROUTON & CAESAR DRESSING

### ARUGULA E CARCIOFI 18

BABY ARUGULA, SHAVED PARMESAN, ARTICHOKE HEART  
IN MEYER LEMON DRESSING & WHITE TRUFFLE ESSENCE

### MISTA 14

MIXED GREEN WITH FRESH TOMATO, CARROT  
PARMESAN CHEESE & BALSAMIC DRESSING

### NONNA 22

GRILLED CHICKEN, MIXED GREEN, SLICED PEAR  
CAMELIZED WALNUT, ROMA TOMATO & GORGONZOLA

### BARBABIETOLE E PECORINO 19

POACHED ORGANIC RED BEET, TOMATO, ASPARAGUS  
AVOCADO & GOAT CHEESE IN A BALSAMIC DRESSING

### SPINACI 19

SPINACH CHIFFONADE, GORGONZOLA CHEESE  
DRY BLACK FIG, SLICED PEAR WITH BALSAMIC DRESSING

### TRAMONTO 18

BELGIUM ENDIVE, BABY ARUGULA, GORGONZOLA CHEESE  
IN A BALSAMIC DRESSING

### CHOPPED 20

FINELY CHOPPED LETTUCE WITH GARBANZO BEAN  
TOMATO, AVOCADO, FRESH MOZZARELLA CHEESE & OLIVE  
TOSSED IN A BALSAMIC DRESSING

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## PRIMI -FIRST COURSE-

### CAPRESE 18

SLICED FRESH BUFFALO MOZZARELLA, TOMATO  
BASIL PESTO & EV OLIVE OIL

### ARANCINI 18

STUFFED RICE BALL WITH BEEF, PEA  
& MOZZARELLA CHEESE SERVED IN A RIPE TOMATO RAGÙ

### SCAMPI FRANCESE 24

TIGER SHRIMP SAUTÉED IN  
A LEMON BUTTER & CAPER SAUCE

### BURRATA 21

MOZZARELLA STUFFED WITH MASCARPONE CHEESE  
ROASTED BEET, HONEY, TRUFFLE ESSENCE & VINCOTTO

### CALAMARI FRITTI 22

FRIED CALAMARI WITH A SIDE OF SPICY MARINARA SAUCE  
& FRESH LEMON

### MELANZANE 22

PAN-FRIED SLICED EGGPLANT, LAYERED WITH CHEESE  
& TOMATO SAUCE THEN BAKED

### CARPACCIO 19

THINLY SLICED BEEF TENDERLOIN, ARUGULA  
SHAVED PARMIGIANO REGGIANO & MEYER LEMON JUICE

### LEGUMI MISTI 22

SHRIMP SAUTÉED WITH AN ASSORTMENT OF LENTIL  
BEAN RAGOUT & ROSEMARY

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# PIZZE

ASK YOUR SERVER FOR GLUTEN FREE PIZZA CRUST 6

HAND CRAFTED CRUST, HOMEMADE TOMATO SAUCE & MOZZARELLA CHEESE (EXCEPT\*) WE SERVE A 12" MEDIUM PIE

## PEPPERONI & SAUSAGE 25

PEPPERONI & SAUSAGE

## BIANCA E NEVE 25

\*SPINACH, GARLIC, RICOTTA & MOZZARELLA CHEESE  
(WHITE PIZZA)

## MARGHERITA 24

FRESH MOZZARELLA CHEESE, FRESH TOMATO  
ORGANIC BASIL & GARLIC

## HAWAIIAN 24

PINEAPPLE & CANADIAN BACON

## POLLO E PESTO 25

\*PESTO SAUCE, GRILLED CHICKEN, SUN DRIED TOMATO  
& MOZZARELLA CHEESE

## DELLA CASA 26

PEPPERONI, SAUSAGE, MUSHROOM, ONION  
& SEASONAL BELL PEPPER

## VEGETARIAN 25

MUSHROOM, EGGPLANT, FRESH TOMATO, ONION & SEASONAL BELL PEPPER

## YOUR OWN CREATION 18 EACH TOPPING 3.50

PEPPERONI - SAUSAGE - CANADIAN BACON - MEATBALL - PROSCIUTTO - SALAMI - ANCHOVY - MUSHROOM - ONION  
SEASONAL BELL PEPPER - OLIVE - EGGPLANT - ROASTED GARLIC - PINEAPPLE - CAPER - BASIL - SUN DRIED TOMATO  
KALAMATA OLIVE - FETA CHEESE - GOAT CHEESE - FRESH MOZZARELLA - RICOTTA CHEESE

## ADD GRILLED CHICKEN 8 ADD GRILLED SHRIMP 10

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# G N O C C H I -HOMEMADE POTATO DUMPLING-

## BOLOGNESE 27

TRADITIONAL MEAT SAUCE

## QUATTRO FORMAGGI 25

PARMESAN, GOAT, MOZZARELLA & GORGONZOLA CHEESE

## PESTO 25

FRESH BASIL, PINE NUT, GARLIC & PARMESAN CHEESE

## ROSA 25

TRADITIONAL VODKA PINK SAUCE

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# G N O C C H I R I P I E N I -FILLED POTATO DUMPLING-

## ZUCCA \*ON THE SWEET SIDE\* 27

ROASTED PUMKIN FILLING IN A VANILLA AMARETTO SAUCE

## FUNGO SELVATICI 27

WILD MUSHROOM FILLING IN A PESTO TOMATO CREAM SAUCE

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# PASTA

## GLUTEN FREE NOODLES 3

### BOLOGNESE 27

PAPPARDELLE (WIDE NOODLE)  
PREPARED WITH OUR TRADITIONAL MEAT SAUCE

### FUSILLI AL SALMONE 27

FUSILLI (SPIRAL NOODLE), DICED PAN ROASTED SALMON  
& GARLIC IN A LIGHT PINK SAUCE

### DEL TRAMONTO 27

FUSILLI (SPIRAL NOODLE), GRILLED CHICKEN  
SUN DRIED TOMATO & BROCCOLI IN CREAM SAUCE

### TURKEY RAGÙ 27

FETTUCCINE TOPPED WITH  
MINCED ORGANIC TURKEY RAGÙ

### LASAGNA DELLA CASA 27

LAYERED PASTA IN A TRADITIONAL MEAT & BECHAMEL SAUCE  
TOPPED WITH MELTED MOZZARELLA CHEESE

### VONGOLE 31

LINGUINI WITH MANILA CLAM IN THE SHELL WITH GARLIC  
& WHITE WINE SAUCE

### CASARECCI 27

HOMEMADE RAVIOLI FILLED WITH SPINACH  
& RICOTTA CHEESE SERVED IN A PINK SAUCE

### IMPOSSIBLE MEATBALL \*\* PLANT BASED\*\* 28

SPAGHETTI WITH IMPOSSIBLE MEATBALL  
IN A ROASTED TOMATO MARINARA SAUCE

### PESCATORE 32

LINGUINI, MANILA CLAM, SHRIMP, BLACK MUSSEL  
& CALAMARI IN A GARLIC TOMATO SAUCE

### POLPA DI LANGOSTINO E SCAMPI 36

LINGUINI WITH JUMBO SHRIMP, LANGOSTINO MEAT  
CHERRY TOMATO & GAVI DI GAVI WINE SAUCE

### PAESANA 26

HOMEMADE ORECCHIETTE (EAR SHAPED NOODLE)  
MUSHROOM, PEA & PANCETTA IN A LIGHT CREAM SAUCE

### GAMBERI FRA DIAVOLA 31

SPAGHETTI WITH TIGER SHRIMP  
IN A SPICY ROASTED GARLIC TOMATO SAUCE

### HOMEMADE ORECCHIETTE NOODLES & IMPORTED ALBA BLACK TRUFFLE 56

WITH MUSHROOM & FRESH PEA, TOSSED INSIDE A GIANT PECORINO CHEESE WHEEL  
FINISHED WITH SHAVINGS OF BLACK TRUFFLE

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## RISOTTO -ABORIO RICE-

### MARE E MONTI 32

TIGER SHRIMP, MANILA CLAM & MUSHROOM  
IN A WHITE WINE SAUCE

### CONTADINA 26

FARMER MARKET VEGETABLE  
IN A LIGHT PARMESAN CHEESE SAUCE

## C A R N E E P E S C E -MEAT & FISH-

SERVED WITH ROASTED YUKON GOLD POTATO & FARMER MARKET VEGETABLE

### POLLO PARMIGIANA E SPAGHETTI MARINARA 34

PAN ROASTED BREADED CHICKEN BREAST, MARINARA SAUCE  
TOPPED WITH MOZZARELLA CHEESE

### POLLO CON FUNGHI 34

CHICKEN BREAST WITH SEASONAL MUSHROOM  
IN A MARSALA WINE REDUCTION

### POLLO ALLA BRACE 36

GRILLED HALF BONELESS **MARY'S ORGANIC YOUNG CHICKEN**  
WITH PARSLEY & ROASTED GARLIC SAUCE

### SALMONE SELVATICO 38

SCOTTISH SALMON FILLET SAUTÉED IN A SEASONED  
CAST IRON PAN WITH TARRAGON BUTTER SAUCE

### FILETTO DI SOGLIOLA 32

PAN ROASTED ALMOND CRUSTED FILLET OF SOLE  
IN A LIME FRESH SAGE & GARDEN HERB ESSENCE

### COLORADO LAMB CHOP 46

MARINATED WITH FRESH HERB & GRILLED

### VITELLO GORGONZOLA 39

VEAL MEDALLION SAUTÉED WITH CREAMY GORGONZOLA  
CHEESE & CARAMELIZED PEAR IN MARSALA WINE

### VITELLO TARTUFO 42

SAUTÉED VEAL MEDALLION, MELTED BRIE CHEESE  
TOPPED WITH A BLACK TRUFFLE MOUSSE

### SCAMPI DIAVOLA E POLENTA 38

LARGE SHRIMP SAUTÉED WITH CHILI PEPPER FLAKE &  
TRADITIONAL TOMATO SAUCE

### CIOPPINO E CROSTINI 37

MANILA CLAM, MUSSEL, CALAMARI, FRESH FISH & SHRIMP  
IN A GARLIC TOMATO BROTH WITH CIABATTA CROSTINI

### PRIME NEW YORK STEAK 49

GRILLED WITH ROASTED GARLIC ROSEMARY SAUCE

## C O N T O R N I -SIDE- II

\*GLUTEN FREE FLAT BREAD AGLIO OLIO 10\*

ROASTED YUKON GOLD POTATO - POLENTA - GREEN BEAN  
ORGANIC SPINACH - BROCCOLI - CAULIFLOWER - CARROT - MUSHROOM

OUR CHEF IS DELIGHTED TO PREPARE REQUESTED RECIPE  
& CATER TO SPECIAL DIET OR CULINARY RESTRICTION