
CRUDI -SALAD-

ADD GRILLED CHICKEN 7 ADD GRILLED SHRIMP 9

CAESAR 13

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

ARUGULA E CARCIOFI 16

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

MISTA 13

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

NONNA 20

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

BARBABIETOLE E PECORINO 17

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

SPINACI 18

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

TRAMONTO 16

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

CHOPPED 18

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

PRIMI -FIRST COURSE-

CAPRESE 16

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

ARANCINI 16

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

SCAMPI FRANCESE 22

TIGER SHRIMP SAUTÉED IN A
LEMON BUTTER & CAPER SAUCE

BURRATA 19

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

CALAMARI FRITTI 20

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

MELANZANE 20

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

CARPACCIO 17

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

LEGUMI MISTI 20

SHRIMP SAUTÉED WITH AN ASSORTMENT OF LENTIL
BEAN RAGOUT & ROSEMARY

PIZZE

ASK YOUR SERVER FOR GLUTEN FREE PIZZA CRUST 5

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

PEPPERONI & SAUSAGE 24

PEPPERONI & SAUSAGE

BIANCA E NEVE 24

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

MARGHERITA 22

FRESH MOZZARELLA CHEESE, FRESH TOMATO
ORGANIC BASIL & GARLIC

HAWAIIAN 23

PINEAPPLE & CANADIAN BACON

POLLO E PESTO 24

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

DELLA CASA 25

PEPPERONI, SAUSAGE, MUSHROOM, ONION
& SEASONAL BELL PEPPER

VEGETARIAN 24

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

YOUR OWN CREATION 17 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 7 ADD GRILLED SHRIMP 9

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

BOLOGNESE 24

TRADITIONAL MEAT SAUCE

QUATTRO FORMAGGI 23

PARMESAN, GOAT, MOZZARELLA & GORGONZOLA CHEESE

PESTO 23

FRESH BASIL, PINE NUT, GARLIC & PARMESAN CHEESE

ROSA 23

TRADITIONAL VODKA PINK SAUCE

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

ZUCCA *ON THE SWEET SIDE* 25

ROASTED PUMKIN FILLING IN A VANILLA AMARETTO SAUCE

FUNGO SELVATICI 25

WILD MUSHROOM FILLING IN A PESTO TOMATO CREAM SAUCE

PASTA

GLUTEN FREE NOODLES 3

BOLOGNESE 25

PAPPARDELLE (WIDE NOODLE)
PREPARED WITH OUR TRADITIONAL MEAT SAUCE

FUSILLI AL SALMONE 25

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

DEL TRAMONTO 25

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

TURKEY RAGÙ 24

FETTUCCINE TOPPED WITH
MINCED ORGANIC TURKEY RAGÙ

LASAGNA DELLA CASA 24

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

VONGOLE 28

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

CASARECCI 25

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

IMPOSSIBLE MEATBALL ** PLANT BASED** 26

SPAGHETTI WITH IMPOSSIBLE MEATBALL
IN A ROASTED TOMATO MARINARA SAUCE

PESCATORE 29

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

POLPA DI GRANCHIO E SCAMPI 34

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

PAESANA 25

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

GAMBERI FRA DIAVOLA 28

SPAGHETTI WITH TIGER SHRIMP
IN A SPICY ROASTED GARLIC TOMATO SAUCE

HOMEMADE ORECCHIETTE NOODLES & IMPORTED ALBA BLACK TRUFFLE 52

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

RISOTTO -ABORIO RICE-

MARE E MONTI 29

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

CONTADINA 24

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 30

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

POLLO CON FUNGHI 30

CHICKEN BREAST WITH SEASONAL MUSHROOM
IN A MARSALA WINE REDUCTION

POLLO ALLA BRACE 33

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

SALMONE SELVATICO 35

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

FILETTO DI SOGLIOLA 29

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

COLORADO LAMB CHOP 42

MARINATED WITH FRESH HERB & GRILLED

VITELLO GORGONZOLA 36

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

VITELLO TARTUFO 38

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

SCAMPI DIAVOLA E POLENTA 34

LARGE SHRIMP SAUTÉED WITH CHILI PEPPER FLAKE

CIOPPINO E CROSTINI 33

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

PRIME NEW YORK STEAK 47

GRILLED WITH ROASTED GARLIC ROSEMARY SAUCE

C O N T O R N I -SIDE- 10

GLUTEN FREE FLAT BREAD AGLIO OLIO 9

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