



Starters

HOUSE BAKED FOCACCIA – 16

Olive Oil Focaccia, Ricotta, Saffron, Apricots

MEATBALLS & RICOTTA – 19

Beef & Veal Meatballs, Herbed Ricotta, Tomato Sauce, Parmigiano Reggiano

BRUSCHETTA – 21

Seasoned Ricotta, Marinated Tomatoes & Onions

CRISPY CALAMARI – 24

Arrabbiata Sauce, Lemon

CARPACCIO OF BEEF – 28

Chilled, Thinly Sliced Filet of Beef, Shallot Vinaigrette, Frisee, Cherry Tomato, Parmesan Crisp

ARANCINI – 22

Crispy Rice Arancini, Cacio e Pepe Sauce

Salads

CLASSIC CAESAR – 20

Romaine, Garlic Croutons, Creamy Caesar Dressing

BIG ITALIAN SALAD – 21

Pepperoncini, Artichoke, Olives, Chickpeas, Parmesan, Pickled Red Onions

Pastas

RIGATONI ROSA – 32

Pomodoro Sauce, Cream, Calabrian Chili, Parmigiano Reggiano, Vodka

AGNOLOTTI – 37

Brown Butter, Herb Breadcrumbs, Hazelnuts

HANDMADE PAPPARDELLE – 39

Hearty Short Rib Ragu, Parmigiano Reggiano

LINGUINE AI GAMBERI – 39

Roasted Garlic, Calabrian Chili, Parsley, Gulf Shrimps, Lemon

PASTA AL PESTO – 33

Fusilli, Homemade Pesto Sauce

CACIO E PEPE – 33

Homemade Bigoli Pasta, Pecorino Romano, Black Pepper

Plates

PORK CHOP – 56

Parsley Salsa Verde, Charred Broccolini

LEMON CHICKEN – 42

Farro ‘Risotto’, English Peas, Parmigiano Reggiano, Lemon & White Wine Reduction

BRANZINO – 42

Pan-Seared with Olives, Tomatoes, Shallots, Parsley, Artichokes

CHICKEN PARMIGIANA – 44

Vodka Sauce, Mozzarella, Parmigiano Reggiano, Served over Spaghetti Pomodoro

Sharable Sides

CAULIFLOWER – 15

Roasted with Parmigiano Reggiano

BROCCOLINI – 16

Charred with Calabrian Chili, Garlic, Breadcrumbs

FARRO RISOTTO – 18

Farro, English Peas, Parmigiano Reggiano



*Please notify your server of any food allergies or intolerance.

*20% gratuity is added to all guest checks for your convenience.

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