



Appetizers

CHEFS CHARCUTERIE BOARD FOR TWO

CHEFS SELECTION OF CURED IMPORTED ITALIAN MEATS, IMPORTED CHEESES, ROASTED RED PEPPERS, OLIVES & GRILLED LONG HOT PEPPERS 28.

CARPACCIO

THINLY SLICED FILET MIGNON, PARMESAN REGGIANO ALOLI, CAPERS, ARGRULA, LEMON AND TRUFFLE OIL 24.

BURRATA

FRESH BURRATA OVER BABY ARUGULA, IMPORTED PROSCUITTO, SEASONAL MELON. DRIZZLED WITH AGED BALSAMIC 19.

FRITTO MISTO

CALAMARI, SCALLOPS, SHRIMP, ZUCCHINI, SQUASH & PEPPERS. PRESENTED WITH A SELECTION OF THREE ALIO DIPPING SAUCES 23.

IMPEPATA COZZE MUSSELS

FRESH MUSSELS SAUTEED WITH LEMON, GARLIC, FRESH PARSLEY, WHITE WINE AND GARLIC CROSTINI FOR DIPPING 18.

GRILLED OCTOPUS

CHAR GRILLED OCTOPUS FINISHED WITH OLIVES, CAPERS, POTATOES, AND ROASTED CHERRY TOMATOES 21.

POLPETTE

TWO

HAND ROLLED MEATBALLS, PAN FRIED & SERVED WITH A TOMATO BASIL PUREE AND RICOTTA 17.

BABY LAMB CHOPS

ROMAN STYLE LAMB CHOPS MARINATED WITH ROSEMARY, GARLIC, SWEET AND SOUR CIPOLINI AND PANCETTA. FINISHED WITH A DRIZZLED TRUFFLE HONEY 22.

VONGOLE GRATINATE

BAKED CLAMS WITH SEASONED BREADCRUMBS IN A GARLIC WHITE WINE & LEMON DIPPING SAUCE 19.

JUMO SHRIMP COCKTAIL

FOUR CHILLED JUMBO SHRIMP COCKTAIL SERVED WITH A ROBUST COCKTAIL SAUCE AND LEMON 21.



Insalata

CAESAR SALAD

ROMAINE GARLIC CROUTONS, PARMESAN REGGIANO, TOSSED WITH A TRADITIONAL CAESAR DRESSING 15.

Add Grilled Chicken 10. | Flank Steak 13. | Grilled Shrimp 15.

ARUGULA & PEAR INSALATA

BABY ARUGULA, RIPE SLICED PEARS, GORGONZOLA, CANDIED WALNUTS. DRIZZLED WITH A LEMON DRESSING 14.

THE WEDGE

BABY ROMAINE LIGHTLY GRILLED. TOPPED WITH GONGONZOLA, PANCETTA CHIPS. FINISHED WITH BAROLLO DRESSING 17.

CAPRESE

THINLY SLICED PROSCUITTO, VINE RIPENED TOMATOES, FRESH MOZZARELLA, PICKLED ONION, ROASTED RED PEPPERS & COSTLE VERANO OLIVES 17.

BARBABIETOLA

ROASTED BEETS, CANTOLOPE, GOAT CHEESE, PUMPKIN SEEDS. DRIZZLED WITH A HONEY BALSAMIC MUSTARD DRESSING 15.

Pasta

LINGUINE ALLA VONGOLE

CLASSIC LINGUINE WITH CLAMS PREPARED IN WHITE OR RED SAUCE 27.

GNOCCHI ALLA RAGU

POTATO GNOCCHNI, HOME MADE BOLOGNESE 28.

SPAGHETTI CARBONARA

AUTHENTIC ITALIAN DISH PREPARED WITH PANCETTA, EGG YOLK, FRESH GROUND PEPPER AND PECORINO ROMANO 31.

FETTUCCINI FUSHELLA

FETTUCCINI, IMPORTED CREAMY RICOTTA, ASPARGUS & LEMON ZEST 28.

FRUTTI DI MARE

PERFECTLY COOKED SPAGHETTI PREPARED WITH CALMS, MUSSELS, SHRIMP, SCALLOPS & CALAMARI. FINISHED IN A GRAPE TOMATO SAUCE 35.

PENNE ALLA PUTTANESCA

SAN MARZANO PLUM TOMATOES, FRESH GARLIC & PARSLEY, EXTRA VIRGIN OLIVE OIL, GAETA OLIVES, AND CRISPY CAPERS 28.

Chefs Entrée Selection

POLLO ALLA MATTONE

BRICK PRESSED SEASONED & MARINATED SPRING CHICKEN. ACCOMPANIED WITH HERB ROASTED POTATOES & CHEFS SEASONAL VEGETABLE 31.

POLLO AGRUMI

PAN SEARED FRENCH CUT CITRUS MARINATED CHICKEN BREAST. ACCOMPANIED WITH SEASONED SMASHED POTATOES, AND SEASONAL VEGETABLE 30.

POLLO SELECTION

PARMIGIANO - FRANCAISE - PICCATA. CHOICE OF LINGUINE, PENNE OR SPAGHETTI 27.

DOUBLE CUT BERKSHIRE PORK CHOP

BONE IN 16oz FRENCH CUT CHOP, GRILLED WITH MUSHROOMS, ONIONS PEPPERS AND ROASTED POTATOES SERVED WITH HOT OR SWEET PEPPERS 37.

FILETO DI MANZO

10oz PRIME FILET MIGNON. PORCHINI BUTTER AND FINISHED WITH A PEPPERCORN DEMI. ACCOMPANIED WITH ASPARGUS AND SMASHED POTATOES 51.

16oz RIBEYE

GRILLED TO YOUR LIKING. FINISHED WITH SAUTEED MENAGERIE OF MUSHROOMS, ASPARAGUS & SMASHED POTATOES 53.

SALMON ARROTOLATO

BASIL SEASONED KING ALASKAN SALMON, CHERRY TOMATOES, BLACK OLIVES, CAPERS. CHEFS SEASONAL VEGETABLES & ROASTED POTATOES 37.

CHILIAN SEABASS ZUPPA DI PESCE

PAN SEARED WITH SAUTEED SCALLOPS, SHRIMP, LOBSTER AND FINISHED WITH A MILDLY SPICY TOMATO BROTH 47.

YELLOW FIN TUNA STEAK

SUSHI GRADE TUNA, PEPPER ENCRUSTED AND SERVED RARE OVER A CITRUS AND OLIVE OIL INFUSED CANNELLINI SALAD. FINISHED WITH A BALSAMIC GLAZE 43.

CONTORNI

ALL SIDES 12.

WHIPPED POTATOES

PARMESAN GRILLED ASPARGUS

BROCCOLI RABE

GARLIC BREAD

FOCCIA BREAD

BAKED POTATO