

SMALL PLATES

Alicette Marinare \$10

Marinated Mediterranean fresh anchovies, herbs

Olive Miste & Caprino \$10

Mixed olives, feta cheese in herbs and EVOO

Frittelle di Cavolfiore \$10

Cauliflower zeppole, lightly breaded and fried

Calamari In Umido \$11

Sautéed calamari, olives, garlic and capers in tomato sauce

Zucchini a Scapece \$10

Fried zucchini marinated in vinegar, mint, Napolitaner style

Involtini di Melanzane e Ricotta \$11

Eggplant rollatini stuffed with ricotta & pecorino cheese, herbs, tomato sauce

Asparagi & Prosciutto \$12

Grilled asparagus, Parma prosciutto, poached egg, butter truffle sauce, Parmesan cheese

Fichi Ripieni \$11

Cal Mira figs stuffed with walnuts, Gorgonzola cheese wrapped in Speck

Crab Cake \$12

Homemade pan-seared crab cake, served over cauliflower, string beans, tomato

Grilled Octopus \$13

Served over sautéed cauliflowers, caper berries, tomatoes and mushrooms

Frittura Mista \$12

Roman style Fried calamari, zucchini, green apples, cauliflowers

Polpette di Carne \$12

Grandma style veal meatballs in tomato sauce

Ceci & Gamberi \$12

Grilled gulf shrimp over chickpeas & rosemary

Eggplant Parmigiana \$11

Baked eggplant, mozzarella, Parmesan cheese

Impepata di Cozze \$12

Mussels in lemon white wine sauce, served with toasted Tuscan bread

BRUSCHETTA

Salsiccia & Taleggio \$12

Peasant bread, sweet Italian sausage, taleggio cheese

Caprese \$10

Peasant bread, tomato, mozzarella, basil, EVOO

Funghi e Fontina \$10

Peasant bread, mixed mushrooms, fontina cheese, truffles oil

Mascarpone Gamberi \$13

Peasant bread, zucchini, mascarpone cheese, shrimp

SALADS

Mango & Arugula \$12

Sliced mango, arugula, cranberry, goat cheese in raspberry vinaigrette

Mixed Seafood \$14

Calamari, shrimp, mussels, celery, oranges in lemon vinaigrette

Caprese \$13

Sliced beef tomato, buffalo mozzarella, basil in EVOO

Farro & Pecorino \$12

Italian spelt, tomato, endive, Cannellini beans, shaved pecorino in EVOO

Radicchio & Gorgonzola \$12

Grilled radicchio, endive, dried figs, walnuts, Gorgonzola cheese in honey mustard vinaigrette

Beets & Caprino \$12

Beets, endive, fried goat cheese in EVOO

Baby Spinach & Feta \$12

Baby Spinach, feta cheese caramelized walnut in balsamic glaze

Carciofi alla Romana \$13

Fried artichoke, arugula topped with shaved ricotta salata

A service Charge of 18% will be added to the total bill for a party of 8 or more regardless paid individually or combined

MAIN

Spaghetti alle Vongole \$17

Spaghetti, Manila clams in white wine sauce

Paccheri ai Frutti di Mare \$17

Large rigatoni pasta, mix seafood in tomato sauce

Rigatoni alla Norma \$16

Rigatoni pasta, eggplant ragu, shaved ricotta salata cheese

Trofie al Pesto di Pistacchi \$16

Homemade pasta with pistachio pesto

Tagliatelle alla Bolognese \$17

Homemade pasta with peasant veal ragout

Cavatelli Salsiccia \$17

Homemade pasta, sweet Italian sausage, bell pepper in tomato sauce

Fusilli al Ragu' di Agnello \$17

Homemade pasta with braised lamb ragu

Ravioli di Zucca e Salvia \$16

Homemade ravioli filled with butternut squash in butter sage sauce

Costolette di Agnello alla Griglia \$18

Three grilled lamb chops, string beans and roasted potatoes

Tagliata alla Fiorentina \$18

Tuscan style skirt steak, served with arugula and tomato salad

Pollo alla Milanese \$16

Breaded chicken breast topped with arugula, avocado and tomato salad

Salmone al Pomodoro \$18

Grilled salmon over string beans and roasted potatoes topped with fried onion and roasted tomato

Merluzzo alla Livornese \$16

Tuscan style cod fish in tomato sauce, served with black olives, string beans and roasted potatoes,

Branzino al Vino Bianco \$19

Branzino filet in white wine capers sauce, served with string beans and roast potatoes

Short Ribs con Risotto ai Funghi \$22

Braised short ribs in Barbera red wine with mushroom risotto

CRUDO & CARPACCI

James River Oyster \$2/11/22

Mild and meaty, from James River Southern Virginia

Blue Point Oyster \$2.5/14/27

Medium salinity, springy meat, light mineral finish from Long Island Sound

Wellfleet Oyster \$3/17/33

High salinity, light body and clean finish from New England region

Crudo di Pescespada \$16

Swordfish, radicchio salad and cornichon

Tuna Carpaccio \$16

Pan-seared poppy seed crusted thin sliced tuna over asparagus and roasted pepper

Beef Carpaccio \$16

Thin sliced beef tenderloin, arugula, shaved Parmesan in EVOO

Octopus Carpaccio \$16

Thin sliced octopus, pistachio, arugula in lemon vinaigrette

Salmon Tartare \$16

Salmon, caper berry, guacamole in EVOO

Tuna Tartare \$16

Tuna, potatoes, guacamole, herbs in EVOO

Prosciutto di Parma \$16

Italian Prosciutto

Jamon Serrano \$16

Spanish Prosciutto

Meat Plates for Two \$18

Chef's Selection

Cheese Plates for Two \$18

Chef's Selection

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