

BRUSCHETTA

\$10

Bruschetta Salsiccia & Taleggio

Peasant bread, sweet Italian sausage, taleggio cheese

Bruschetta Toscana

Peasant bread, homemade chicken liver pate

Bruschetta Caprese

Peasant bread, tomato, mozzarella, basil, EVOO

Bruschetta Funghi e Fontina

Peasant bread, mixed mushrooms, fontina cheese, truffles oil

Bruschetta Zucchine, Mascarpone & Gamberi

Peasant bread, zucchini, mascarpone cheese, shrimp

Meat Plate for Two (\$16)

Chef's Selection

Cheese Plate for Two (\$16)

Chef's Selection

SMALL PLATES

\$10

Alicette Marinate

Marinated Mediterranean fresh anchovies, herbs

Olive Miste & Caprino

Mixed olives, feta cheese in herbs and EVOO

Frittelle di Cavolfiore

Cauliflower zeppole

Calamari in Umido

Calamari, olives, garlic and capers in light tomato sauce

Zucchini a Scapece

Fried zucchini marinated in vinegar, mint, Napolitaner style

Involtini di Melanzane e Ricotta

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

Asparagi & Prosciutto

Asparagus, Parma prosciutto, poached egg, butter truffle sauce, Parmesan cheese

Fichi Ripieni

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

Crab Cake

Homemade crab cake, served over cauliflower, string beans, tomato

Grilled Octopus

Served over sautéed cauliflowers, caper berries, tomatoes and mushrooms

Frittura Mista

Roman style Fried calamari, zucchini, green apples, cauliflowers

Polpette di Carne

Grandma style Veal meatballs in tomato sauce

Ceci & Gamberi

Gulf shrimp over chickpeas & rosemary

Eggplant Parmigiana

Eggplant, mozzarella, Parmesan cheese

Baby Octopus Stew

Baby octopus, tomato, garlic, parsley and EVOO

Impepata di Cozze

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

SALADS

\$12

Mango & Arugula

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

Mixed Seafood

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

Watermelon & Watercress

Watermelon, Watercress, Feta Cheese in lemon vinaigrette

Caprese

Sliced beef tomato, buffalo mozzarella, basil in EVOO

Farro & Pecorino

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

Radicchio & Gorgonzola

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

Beets & Caprino

Beets, endive, fried goat cheese in EVOO

CRUDO (RAW)

\$15

Fresh Oysters

James River (\$2/ea.) Blue Point (\$2.5/ea.)
Wellfleet (\$3/ea.)

Crudo di Pescespada

Swordfish, watercress and cornichon

Tuna Carpaccio

Poppy seed crusted thin sliced tuna
over asparagus and roasted pepper

Beef Carpaccio

Thin sliced beef tenderloin, arugula,
shaved Parmesan in EVOO

Octopus Carpaccio

Thin sliced octopus, pistachio, arugula in
lemon vinaigrette

Salmon Tartare

Salmon, caper berry, avocado in EVOO

Tuna Tartare

Tuna, potatoes, herbs in EVOO

Prosciutto di Parma/Serrano

Italian or Spanish Prosciutto

MAIN

\$16

Spaghetti alle Vongole

Spaghetti, Manila clams in white wine
sauce

Paccheri ai Frutti di Mare

Large rigatoni pasta, mix seafood in
tomato sauce

Rigatoni alla Norma

Rigatoni pasta, eggplant ragù, shaved
ricotta salata cheese

Trofie al Pesto di Pistacchi

Homemade pasta with pistachio pesto

Tagliatelle alla Bolognese

Homemade pasta with peasant veal
ragù

Cavatelli Salsiccia & Peperoni

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

Fusilli al Ragu' di Agnello

Homemade pasta with braised lamb
ragù

Ravioli di Patate e Salsiccia

Homemade ravioli with sausage and
potatoes fillings in butter rosemary
sauce

Costolette di Agnello alla Griglia

Grilled lamb chop, string beans and
roast potatoes

Tagliata alla Fiorentina

Tuscan style skirt steak, arugula and
tomato salad

Pollo alla Milanese

Breaded chicken breast topped with
arugula, avocado and tomato salad

Salmone al Pomodoro

Grilled salmon, roasted tomato, string
beans and roasted potatoes

Merluzzo alla Livornese

Tuscan style cod fish, capers, olives,
string beans and roasted potatoes,

Branzino al Vino Bianco

Branzino filet in white wine capers pine
nuts sauce, string beans and roast
potatoes

DESSERTS

\$7

Tiramisu

Espresso, ladyfinger, cream, cocoa

Pannacotta

Fresh cream, mixed berry sauce

Tartufo

Italian ice cream

Torta Della Nonna

Lemon cream tarte, pine nuts

Crème Caramel

Crème custard, caramel sauce

Basil Crème Brulee

Infused basil crème custard, brulee
sugar

HOT DRINKS

Regular Coffee \$2

Espresso \$3

Cappuccino \$4

Herbal Tea \$4

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

All our food items are prepared Old Italian country style with specific amount of ingredients to achieve desired taste and texture, so there will be no substitutions on ingredients.
