

ANTIPASTI

Carpaccio di Spada

Swordfish carpaccio with fennel and orange salad in a citrus yuzu dressing

23

Calamari alla Griglia

Grilled calamari over baby spinach marinated in lemon and garlic sauce

23

Tuna Tartar

Fresh Ahi Tuna marinated in soy sauce served over avocado with a bed of arugula with cherry tomatoes

24

Tartar di Manzo

Beef tartar with bell pepper, baby pickles, and shaved parmesan

24

Polpetta di Granchio

Crab cakes with dijon mustard and micro greens

24

Mezze Dozzina di Ostriche | Dozzina di Ostriche

Kumamoto Oysters

Half-dozen / One dozen

25 | 41

Tagliere Di Salumi e Formaggi

Charcuterie board with imported Italian meats & cheese

One Person / Two Person / Four Person

18 | 32 | 44

Zuppa

Minestrone

Traditional Italian vegetable soup

13

Insalata

Insalata di Caesar

Baby gem caesar salad

15

Insalata di Spinaci

Fresh baby spinach, picorino toscano, sweet pear, pickled onions in a balsamic dressing

18

Insalata di Barbabietole

Rainbow beets with goat cheese and micro greens

18

Insalata Burrata

Arugula, organic cherry tomato, burrata cheese, and prosciutto with balsamic vinegar & olive oil

20

Insalata di Polipo

Octopus served over a bed of arugula with cherry tomatoes, potatoes, and pickled red onions in a lemon vinaigrette

24

A 20% gratuity will be added to parties of 6+ | Split Charge \$6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.

PASTA

(all pastas housemade | gluten-free \$4)

Cacio e Pepe

Spaghetti with pecorino and parmesan cheese, pepper, and olive oil.

22

Rigatoni alla Bolognese

Rigatoni with traditional Italian meatsauce

26

Rigatoni Varese

Rigatoni with Italian sausage, spinach, and garlic in a light tomato sauce topped with pecorino cheese

29

Linguine con Vongole

Linguine with manila clams in a white wine garlic sauce

31

Ravioli di Astice

Lobster ravioli in a light cherry tomato sauce

32

Spaghetti Frutti di Mare

Spaghetti with clams, mussels, and shrimps in a light tomato sauce | add 1/2 lobster

36 | 49

Fettuccine con Porcini e Tartufo Nero

Fettuccine with porcini mushrooms & black truffle

36

RISOTTO

Risotto con funghi e filetto di manzo

Risotto with porcini mushrooms and diced filet mignon

34

Risotto di Mare al Limone

Seafood risotto with scallops, shrimps, and calamari in a light lemon zest sauce

36

Risotto con Astice e burrata

Risotto with burrata and 1/2 lobster

39

CONTORNI

(side orders)

Fried Potatoes 8

Roast Potatoes 8

Mashed Potatoes 8

Spinach 9

Rapini 10

Asparagus 10

Mixed Seasonal Vegetables 10

(Zucchini, Eggplant, Bell Peppers, & Tomato)

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PESCI

Salmone

Grilled wild Alaskan salmon with pea purée and grilled asparagus

34

Branzino

Pan seared whole branzino served over soft polenta, clams, asparagus, and baby carrots

39

Cileno Sea Bass

Pan seared Chilean Sea Bass served over baby lentils topped with crispy leeks served with asparagus and baby carrots

49

Cioppino

Tuscan-style mixed seafood stew with lobster | add pasta

45 | 49

Astice

One and half pound grilled lobster with mixed vegetables with chimichurri sauce

49

TERRA eMARE

Surf & Turf half lobster and 8oz filet mignon with roasted potatoes, baby carrots, and mixed vegetables

69

LE CARNI

Pollo Jidori

Jidori chicken breast, sundried tomatoes, olives and smoked scamorza cheese served over grilled asparagus

34

Pollo Paillard

Thinly pounded grilled chicken breast served with fresh panzanella salad

35

Carré Di Agnello

Australian big eye rack of lamb in a mint sauce with mashed potatoes and mixed vegetables

48

Filetto di Manzo

8oz Omaha Angus filet mignon with truffle sauce served with spinach mash potatoes and grilled asparagus

52

Veal Chop

16oz Bone-in Veal Chop topped with a rosemary porcini sauce served with mash potatoes and sauteed garlic broccolini

54

Costoletta di Maiale

22oz Bone-in Tomahawk Pork Chop topped with marsala apple sauce over soft polenta and mixed vegetables

56

Bistecca di Manzo

15oz Prime Creekstone New York Steak with chimichurri, roast potatoes, and spinach

64

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