

ANTIPASTI

Carpaccio di Spada

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

24

Calamari alla Griglia

Grilled calamari over baby spinach marinated in lemon and garlic sauce

24

Tuna Tartare

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

25

Tartare di Manzo

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

25

Polpetta di Granchio

Housemade crab cakes with dijon mustard and micro greens

24

Polipo alla Griglia

Grilled Octopus served with potato puree and sautéed vegetables

26

Mezze Dozzina di Ostriche | Dozzina di Ostriche

Kumamoto Oysters

Half-dozen / One dozen

26 | 42

Tagliere Di Salumi e Formaggi

Charcuterie board with imported Italian meats & cheese

One Person / Two Person / Four Person

19 | 33 | 45

Zuppa

Minestrone

Traditional Italian vegetable soup

14

Insalata

(Add-on Chicken \$10 | Shrimp \$12)

Insalata di Caesar

Baby gem caesar salad

15

Insalata Terra e Mare

House salad with baby mix greens, tomatoes and roasted almonds in a balsamic dressing

15

Insalata di Spinaci

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

19

Insalata di Barbabietole

Rainbow beets with goat cheese and micro greens

19

Insalata Burrata

Arugula, organic cherry tomato, burrata cheese, and prosciutto with extra virgin olive oil

22

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)
(Add-on Chicken \$10 | Veal Meatballs (3pcs) \$10 | Shrimp \$12)

Cacio e Pepe

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

23

Tagliolini alla Pomodoro

Tagliolini pasta with fresh burrata in our housemade tomato basil sauce

26

Farfalle alla vodka e Prosciutto

Bowtie pasta with prosciutto in a parmesan vodka cream sauce

28

Rigatoni alla Bolognese

Rigatoni with traditional Italian meat sauce

28

Lasagna Bolognese

Three layer lasagna with traditional Italian meat sauce, parmesan and bechamel sauce

28

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

33

Spaghetti Fruiti di Mare

Spaghetti with clams, mussels, and shrimps in a light tomato sauce | add ½ lobster

38 | 49

Fettuccine con Porcini e Tartufo Nero

Fettuccine with porcini mushrooms & black truffle

38

RISOTTO

Risotto con funghi e filetto di manzo

Risotto with porcini mushrooms and diced filet mignon

36

Risotto di Mare al Limone

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

38

Risotto con Astice e burrata

Risotto with burrata and 1/2 lobster

39

CONTORNI

(side orders)

Fried Potatoes 9

Roasted Potatoes 9

Mashed Potatoes 9

Spinach 10

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

36

Branzino

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

42

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

52 | 55

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, with sundried tomatoes, olives and smoked scamorza cheese served over grilled asparagus

36

Pollo Ruspante

Pan seared boneless half Jidori chicken served with rosemary sauce, sweet corn, asparagus, and fries.

38

Carré Di Agnello

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

49

Costoletta di Maiale

14oz Duroc Bone-in Pork Chop served with roasted vegetables and sauteed crimini mushrooms in a rosemary sauce

49

Filetto di Manzo

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

53

Veal Chop

15oz Bone-in Veal Chop topped with a rosemary porcini sauce served with mash potatoes and sauteed garlic broccolini

58

Bistecca di Manzo

14oz. Center cut Prime Creekstone New York Steak (aged 30 days) served with chimichurri, roasted potatoes, and spinach

68

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