



DINNER MENU

SALADS

Arugula
cherry tomatoes & citrus vinaigrette 12
with parmigiano or goat cheese +2

Classic Ceasar Salad
shaved parmigiano & homemade croutons 12

add to any salad

chicken 7 | shrimp 8 | salmon 10

APPETIZERS

Arancini
mushroom mini rice balls
with truffle aioli 12

Prosciutto di Parma
sweet gorgonzola,
anjou pear & arugula 16

Burrata Caprese
tomatoes & fresh basil 15

Fritto di Carciofini
sautéed baby artichokes
& basil pesto 14

Tuna Tartare
raw yellow-fin tuna,
avocado salad, cucumber
& wasabi mayo 18

HOMEMADE PASTA

Cavatelli with Lobster
leeks, corn & grape tomatoes 28

Rigatoni
fresh tomato, ricotta & basil 21

Spaghetti Bolognese
nonna alba's bolognese sauce 22

Linguine Neri con Gamberi
black linguine spicy san marzano
tomato sauce & tiger shrimp 25

FISH & MEAT

Sirloin Burger on Brioche Bun
swiss cheese, caramelized onions, arugula salad & herbed fries 19

Pollo al Limone
free-range bell & evans chicken on the bone
roasted potatoes, lemon/rosemary sauce & french string beans 26

Salmone Scozzese
organic salmon, root vegetable, horseradish cream sauce & baby spinach 29

Branzino
lemon caper sauce, jasmine rice & asparagus 31

Sea Scallops & Sauteed Baby Artichokes
french string beans and basil pesto 29

Maiale con Vegetali Tartufati
double cut pork chop, cipollini onions, tuscan potatoes, artichokes & truffle oil 38

TONIGHT'S SPECIALS

Sauteed Tiger Shrimp
baby artichokes & fresh basil pesto 14

Ravioli di Anatra
duck & ricotta ravioli, morel, asparagus, truffle butter & shaved parmigiano 26

Sesame Crusted Yellow Fin Tuna
asparagus, baby spinach & mango | papaya | pineapple salsa 32

DESSERTS

Trio of Gelato 9

Homemade Tiramisu 10

Trio of Sorbet 9

TO ACCESS OUR FULL WINE LIST, VISIT ANY OF THESE LINKS:

