



## 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 14*

**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

**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

**Maryland Crab Cake**  
*puy lentil salad & saffron aioli 15*

**Forest Mushroom Ravioli**  
*pancetta | shallot broth & pecorino romano 26*

**Wild Striped Bass**  
*passato di pomodoro & mushroom trifolati 36*

### DESSERTS

Trio of Gelato 9

Homemade Tiramisu 10

Trio of Sorbet 9

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

