

Antipasti

Insalata Cesare

Romaine heart. Garlic bacon dressing. Preserved lemon. Parmesan Reggiano. 14

Polpette

Three handmade pork and beef meatballs. Spicy pan pickled vegetables. Garlic toast. 13

Bruschetta di Acciuga

Marinated white Spanish anchovies. Crostini with basil pesto, smoked red pepper pesto. 15

Bruschetta Pomodoro

Roasted tomatoes, baby arugula, balsamic reduction. 12 (V)

Bruschetta Melanzane e Limone Griglia

Fire roasted eggplant. Grilled lemon. Scallions. Curry dusted crostini. (V) 12

Gamberi

Three large shrimp. Garlic butter, tomato and green onion. 14

Salumi

A selection to share of thinly sliced Italian salumi, hard and soft cheese. Assorted olives and spreads. Garlic mini loaf. 13/person

Gazpacho Liscio

Smooth style vegetable "gazpacho". Chilled. With chives 'n chilies, our best olive oil and veggie confetti. 10 (V)

Classico

Bolognese

Radiatore pasta with pork and beef, garlic, sweet peppers and onion. Garlic toast. 25

Carbonara

Spaghetti with bacon, black pepper, onion, egg yolk, parmesan Reggiano. 26

Arrabiate

Pan pickled onion and fennel. Cayenne, banana and jalapeno peppers. Tomato, garlic and parsley. Very spicy! 23 (V)

Spaghetti al Vento

Shrimp, scallops, calamari, clams and mussels. Garlic, capers, basil pesto and olive oil. 33

Capricciosa

Large shrimp, scallop, chicken breast scallopine. Shiitake mushrooms, scallions. Lobster risotto. 33

Linguini Gamberi

Garlic shrimp. Light lobster and shrimp cream sauce. 28

Pollo or Vitello Parmigiana

Veal loin or chicken breast. Tomato and provolone. Fettuccini cream or tomato.

29/32

Porchetta con Arrabiate

Garlic/smoked paprika marinated pork loin & chili fennel rubbed pork belly combo. Rolled and roasted. Fiery hot penne Arrabiate. 29

Nuovo

Salmone Dolce e Salato

"Sweet and salty" center cut salmon. Orange and Sicilian green olive salsa. Leek risotto with vegetables. 28

Pollo Tagliuzzare

Lemon fettuccini with shredded chicken breast, red pepper pesto and baby arugula.

26

Brasato di Manzo

Braised beef brisket. Fried onions. Soft potato gnocchi with shiitake mushrooms. 31

Fettuccini con Funghi

Shiitake and cremini mushrooms. Onion, garlic, Parmesan cheese. 24 (V)

Linguini del Capo

Grape tomatoes, scallions and baby arugula. Fresh lemon, pine nuts and Parmesan

Reggiano 25 (V)

Fettuccini Primavera

Mushrooms, sweet peppers, arugula. Onion, garlic, vegetable broth and olive oil. 24 (V)

Vitello Carciofe

Veal scallopine. Aged balsamic black garlic glaze. Mix of artichoke heart, grape tomatoes and preserved lemon. 33

Pollo or Vitello Limone

Chicken or veal scallopine. Preserved lemon, fresh lemon juice. Pine nuts and pesto Genovese. Fettuccini pomodoro. 28/32