

## Alioli Platters for Sharing

### Tagliere di Salumi

our signature charcuterie platter  
prosciutto di Parma, soppressata salami, capocollo,  
and artisanal cheese with marinated olives

for 2 - \$39    for 3 - \$57    for 4 - \$73

### Tagliere di Frutti di Mare

our signature seafood platter  
grilled calamari, cajun-spiced shrimp, crab cakes,  
and pan-seared sea scallops

for 2 - \$55    for 3 - \$82    for 4 - \$107

### Focaccia al Rosmarino \$7

fresh-baked, homemade focaccia bread  
brushed with rosemary-infused olive oil

## Insalate & Antipasti

### Zuppa del Giorno

our chef's soup of the day

\$12

### Insalata Cesare

hearts of romaine, parmigiano, and garlic croutons  
tossed in our signature Caesar dressing, topped  
with crispy prosciutto

\$17

### Insalata Estate

field mix greens, fresh berries, and orange segments  
tossed in a champagne citrus vinaigrette topped  
with toasted almonds and crumbled goat cheese



\$17

### Insalata Caprese

imported buffalo mozzarella, vine-ripened tomatoes,  
marinated olives, and fresh basil with a balsamic  
reduction drizzle



\$22

### Add to any salad

grilled chicken or grilled shrimp (6)

\$17

grilled veal scallopini

\$19

### Polpette di Cinghiale

braised wild boar meatballs in a tomato veal ragú  
topped with shaved parmigiano

\$21

### Crochette di Granchio

traditional homemade crab cakes with a charred  
corn salsa and garlic herb aioli

\$26

### Bruschetta di Funghi

grilled wild mushrooms and creamy goat cheese on  
pan-seared bruschetta with truffle-infused olive oil



\$21

### Melanzane Napoletane

crispy, fried eggplant medallions layered with herbed  
ricotta cream served on a bed of tomato ragú



\$19

### Calamari alla Griglia

grilled squid tossed in a lemon caper olive oil with  
diced tomato and pickled red onion

\$23

### Frittura Mista

deep-fried, squid and tiger shrimp with crispy  
seasonal vegetables and spicy chipotle aioli

\$23

There will be times when the quality of ingredients does not meet our standards and certain menu items will not be served.

Please advise your server of any allergies or dietary restrictions. Special occasion cake service charge \$4 per person.

An 18% gratuity may be added to any groups of six or more. A 20% gratuity may be added on separating tabs.

Catering and private functions are available or join us for one of our exclusive wine tastings.

## Risotto & Pasta

*Fettuccine Affumicato* \$35  
black & white fettuccine with smoked salmon, tiger shrimp, & scallops in a charred scallion butter sauce

*Spaghetti alla Pescatore* \$35  
spaghetti with tiger shrimp, calamari, mussels, and king crab legs in fresh tomato basil sauce

*Gnocchi al Pesto* \$29  
hand-rolled gnocchi with tiger shrimp and diced tomato in a spinach pistachio pesto sauce

---


*Rigatoni alla Boscaiola* \$31  
rigatoni with beef tenderloin strips, mushrooms, and sundried tomatoes in a white truffle cream sauce

*Penne di Casa* \$29  
penne with grilled chicken breast and spinach in a goat cheese and roasted red pepper purée


*Penne alla Vodka* \$27  
penne with crispy pancetta and green onion in a vodka rosé sauce

*Rigatoni al Forno* \$27  
baked rigatoni in a beef bolognese sauce and fresh mozzarella

---

*Bauletti di Zucca*  \$30  
butternut squash ravioli with shiitake mushrooms, parmigiano, & diced tomato in a sage butter sauce

*Ravioli di Funghi*  \$31  
jumbo mushroom ravioli with roasted red peppers and spinach in a rosé sauce

*Risotto ai Funghi*  \$31  
arborio rice with porcini mushrooms and gorgonzola finished with shaved parmigiano and truffle olive oil

## Piatti Principali

*Pollo Ripieno* \$39  
pan roasted chicken breast supreme stuffed with artichoke, sundried tomato, and ricotta with a lemon butter sauce

*Vitello Alioli* \$39  
sautéed veal scaloppini in a prosciutto mushroom cream sauce

*Filetto di Manzo* \$53  
grilled 8oz beef tenderloin filet served with a fresh chimichurri sauce

*Costolette di Agnello* \$54  
grilled lamb chops with grainy mustard aioli, finished with truffle balsamic reduction & pistachio crumble

*Osso Buco* \$42  
red wine braised centre-cut veal shank served with buttery mashed potatoes

---

*Rotolo di Salmone* \$40  
rolled salmon filet stuffed with shrimp, scallop, crab & spinach with sundried tomato pesto butter sauce

*Orata Scottata* \$43  
pan-seared, crispy skin seabream filet with a Mediterranean couscous and grilled vegetable salad

### Add a side dish

*Risotto ai Funghi* \$19  
*Penne alla Vodka* \$18  
*Sautéed Mushrooms* \$16  
*Sautéed Rapini* \$14

*Gluten-free pasta available* \$4