

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