



APPETIZERS

Please share!

INVOLTINI	\$16
VEGETARIAN <i>with eggplant, zucchini, peppers, ricotta, truffle oil</i>	
SALUMI <i>with parma cotto ham, ricotta, salami, truffle oil</i>	
POLPETTE <i>Two large mamma's-recipe meatballs</i>	\$14
CAPRESE <i>Buffalo mozzarella, heirloom tomatoes, basil</i>	\$16
"FARINATA" <i>Garbanzo bean flour, extra virgin olive oil, served with green salad cherry tomatoes, prosciutto di Parma, olives and ricotta</i>	\$19
INSALATA DI MARE <i>Octopus, calamari, squid, shrimp, muscles, and clams</i>	\$16
CLASSIC CARPACCIO <i>Beef carpaccio, shaved Parmesan cheese, arugula</i>	\$14
CORAL CARPACCIO <i>Beef carpaccio, shaved Parmesan cheese, artichokes, capers</i>	\$16
BRESAOLA <i>Bresaola (Italian cured beef), cherry tomatoes, Parmesan cheese, arugula</i>	\$16
FRIED SEAFOOD <i>Crispy fried calamari and shrimp, muscles</i>	\$14
CALZONE FRITTO: <i>Topped with tomato sauce</i> <i>*with mozzarella, ham</i> <i>*with mozzarella, mushrooms, and artichokes</i>	\$14

SALADS

DI CASA <i>Cucumber, tomato, mixed greens, shallots, vinaigrette</i>	\$6
CESAR SALAD CHICKEN "ORGANIC" <i>Lettuce, house made croutons, roasted chicken</i>	\$14
GREEK <i>Feta cheese, heirloom tomatoes, cucumber, red onions, olives, basil, vinaigrette</i>	\$15
CARCIOFI <i>Artichokes, mint, arugula, Parmesan cheese, lemon, olive oil and pine nuts</i>	\$15

FROM THE OVEN

CHICKEN MILANESE <i>Organic chicken breaded and baked in the oven, served with arugula and cherry tomatoes</i>	\$16
PORK CHOPS <i>Bone-in pork chop, served with roasted potatoes and carrots</i>	\$22
BRANZINO <i>Grilled branzino, served with roasted potatoes and carrots</i>	\$20
LASAGNA CLASSICA <i>Fresh pasta, beef ragu, béchamel, Parmesan cheese</i>	\$18
PARMIGIANA <i>Eggplant, tomato sauce, basil, mozzarella fiordilatte, Parmesan cheese</i>	\$16

PASTA

Home-made fresh pasta

SPAGHETTI POMODORO <i>Fresh tomato sauce & basil</i>	\$14	TORTELLI VERDI <i>Spinach tortelli, ricotta, butter & sage</i>	\$18
BEEF RAGÙ MACCHERONI <i>Beef ragu, grana Padano</i>	\$17	SEAFOOD SPAGHETTI <i>Octopus, calamari, squid, shrimp, mussels and clams</i>	\$22
GNOCCHI PESTO GENOVESE <i>Basil, pine nuts, Parmesan cheese, green, beans, potatoes</i>	\$18	MUSHROOM TAGLIATELLE <i>Wild mushroom, Parmesan cheese</i>	\$16

Please Inform Us About Any Food Allergies. Consuming Raw Or Undercooked Meats, Poultry,
Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.



WAY OF EATING, WAY OF LIVING

THE PASTA

Combine semolina and flour, beaten eggs, water, oil and salt. Mix to make a stiff dough. Knead for 10 minutes and let it rest. There is not much of a secret behind a great pasta if not the quality of ingredients and passion we always put in making it.

THE PIZZA

We use stone-milled flours rich of fiber and we let our dough mature for an exceptional 72 hours.

Add just salt, water, and yeast.

We do all of this to offer you a pizza which is healthy, tasty, and highly digestible!

PIZZA

Gluten free +\$3

MARGHERITA	\$11	BREASOLA	\$18
<i>Tomato sauce, mozzarella fiordilatte, fresh basil</i>		<i>Mozzarella fiordilatte, bresaola, cherry tomatoes, arugula</i>	
INDIAVOLATA	\$15	VEGAN	\$18
<i>Tomato sauce, mozzarella fiordilatte, salame and chili</i>		<i>Tomato sauce, vegan mozzarella, zucchini, eggplants, red peppers</i>	
SPECK & GORGONZOLA	\$16	HOT DOG & FRIES	\$14
<i>Tomato sauce, mozzarella fiordilatte, speck, gorgonzola</i>		<i>Sliced chicken hot-dog and fries</i>	
PARMIGIANA	\$15	CLASSIC MARINARA, ROMANA & QUATTRO STAGIONI	
<i>Tomato sauce, mozzarella di Bufala, Eggplant</i>		<i>always available on request</i>	
VEGETARIANA	\$15		
<i>Tomato sauce, mozzarella fiordilatte with grilled vegetables and ricotta</i>			
REGINA	\$18		
<i>With cherry tomato, arugula, grana padano, prosciutto, mozzarella fiordilatte</i>			
4 FORMAGGI	\$14		
<i>With mozzarella fiordilatte, scamorza, grana padano, gorgonzola</i>			
BUFALA & PESTO	\$17		
<i>mozzarella di bufala, basil pesto, cherry tomatoes</i>			
SFIZIOSA	\$20		
<i>Tomato sauce, burrata, prosciutto, arugula, cherry tomatoes</i>			
TARTUFO	\$21		
<i>Fresh mozzarella, porcini mushroom, truffle carpaccio, shaved parmesan, truffle oil</i>			
HAWAYANA	\$14		
<i>Tomato sauce, mozzarella fiordilatte, pineapple, ham</i>			
BOSCAIOLA	\$18		
<i>Tomato sauce, mozzarella fiordilatte, sausage, mushrooms, roasted potatoes,</i>			

CALZONI

CALZONE PARMACOTTO	\$16
<i>Tomato sauce, mozzarella fiordilatte, Italian ham</i>	
CALZONE NAPOLI	\$16
<i>Tomato sauce, ricotta, salame</i>	
CALZONE VEGETARIAN	\$16
<i>Tomato sauce, eggplant, zucchini, mushrooms</i>	

ART & PIZZA

CENTAURI (shaped like a star)	\$21
<i>Tomato sauce, mozzarella fiordilatte, ricotta, salami</i>	
MILKY (star shaped)	\$24
<i>Tomato sauce, mozzarella fiordilatte, ricotta, salami, burrata, arugula, cherry tomatoes</i>	
PIROGA (shaped like a canoe)	\$23
<i>Mozzarella fiordilatte, prosciutto, artichokes, artichokes cream, shaved parmesan cheese</i>	
ALTAIR (oval shape)	\$22
<i>Mozzarella fiordilatte, mortadella, pistachios, balsamic vinegar reduction</i>	
HD74423 (one-side star shaped)	\$22
<i>Tomato sauce, mozzarella fiordilatte, gorgonzola, ricotta, ham</i>	