



PIZZE

MARINARA	12
Tomato sauce, garlic, oregano and E.V.O.	
MARGHERITA	14
Tomato sauce, bufala mozzarella and basil	
DIAVOLA	15
Tomato sauce, bufala mozzarella, hot soppressata and basil	
CAPRICCIOSA	16
Tomato sauce, bufala mozzarella, mushrooms, ricotta and salami	
ARUGOLA	16
Bufala mozzarella, cherry tomato, prosciutto San Daniele, arugola and Parmigiano Reggiano	
SALSICCIA E FRIARIELLI	16
Bufala mozzarella, sausage and broccoli rabe	

GLI ANTIPASTI

GALLETTE 10
Chickpea fritters with prosciutto, stracciatella cheese and figs

PARMIGIANA 10
Eggplant parmigiana with basil and mozzarella

POLPETTE 10
Homemade wagyu meatballs in red wine sauce with fresh ricotta cheese

CALAMARI 10
Grilled and roasted squid with mushrooms and lemon sauce

BURRATA 12
Fresh burrata cheese, orange, truffle honey, pecans and sundried tomato

MOSCARDINI 14
Sicilian baby octopus braised in Vincotto sauce with beans puree and
crispy pancetta

LE INSALATE

RUGHETTA 10
Arugula salad, cranberry, cucumber, goat cheese, almonds and lemon dressing

CAMPO 10
Mesclun salad with apple, dried figs, almonds and balsamic sauce

I PRIMI

GARGANELLI With scallops, shrimp and fava beans garnished with black garlic	18
RIGATONI With shrimp, mixed wild mushrooms, yellow corn and baby spinach	16
SPAGHETTI With eggplant, green zucchini, mixed peppers, cherry tomato and aged ricotta cheese	18
PAPPARDELLE With short rib ragu'	16
LINGUINE With cacio e pepe sauce and P.E.I mussels with Borlotti beans puree`	18
RAVIOLI With straccitella cheese in Amatriciana sauce	16
CYNAR Risotto with black truffle, artichoke and pancetta	18

I SECONDI

SPIGOLA Pan-seared filet of Mediterranean seabass with capers, dried apricots in lemon sauce	26
ORATA Filet of Mediterranean dorado with a thin potato crust in thyme and lemon sauce	22
SALMERINO Pan seared artichoke with heirloom cherry tomato and caramelized shallots	24
BISTECCA AllenBrothers Black Angus N.Y. strip loin steak with marinated fresh herbs sauce	28
POLLO Roasted half domestic chicken with mixed peppers and Gaeta olives	22

LUNCH MENU
THREE COURSE PRIX-FIXE

\$ 24.50 ~Without dessert **20.00 \$** ~
\$ 24.50 ~With a glass of house wine instead of dessert~

ANTIPASTI

GALLETTE Chickpea fritters with prosciutto, stracciatella cheese and figs

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CALAMARI Grilled and roasted squid with mushrooms and lemon sauce

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CAMPO Mesclun salad with apple, dried figs, almonds and balsamic sauce

PRIMI o SECONDI

PAPPARDELLE With short rib ragu`

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SPAGHETTI With eggplant, green zucchini, and mixed peppers with cherry tomato and aged ricotta cheese

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POLLO Roasted half domestic chicken with mixed peppers and Gaeta olives

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ORATA Filet of Mediterranean dorado with a thin potato crust in thyme
and lemon sauce

DOLCI

CIOCCOLATO Chocolate mousse with strawberry coulis

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TIRAMISU` Mascarpone cheese and espresso coffee cream

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PISTACCHIO Sponge cake scented with rum, filled and topped with pistacchio cream

Executive Chef Giuseppe Castellano