

DESSERTS

TIRAMISÙ 8

ladyfingers, espresso, organic eggs, sugar
mascarpone cheese, cocoa powder

CHOCOLATE & RICOTTA PIE 4.5

APRICOT JAM PIE 4.5

NUTELLA PIE 4.5

SFOGLIATELLA NAPOLETANA 4.5

phyllo dough filled with sweet ricotta cheese
and candied oranges

PANNA COTTA 4

served with homemade strawberry sauce

GELATO 5.50

Seasonal flavors

COLD DRINKS

SPRING WATER 4

PERRIER 3

FRESH LEMONADE 4

CHINOTTO 4

CLASSIC SODA 3

classic coke, diet coke, sprite

SAN PELLEGRINO SODA 3.50

orange, lemon, pomegranate, blood orange

APPLE JUICE 3.50

COFFEE & TEAS

ESPRESSO 2.75

MACCHIATO 3

AMERICANO 4

LATTE 5

CAPPUCCINO 5

AFFOGATO 7

vanilla / hazelnut ice cream, espresso

HOT TEA 4

earl grey, english breakfast, chamomile,
jasmine green tea



DELI CASE

FRESH PASTA box

2 servings - 9oz

FRESH SPAGHETTI 6.95

FRESH TAGLIATELLE 6.95

FRESH PAPPARDELLE 6.95

HOMEMADE GNOCCHI 7.50 (frozen)

LASAGNA SHEETS 7.50 (only by pre-order)

SAUCES

2 servings

TOMATO & BASIL 8.95 VEGAN

ARRABBIATA 8.95 VEGAN

PESTO 9.95

BOLOGNESE 9.95

COLD CUTS

PROSCIUTTO CRUDO

MORTADELLA with pistachio

PORCHETTA (Italian roasted pork belly)

BRESAOLA (air dried beef)

SALAME DI NAPOLI

SALAME CALABRESE (spicy)

CHEESES

BUFFALO MOZZARELLA (Campania)

BURRATA (Puglia)

FONTINA (Val d'Aosta)

GRANA PADANO (Emilia Romagna)

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FRESH PASTA

made daily with Italian flour, fresh eggs
and extra virgin olive oil

► Choose the pasta

- FRESH SPAGHETTI 
- FRESH TAGLIATELLE 
- FRESH PAPPARDELLE 
- PENNE (dry pasta)  VEGAN
- HOMEMADE GNOCCHI +2  VEGAN

► Choose the sauce

TOMATO AND BASIL 12

Italian tomatoes, basil

ARRABBIATA (spicy) 12 VEGAN

Italian tomatoes, red peppers, garlic, parsley

BOLOGNESE 15 BEST SELLER

ground beef and aromatic vegetables slowly
cooked in red wine and tomato sauce

PESTO 15

pine nuts, basil, parmigiano reggiano,
pecorino romano, garlic, olive oil

THREE CHEESES 14

Italian gorgonzola, parmigiano reggiano,
pecorino romano, cream, arugula

PORCINI MUSHROOM 18

fresh Italian porcini, cream, parsley

WILD SALMON 17.50

wild salmon, grapes tomatoes, basil, garlic

CLAMS 17.50 *SPAGHETTI ONLY

manila clams, olive oil, garlic, parsley

BOTTARGA 18 *SPAGHETTI and GNOCCHI ONLY

dry Sardinian mullet roe, garlic, olive oil

TRUFFLE 19

Italian black truffle, butter

MEAT LASAGNA 16

homemade pasta sheets, bolognese sauce, silky besciamella, parmigiano reggiano

ENTRÉES *served with two sides

COTOLETTA ALLA MILANESE 18

thin breaded chicken breast

CHICKEN SCALOPPINE 18

in a lemon and caper sauce

BEEF STEW + POLENTA (one side option) 18

beef stew served with polenta Valsugana

ROASTED WILD SALMON 19

► SIDES (À LA CARTE) 6.50

roasted vegetables · mashed potatoes,
broccoli in olive oil and garlic · garden salad

SALADS

BUTTER LETTUCE 12.50

raisins, toasted almonds, crumbled goat
cheese, balsamic dressing

ARUGULA 13.50

grapes, avocado, toasted walnuts, shaved
parmigiano reggiano, lemon olive oil

ADD GRILLED CHICKEN +7

SANDWICHES

CAPRESE 11

tomatoes, mozzarella, homemade pesto

PROSCIUTTO 12.50 BEST SELLER

prosciutto di Parma, mozzarella, arugula

PORCHETTA 12

Italian style roasted pork belly, fontina
cheese, arugula

MORTADELLA WITH PISTACHIO 11.50

mortadella with pistachio

BREADED CHICKEN 14

breaded chicken, fontina cheese, tomatoes,
butter lettuce

COLD PLATES

CAPRESE PLATE 13.50

Italian burrata or buffalo mozzarella,
heirloom tomatoes, Tuscan marinated olives,
arugula, extra virgin olive oil

BRESAOLA CARPACCIO 15

air dried beef carpaccio, arugula, shaved
parmigiano reggiano, lemon olive oil