



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

CARBONARA 17 *Sunday only!

organic eggs, Italian bacon, onions,
parmigiano, pecorino, black pepper

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, mustard 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

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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

COLD DRINKS

- SPRING WATER** 4
- PERRIER** 3
- LEMONADE** 4
- CLASSIC SODA** 3
classic coke, diet coke, sprite
- SAN PELLEGRINO SODA** 3.50
orange, lemon, pomegranate, blood orange
- APPLE JUICE** 3.50

- 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

COFFEE & TEAS

- ESPRESSO** 2.75
- MACCHIATO** 3
- AMERICANO** 4
- LATTE** 5
- CAPPUCCINO** 5
- AFFOGATO** 7
vanilla / hazelnut / dolce vita gelato, espresso
- HOT TEA** 4
earl grey, english breakfast, jasmine,
chamomile



WINE & BEER

BUBBLES

- PROSECCO** 9.50 / 35
Acinum, Veneto, Italy. nv

WHITE

- PINOT GRIGIO** 9.50 / 35
Torrediluna, Trentino, Italy. 2018
- SAUVIGNON BLANC** 10.95 / 39
Torrediluna, Trentino, Italy. 2018
- GAVI DI GAVI** 9.95 / 36
Araldica, Piemonte, Italy. 2018
- CHARDONNAY** 8.95 / 32
Torrediluna, Trentino, Italy. 2018
- FALANGHINA** 12.50 / 45
Terredora, Campania, Italy. 2018

ROSÈ

- NEGROAMARO** 9 / 33
Leone De Castris, Italy. 2018

DESSERT WINE

- MOSCATO D'ASTI** 9.50 / 35
Marenco, Piemonte, Italy. 2019

RED

- CHIANTI DOCG** 8.95 / 32
Fattoria Del Cerro, Toscana, Italy. 2017
- SUPERTUSCAN** 8.95 / 32
Poggio D'Elsa, Toscana, Italy. 2018
- PINOT NOIR** 10.50 / 38
Lechthaler, Trentino, Italy. 2017
- MONTEPULCIANO D'ABRUZZO** 9 / 33
Valle Tritana, Abruzzo, Italy. 2017
- ROSSO DI MONTALCINO** 12.50 / 45
Camigliano, Toscana, Italy. 2017
- BRUNELLO DI MONTALCINO** 80.95
Camigliano, Toscana, Italy. 2014

DRAFT BEER

- MENABREA BIONDA** 4.8% vol
Lager - slightly malted
- MENABREA ROSSA** 5% vol
Double malt - malted w/ spicy overtones