

~ ANTIPASTI ~

BRUSCHETTA VE, V

Pear Tomatoes, Basil, Garlic, Extra Virgin Olive Oil;
Grilled Ciabatta Bread \$20

CARPACCIO CLASSICO GF

Thinly Sliced Raw Beef Tenderloin, Arugula, Capers, Shaved
Parmigiano, Extra Virgin Olive Oil \$22

CALAMARI FRITTI

Deep Fried Calamari; Spicy Marinara Sauce,
Tomato Romesco Sauce \$22
(romesco sauce contains traces of almonds)

BURRATA E PROSCIUTTO CAPRESE GF

Local Burrata, Heirloom Tomatoes Slices, Pesto, Prosciutto \$22
(pesto contains traces of pine nuts)

TARTARA DI TONNO GF UPON REQ

Sushi Grade Ahi Tuna, Chives, Harissa Aioli, Pink Salt Marinated
Cucumber Slices, Kalamata & Pickled Vegetable Tapenade;
Served with a Crostini \$26

COCKTAIL DI GAMBERI GF

Chilled Black Tiger Shrimp, Homemade Cocktail Sauce \$27

SALSICCIA ALLA PEPERONATA GF UPON REQ.

Grilled Italian Sausage, Perline Cheese, Roasted Bell Peppers, Red
Onion, Basil, Garlic Tomato Sauce, Wild Arugula;
Grilled Crostini \$21

~ ZUPPA ~

MINISTRONE VE, V, GF

Seasonal Vegetables, Kidney Beans, Herbs \$11
(vegetable broth)

PASTA E FAGIOLI

Traditional Tuscan White Cannellini Bean & Pasta Soup \$11
(prosciutto broth)

~ LE INSALATE ~

DELL' OPERA VE, V, GF UPON REQ.

Little Gem Lettuce, Red Onion, Artichokes, Hearts of Palm,
Perline Cheese, Fennel, Mixed Herb Honey Dressing \$18

MESSALINA GF UPON REQ.

Romaine, Shaved Parmigiano, Anchovy Filet, Garlic Croutons,
Homemade Caesar Dressing
(dressing contains raw egg) \$18

Make it an ANTONELLI: Cucumbers, Olives, Tomatoes,
Red Onion **ADD \$2**

DEGLI INNAMORATI VE, V, GF

Baby Greens, Feta, Strawberries, Toasted Almonds,
Balsamic Dressing \$18

TRICOLORE VE, GF

Endive, Arugula, Raddicchio, Hearts of Palm, Capers, Red Onion,
Shaved Parmigiano, Lemon Dressing *(dressing contains raw egg)* \$18

AI LEGUMI VE, V, GF

Marinated Quinoa, Cannellini Beans, Garbanzo Beans,
Red Kidney Beans, Shallots, Cherry Tomatoes,
Sautéed White Kale *(warm salad)* \$18

~ PASTA ~

SPAGHETTI AI FRUTTI DI MARE GF UPON REQ.

Homemade Spaghetti, Clams, Mussels, Shrimp & Seabass
Choice of Garlic White Wine or Spicy Tomato Sauce **\$38**

RIGATONI AI FUNGHI VE, V & GF UPON REQ.

Rigatoni, Wild Mushrooms, Shallots, Parmigiano,
Garlic White Wine Sauce **\$29**

RIGATONI AL RAGU DI ANATRA GF UPON REQ.

Rigatoni, Duck Ragu, Crispy Onion, Goat Cheese **\$34**

PENNE ALL' ARRABBIATA VE, V & GF UPON REQ.

Penne, Roasted Garlic, Spicy Chopped Roma Tomato Sauce,
Romano & Burrata Cheese **\$29**

PASTA ROMANA VE, V & GF UPON REQ.

Homemade Spaghetti, Extra Virgin Olive Oil, Garlic,
Black Pepper, Pecorino Cheese **\$29**

CAPPELLACCI DI ZUCCA VE

Homemade Ravioli Stuffed with Butternut Squash & Ricotta; Spicy
Marinara, Brown Butter Sage Sauce, Shaved Parmigiano **\$32**
(contains small traces of pine nuts & walnuts)

LASAGNA DI POLLO

Homemade Sheet Pasta, Chicken Ragu, Mozzarella, Ricotta,
Parmigiano, Spicy Tomato & Pesto Cream Sauces **\$35**
(pesto contains traces of pine nuts)

LOMBARDI

Homemade Ravioli Stuffed with Red Wine Braised Short Rib of Beef
& Ricotta; Gorgonzola, Green Pea & Broccoli Cream Sauce **\$35**

RAGU DI LASAGNE

Homemade Sheet Pasta, Italian Sausage & Beef Ragu, Mozzarella,
Provolone, Ricotta, Parmigiano; Vodka Tomato Cream Sauce **\$35**

GNUDI AGLI SPINACI VE, GF UPON REQ.

Spinach, Ricotta & Parmigiano Cheese; Brown Butter Sage Sauce,
Shaved Parmigiano **\$29**

GNUDI AI FUNGHI VE, GF UPON REQ.

Mushrooms, Ricotta & Parmigiano Cheese; Alfredo Sauce,
Crispy Prosciutto & Broccoli Florets **\$29**

(Gnudi is ravioli filling without pasta. Both options are gluten-free.)

~ SECONDI PIATTI ~

BISTECCA DI TOMAHAWK GF UPON REQ.

Grilled 52 oz Bone In Ribeye Steak, Italian Chimichurri Sauce,
Roasted Carrots, Homemade Spaghetti Romana \$125

FILETTO CON SALSA DEMI GLACE AI FUNGHI GF UPON REQ.

Grilled Filet Mignon, Beech Mushroom Sauce;
Spinach & Crispy Polenta \$59

POLLO PARMIGIANO GF UPON REQ.

Breaded Chicken Breast, Basil Pesto Marinara Sauce, Mozzarella,
Parmigiano; Penne, Vodka Tomato Cream Sauce
& Baby Vegetables \$40
(pesto contains traces of pine nuts)

AGNELLO AI CARCIOFI GF NO SAUCE

New Zealand Rack of Lamb, Deep Fried Baby Artichoke Hearts,
Balsamic Mint Reduction; Patate al Parmigiano, Spinach \$57

SCALOPPINE PICCATA

Thin Slices of Veal, Lemon, Caper, Cream Sauce; Penne, Vodka
Tomato Cream Sauce & Baby Vegetables \$50

SALMONE DORATO GF

Sustainably Raised Salmon, Shaved Apple & Fennel,
Watercress, Cider Mustard Sauce; Fingerling Potatoes, Leeks,
Smoked Pancetta (*Italian bacon*) \$44

~ SIDES ~

BROCCOLI SALTATI VE, V, GF

Sautéed Broccoli, Bell Pepper, Shallots, Garlic, Basil \$14

CAVOLETTI DI BRUXELLES VE, V, GF UPON REQ.

Brussels Sprouts, Pancetta, Gorgonzola, Balsamic Reduction,
Breadcrumbs \$14

SPINACI ALL' AGLIO VE, V, GF UPON REQ.

Sautéed Spinach, Raisins, Pinenuts, Garlic, Gorgonzola \$14

CAROTE ARROSTITE VE, V, GF

Mixed Herb Marinated Roasted Carrots, Roasted Beet Sauce \$14

PATATE FRITTE AL TARTUFO VE, V, GF

Smashed & Fried Fingerling Potatoes, Truffle Oil, Parmigiano,
Bell Pepper Caper Aioli \$14

Executive Chef Walter Cotta

V- vegan VE- vegetarian GF- gluten free

*The consumption of raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.