~ ANTIPASTI ~

BRUSCHETTA VE, V
Pear Tomatoes, Basil, Garlic, Extra Virgin Olive Oil; Grilled Ciabatta Bread $19

CARPACCIO CLASSICO GF
Thinly Sliced Raw Beef Tenderloin, Arugula, Capers, Shaved Parmigiano, Extra Virgin Olive Oil $20

CALAMARI FRITTI
Deep Fried Calamari & White Bait; Spicy Marinara Sauce, Tomato Romesco Sauce $21
(romesco sauce contains traces of almonds)

CAPRESE VE, GF
Local Burrata, Heirloom Cherry Tomatoes, Pesto, Basil $19
(pesto contains traces of pine nuts)

COCKTAIL DI GAMBERI GF
Chilled Black Tiger Shrimp, Homemade Cocktail Sauce $24

IL PESCE CRUDO ALL’ITALIANA GF
Sushi Grade Ahi Tuna, Soy Shallot Citrus, Caper Dressing; Persian Cucumber, Micro Watercress, Kalamata Salt & Onion Sprouts $20

SALSICCIA ALLA PEPERONATA GF UPON REQ.
Grilled Italian Sausage, Bocconcini, Roasted Bell Peppers, Red Onion, Basil, Garlic Tomato Sauce, Wild Arugula; Grilled Crostini $19

~ ZUPPA ~

MINESTRONE VE, V, GF
Seasonal Vegetables, Kidney Beans, Herbs $10
(vegetable broth)

PASTA E FAGIOLI
Traditional Tuscan Cannellini Bean & Pasta Soup $10
(prosciutto broth)

~ LE INSALATE ~

*DELL’ OPERA VE, GF
Little Gem Lettuce, Radishes, Kalamata Olives, Cherry Tomatoes, Toasted Hazelnuts, Shaved Parmigiano, Creamy Garlic Lemon Dressing $17 (dressing contains raw egg)

*MESSALINA GF UPON REQ.
Romaine, Shaved Parmigiano, Anchovy Filet, Garlic Croutons, Homemade Caesar Dressing $17 (dressing contains raw egg)
Make it an ANTONELLI: Cucumbers, Olives, Tomatoes, Red Onion ADD $2

DEGLI INNAMORATI VE, GF, V UPON REQ.
Baby Greens, Feta, Strawberries, Toasted Almonds, Balsamic Dressing $17
~ PASTA ~

SPAGHETTI AI FRUTTI DI MARE
Homemade Spaghetti, Clams, Mussels, Shrimp & Seabass
Choice of Garlic White Wine or Spicy Tomato Sauce  $34

RIGATONI AI FUNGHI
Rigatoni, Wild Mushrooms, Shallots, Garlic White Wine Sauce, Parmigiano  $27

PENNE ALL’ARRABBIATA
Penne, Roasted Garlic, Spicy Chopped Roma Tomato Sauce, Romano & Burrata Cheese  $26

CAPPELLECCI DI ZUCCA
Homemade Ravioli Stuffed with Butternut Squash & Ricotta; Spicy Marinara, Brown Butter Sage Sauce, Shaved Parmigiano  $31
  (contains small traces of pine nuts & walnuts)

LASAGNA DI POLLO
Homemade Sheet Pasta, Chicken Ragù, Mozzarella, Ricotta, Parmigiano, Spicy Tomato & Pesto Cream Sauces  $32
  (pesto contains traces of pine nuts)

CAPPELLI LOMBARDI
Homemade Ravioli Stuffed with Red Wine Braised Short Rib of Beef & Ricotta; Gorgonzola, Green Pea & Broccolini Cream Sauce  $32

RAGU DI LASAGNE
Homemade Sheet Pasta, Italian Sausage & Beef Ragù, Mozzarella, Provolone, Ricotta, Parmigiano; Vodka, Tomato & Cream Sauce  $32

~ SECONDI PIATTI ~

STRACCETTI DI MANZO
Grilled Filet Mignon Medallions, Capers, Roasted Garlic, Spinach, White Wine Sauce; Fingerling Potatoes, Grilled Vegetable Skewer  $53

POLLO PARMIGIANO
Breaded Chicken Breast, Basil Pesto Marinara Sauce, Mozzarella, Parmigiano; Penne, Vodka Tomato Cream Sauce & Baby Vegetables  $38
  (pesto contains traces of pine nuts)

AGNELLO AI CARCIOFI
New Zealand Rack of Lamb, Deep Fried Baby Artichoke Hearts, Balsamic Mint Reduction; Patate al Parmigiano, Spinach  $53

OSSOBUCCO MILANESE
Braised Veal Shank; Soft Polenta  $48

SCALOPPINE PICCATA
Thin Slices of Veal, Lemon, Caper, Cream Sauce; Sautéed Baby Vegetables & Penne Vodka  $49

SALMONE DORATO
Sustainably Raised Salmon, Shaved Apple & Fennel, Watercress, Cider Mustard Sauce; Fingerling Potatoes, Leeks, Smoked Pancetta (Italian bacon)  $41

ALI LEGUMI
Marinated Quinoa, Cannellini Beans, Garbanzo Beans, Red Kidney Beans, Shallots, Cherry Tomatoes, Sautéed White Kale (warm salad)  $22

~ SIDES ~

BROCCOLI SALTATI
Sautéed Broccoli, Bell Pepper, Garlic, Basil  $13

CAVOLETTI DI BRUXELLES
Brussels Sprouts, Pancetta, Gorgonzola, Balsamic Reduction, Breadcrumbs  $13

SPINACI ALL’AGLIO
Sautéed Spinach, Raisins, Pine Nuts, Garlic, Gorgonzola  $13