~ ANTIPASTI ~

BRUSCHETTA VE, V
Pear Tomatoes, Basil, Garlic, Extra Virgin Olive Oil; Grilled Ciabatta Bread $18

CARPACCIO CLASSICO GF
Thinly Sliced Raw Beef Tenderloin, Arugula, Capers, Shaved Parmigiano, Extra Virgin Olive Oil $18

CALAMARI FRITTI
Deep Fried Calamari & White Bait; Spicy Marinara Sauce, Tomato Romesco Sauce $20
(romesco sauce contains traces of almonds)

CAPRESE VE, GF
Local Burrata, Heirloom Cherry Tomatoes, Pesto, Basil $18
(pesto contains traces of pine nuts)

COCKTAIL DI GAMBERI GF
Chilled Black Tiger Shrimp, Homemade Cocktail Sauce $22

IL PESCE CRUDO ALL’ITALIANA GF
Sushi Grade Ahi Tuna, Soy Shallot Citrus, Caper Dressing;
Persian Cucumber, Micro Watercress, Kalamata Salt & Onion Sprouts $18

SALSICCIA ALLA PEPERONATA GF UPON REQ.
Grilled Italian Sausage, Bocconcini, Roasted Bell Peppers, Red Onion, Basil,
Garlic Tomato Sauce, Wild Arugula; Grilled Crostini $18

~ 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 $16 (dressing contains raw egg)

*MESSALINA GF UPON REQ.
Romaine, Shaved Parmigiano, Anchovy Filet, Garlic Croutons, Homemade Caesar Dressing
(dressing contains raw egg) $16
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 $16

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.
~ PASTA ~

SPAGHETTI AI FRUTTI DI MARE
Homemade Spaghetti, Clams, Mussels, Shrimp & Seabass
Choice of Garlic White Wine or Spicy Tomato Sauce $32

RIGATONI AI FUNGHI VE, V & GF UPON REQ.
Rigatoni, Wild Mushrooms, Shallots, Garlic White Wine Sauce, Parmigiano $25

PENNE ALL' ARRABBIATA VE, V & GF UPON REQ.
Penne, Roasted Garlic, Spicy Chopped Roma Tomato Sauce, Romano & Burrata Cheese $25

CAPPELLECCI DI ZUCCA VE
Homemade Ravioli Stuffed with Butternut Squash & Ricotta; Spicy Marinara,
Brown Butter Sage Sauce, Shaved Parmigiano $29
(contains small traces of pine nuts & walnuts)

LASAGNA DI POLLO
Homemade Sheet Pasta, Chicken Ragù, Mozzarella, Ricotta, Parmigiano,
Spicy Tomato & Pesto Cream Sauces $30
(pesto contains traces of pine nuts)

CAPPELLO LOMBARDI
Homemade Ravioli Stuffed with Red Wine Braised Short Rib of Beef & Ricotta;
Gorgonzola, Green Pea & Broccolini Cream Sauce $30

RAGU DI LASAGNE
Homemade Sheet Pasta, Italian Sausage & Beef Ragù, Mozzarella, Provolone, Ricotta, Parmigiano;
Vodka, Tomato & Cream Sauce $30

~ SECONDI PIATTI ~

STRACCETTI DI MANZO GF UPON REQ.
Grilled Filet Mignon Medallions, Capers, Roasted Garlic, Spinach, White Wine Sauce;
Fingerling Potatoes, Grilled Vegetable Skewer $46

POLLO PARMIGIANO GF UPON REQ.
Breaded Chicken Breast, Basil Pesto Marinara Sauce, Mozzarella, Parmigiano;
Penne, Vodka Tomato Cream Sauce & Baby Vegetables $36
(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 $50

OSSOBUCCO MILANESE
Braised Veal Shank; Soft Polenta $45

SCALOPPINE PICCATA
Thin Slices of Veal, Lemon, Caper, Cream Sauce; Sauteed Baby Vegetables & Penne Vodka $47

SALMONE DORATO GF
Sustainably Raised Salmon, Shaved Apple & Fennel, Watercress, Cider Mustard Sauce;
Fingerling Potatoes, Leeks, Smoked Pancetta (Italian bacon) $39

AI LEGUMI VE, V, GF
Marinated Quinoa, Cannellini Beans, Garbanzo Beans, Red Kidney Beans, Shallots,
Cherry Tomatoes, Sautéed White Kale (warm salad) $20

~ SIDES ~

BROCCOLI SALTATI GF, VE, V UPON REQ.
Sautéed Broccoli, Bell Pepper, Garlic, Basil $12

CAVOLETTI DI BRUXELLES VE & V & GF UPON REQ.
Brussels Sprouts, Pancetta, Gorgonzola, Balsamic Reduction, Breadcrumbs $12

SPINACI ALL’ AGLIO GF, VE, V UPON REQ.
Sautéed Spinach, Raisins, Pine nuts, Garlic, Gorgonzola $12