



SPRING 25-SRW

Antipasto

INSALATA DI CESARE 35-50-65

A SPLITTED BABY ROMAINE HEART, DRIZZLED ON OUR HOUSE MADE CAESAR DRESSING, TOPPED WITH TWO SLICES OF MACRINA BAKERY BAGUETTE, CRUSTED WITH PARMESAN CHEESE AND ITALIAN OLIVE OIL, SPRINKLED WITH GRATED PARMIGIANO CHEESE.

INSALATA DI SPINACI 35-50-65

FRESH BABY SPINACH DRIZZLED IN ITALIAN OLIVE OIL, MIXED WITH SUN DRIED TOMATOES, ROASTED GARLIC, GORGONZOLA CHEESE, GRATED PARMIGIANO CHEESE, DRIZZLED WITH ITALIAN BALSAMIC REDUCTION.

BRUSCHETTA LIMONCELLO 35-50-65

2 SLICES OF OUR HOUSE MADE FOCACCIA TOASTED, RUBBED WITH SHALLOTS AND A DRIZZLE OF OLIVE OIL, TOPPED WITH OUR MOST DELICIOUS BRUSCHETTA MIX OF SHALLOTS, ROASTED BELL PEPPERS, FRESH TOMATOES, ROASTED EGGPLANT, HOUSE MADE NUT FREE PESTO SAUCE, ITALIAN OLIVE OIL, DRIZZLED WITH ITALIAN BALSAMIC REDUCTION.

MATCHES ALL OPTIONS

BURRATA LIMONCELLO 50-65

CREAMY BURRATA, BEDDED ON OUR HOUSE MADE FRESH TOMATOES, ROASTED BELL PEPPERS AND ROASTED EGGPLANT PUREE, DRIZZLED WITH OUR HOUSE MADE NUT FREE PESTO SAUCE, ITALIAN OLIVE OIL AND ITALIAN BALSAMIC REDUCTION, SPRINKLED WITH DRIED OREGANO.

INSALATA DI RUCOLA 50-65

A CREAMY BURRATA BEDDED ON FRESH ARUGULA, COVERED WITH 2 THINLY SLICED ITALIAN PROSCIUTTO, A DRIZZLE OF ITALIAN BALSAMIC REDUCTION, TOPPED WITH SHAVED PARMIGIANO REGGIANO CHEESE.

POLENTA & GAMBERI 50-65

CREAMY BURRATA, BEDDED ON OUR HOUSE MADE FRESH TOMATOES, ROASTED BELL PEPPERS AND ROASTED EGGPLANT PUREE, DRIZZLED WITH OUR HOUSE MADE NUT FREE PESTO SAUCE, ITALIAN OLIVE OIL AND ITALIAN BALSAMIC REDUCTION, SPRINKLED WITH DRIED OREGANO.

MATCHES ONLY 50 AND 65 OPTIONS

Piatto Principale

PENNE PESTO GF 35

GLUTEN FREE PENNE PASTA WITH OUR HOUSE MADE NUT FREE CREAMY PESTO SAUCE

TRENETTE AL VEGETALI GF 35

GLUTEN FREE PENNE PASTA WITH OUR HOUSE MADE TOMATO RAGÙ SAUCE, ROASTED EGGPLANT, ROASTED RED BELL PEPPER, DRIZZLED WITH OUR HOUSE MADE NUT FREE PESTO SAUCE AND SPRINKLED WITH PECORINO ROMANO CHEESE.

RAVIOLI DI ZUCCA 35

HOUSE MADE RAVIOLI FILLED WITH BUTTER NUT SQUASH AND RICOTTA CHEESE, TOMATO CREAMY SAUCE, FINISHED WITH GRATED PARMIGIANO CHEESE.

GNOCCHI CON BURRATA 35

HOUSE MADE POTATO GNOCCHI ON OUR HOUSE MADE TOMATO CREAM SAUCE, TOPPED WITH A FRESH BURRATA, BAKED TO PERFECTION IN THE OVEN, FINISHED WITH A DRIZZLE OF OUR HOUSE MADE NUT FREE PESTO SAUCE AND GRATED PARMIGIANO CHEESE.

RAVIOLI DI CARNE 35

HOUSE MADE RAVIOLI FILLED WITH SLOWLY ROASTED BEEF AND RICOTTA CHEESE, TOMATO CREAM SAUCE, AND TOPPED WITH CALABRIAN PEPPERS SAUCE, AND PECORINO ROMANO CHEESE.

MELANZANE PARMIGIANA 35

HOUSE MADE TAGLIARINI PASTA, HOUSE MADE TOMATO CREAMY SAUCE, SMOKED MOZZARELLA CHEESE, ROASTED EGGPLANT, TOPPED WITH A FRESH BURRATA, SPRINKLED WITH DRIED OREGANO.

GNOCCHI CON SALCICCIA SPECIALE 50

HOUSE MADE POTATO GNOCCHI, BAKED IN A HOUSE MADE RED WINE TOMATO CREAM SAUCE, SUN DRIED TOMATOES, ROASTED GARLIC, TOPPED WITH SLICED ITALIAN SAUSAGE, TOPPED WITH A SCOOP OF SOFT RICOTTA CHEESE DRIZZLED WITH CALABRIAN PEPPERS SAUCE, AND A SPRINKLE OF DRIED OREGANO.

GNOCCHI CON POLLO 50

HOUSE MADE POTATO GNOCCHI ON A GORGONZOLA CREAMY SAUCE, SLOWLY ROASTED CHICKEN FILET STRIPS, FINISHED WITH PECORINO ROMANO CHEESE.

GNOCCHI AL RAGU 50

HOUSE MADE POTATO GNOCCHI, FINISHED WITH OUR HOUSE MADE SLOWLY ROASTED BEEF, RED WINE, TOMATO RAGÙ SAUCE, SPRINKLED WITH PECORINO ROMANO CHEESE.

PAPPARDELLE PESTO POLLO 50

HOUSE MADE SPINACH PAPPARDELLE PASTA, NUT FREE PESTO CREAMY SAUCE WITH SUNDRIED TOMATOES, ROASTED GARLIC AND SLOWLY ROASTED CHICKEN BREAST STRIPS, TOPPED WITH PECORINO ROMANO CHEESE.

FETTUCCINE AL RAGU 50

HOUSE MADE PAPPARDELLE PASTA, TOMATO BEEF RAGÙ, SPRINKLED WITH PECORINO ROMANO CHEESE.

CANNELLONI DI CARNE 50

HOUSE MADE CANNELLONI FILLED WITH OUR RED WINE ROASTED GROUND BEEF, RICOTTA, HOUSE MADE CREAMY BECHAMEL SAUCE, BEDDED ON OUR HOUSE MADE TOMATO PINK SAUCE, SPRINKLED WITH PECORINO ROMANO CHEESE, BAKED TO PERFECTION.

LASAGNA ALLA BOLOGNESE 50

HOUSE MADE PASTA LAYERED WITH BEEF RAGÙ SAUCE, HOUSE MADE BECHAMEL CREAMY SAUCE, PECORINO ROMANO CHEESE. BAKED TO PERFECTION IN THE OVEN.

POLLO PIZZAIOLO CON PASTA 65

GRILLED CHICKEN BREAST FILLET BEDDED ON A HOUSE MADE WHITE WINE TOMATO SAUCE, CALAMATA OLIVES, CAPERS, SHALLOTS, SMOKED MOZZARELLA CHEESE, TOPPED WITH A FRESH BURRATA, BAKED TO PERFECTION IN THE OVEN, FINISHED WITH A SPRINKLE OF DRIED OREGANO AND PECORINO ROMANO CHEESE.

TAGLIARINI MARI E MONTI 65

HOUSE MADE SQUID INK TAGLIARINI PASTA, BRANDY CREAMY SAUCE, SWEET PAPRIKA, SAUTEED FRESH PRAWNS, PANCETTA, ROASTED GARLIC AND SAGE, FINISHED WITH A SPRINKLE OF GRATED PARMIGIANO CHEESE.

BLACK COD AL FORNO CON PASTA 65

8OZ SLICED COD FISH BAKED IN A FRESH TOMATO SAUCE AND WHITE WINE REDUCTION, ITALIAN CARCIOFI, CALAMATA OLIVES, THINLY SLICED SHALLOTS, CAPERS, DRIZZLED WITH OUR HOUSE MADE NUT FREE PESTO SAUCE AND DRIED OREGANO.

PAGLIA E FIENO CON ARAGOSTA 65

HOUSE MADE PAPPARDELLE WITH BRANDY CREAMY SAUCE, SAUTEED PANCETTA, AUSTRALIAN LOBSTER TAIL, FINISHED WITH LEMON ZEST, SHALLOTS AND PARMESAN CHEESE. DRIZZLED WITH MELTED BUTTER.

Dolce

CANNOLI

TRADITIONAL CANNOLI SHELL FILLED WITH CANNOLI CREAM.

TORTA AL CIOCCOLATO GF

ITALIAN FLOURLESS HOUSE MADE CHOCOLATE CAKE TOPPED WITH RASPBERRY PUREE.

AFFOGATO

VANILLA BEAN ICE CREAM SIDED WITH A DOUBLE SHOT ITALIAN ESPRESSO

CHEESE CAKE GF

ITALIAN FLOURLESS HOUSE MADE CREAMY CHEESE CAKE TOPPED WITH GUAVA PUREE. PERFECT COMBINATION OF CREAM CHEESE SOFTNESS AND GUAVA SWEETNESS.

TIRAMISU

LAYERED LADYFINGER COOKIES SOAKED IN ESPRESSO COFFEE, MASCARPONE CHEESE CREAM, TOPPED WITH COCOA POWDER. A TRADITIONAL AND UNIQUE RECIPE THAT BRINGS ITALY TO YOUR PALATE.

Three course meal options from \$35, \$50 and \$65. Choose an Entree and match with an appetizer of the same price. Desserts match with all packages options.

A 20% gratuity will be added to groups of three or more. Consumption of at least one entree per guest.