

DESSERTS

TIRAMISÙ 6.50
ladyfingers, espresso, organic eggs, sugar
mascarpone cheese, cocoa powder

CHOCOLATE & RICOTTA PIE 4.5

APRICOT JAM PIE 4.5

NUTELLA PIE 4.5

SFOGLIATELLA NAPOLETANA 4.5
(IMPORTED FROM NAPLES)
phyllo dough filled with sweet ricotta cheese
and candied oranges

COLD DRINKS

SPRING WATER 1.50

PERRIER 2

FRESH LEMONADE 2.75

CHINOTTO & GAZZOSA 3

CLASSIC SODA 2
classic coke, diet coke, sprite

SAN PELLEGRINO SODA 2.50
orange, lemon, pomegranate, blood orange

APPLE JUICE 2.50

COFFEE & TEAS

ESPRESSO 2.75

MACCHIATO 2.75

AMERICANO 3.25

LATTE 4.50

CAPPUCCINO 4.50

AFFOGATO 5
vanilla ice cream, espresso

HOTTEA 2.50
earl grey, english breakfast, chamomile,
jasmine green tea



DELI CASE

FRESH PASTA box

2 servings - 9oz

FRESH SPAGHETTI 5.95

FRESH TAGLIATELLE 5.95

FRESH PAPPARDELLE 5.95

HOMEMADE GNOCCHI 7.50 (frozen)

LASAGNA SHEETS 7 (only by pre-order)

SAUCES

2 servings

TOMATO & BASIL 8.95 **VEGAN**

ARRABBIATA 8.95 **VEGAN**

PESTO 9.95

BOLOGNESE 9.95

COLD CUTS

PROSCIUTTO CRUDO

MORTADELLA with pistachio

PORCHETTA (Italian roasted pork belly)

BRESAOLA (beef)

SALAME DI PARMA

SALAME CALABRESE (spicy)

CHEESES

BUFFALO MOZZARELLA (Campania)

BURRATA (Puglia)

FONTINA

PECORINO

GRANA PADANO

STRACCHINO (only by pre-order)

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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)
- HOMEMADE GNOCCHI +2 **VEGAN**

► Choose the sauce

TOMATO AND BASIL 9.95
Italian tomatoes, basil

ARRABBIATA (spicy) 9.95 **VEGAN**
Italian tomatoes, red peppers, garlic, parsley

BOLOGNESE 12.50 **BEST SELLER**
ground beef and aromatic vegetables slowly
cooked in red wine and tomato sauce

PESTO 12.25
pine nuts, basil, parmigiano reggiano,
pecorino romano, garlic, olive oil

THREE CHEESES 11.95
Italian gorgonzola, parmigiano reggiano,
pecorino romano, cream, arugula

PORCINI MUSHROOM 15.95
fresh Italian porcini, cream, parsley

SALMON 15.75
wild salmon, grapes tomatoes, basil, garlic

CLAMS 15.75 *SPAGHETTI ONLY
manila clams, olive oil, garlic, parsley

BOTTARGA 16.50 *SPAGHETTI and GNOCCHI ONLY
dry Sardinian mullet roe, garlic, olive oil

TRUFFLE 16.95
Italian black truffle, butter

MEAT LASAGNA 13.25

homemade pasta sheets, bolognese sauce, silky besciamella, parmigiano reggiano

ENTRÉES *served with two sides

COTOLETTA ALLA MILANESE 14.50
thin breaded chicken breast

CHICKEN SCALOPPINE 14.50
in a lemon and caper sauce

BEEF STEW + POLENTA (one side option) 15.25
beef stew served with polenta Valsugana

ROASTED WILD SALMON 16.95

► **SIDES (À LA CARTE)** 5
roasted vegetables · mashed potatoes,
broccoli in olive oil and garlic · garden salad

SALADS

BUTTER LETTUCE 10.95
raisins, toasted almonds, crumbled goat
cheese, balsamic dressing

ARUGULA 11.75
grapes, avocado, toasted walnuts, shaved
parmigiano reggiano, lemon olive oil

ADD GRILLED CHICKEN +4.95

SANDWICHES

CAPRESE 9.75
tomatoes, mozzarella, homemade pesto

PROSCIUTTO 10.75 **BEST SELLER**
prosciutto di Parma, mozzarella, arugula

PORCHETTA 10.50
Italian style roasted pork belly, pecorino
romano spread, arugula

MORTADELLA WITH PISTACHIO 9.95
mortadella with pistachio

BREADED CHICKEN 11.95
breaded chicken, fontina cheese, tomatoes,
romaine

COLD PLATES

CAPRESE PLATE 10.95
Italian burrata or buffalo mozzarella, sliced
tomatoes, Tuscan marinated olives, arugula
extra virgin olive oil

BRESAOLA CARPACCIO 12.50
air dried beef carpaccio, arugula, shaved
parmigiano reggiano, lemon olive oil