

ANTIPASTI

CROSTINI DI FUNGHI E FORMAGGIO ○	9.75
grilled ciabatta bread, wild mushrooms, tomino cheese	
LA BRUSCHETTA ○ ◇	9.25
fresh tomatoes, basil, garlic, toasted bread	
CARPACCIO DI MANZO CON ARUGOLA, POMODORI SECCHI, CARCIOFI FRITTI E ACETO INVECCHIATO	15.25
thinly sliced raw beef, shaved parmesan, arugula, sundried tomatoes, fried artichokes, balsamic reduction	
FRITTO MISTO DI GAMBERONI, CALAMARI E ZUCCHINE	15.25
fried calamari, shrimp, vegetable tortelli, zucchini, tartar or marinara sauce	
PEPATA DI VONGOLE □	15.50
Sautéed Manila clams, light-spicy garlic & tomato broth	
TARTARE DI TONNO □	16.50
ahi tuna tartare, avocado, red onions, balsamic reduction	
BURRATA CON PROSCIUTTO DI PARMA E ZUCCA FRITTA □	15.95
creamy mozzarella, parma prosciutto, frisee lettuce, crispy pumpkin, extra virgin olive oil	
POLENTA, SALSICCIA E FUNGHI □	13.25
soft polenta, pork sausages, porcini mushroom, parmesan cheese	
MELANZANE ALLA PARMIGIANA ○	13.50
eggplant, light tomato sauce, parmesan cheese, basil, mozzarella cheese	
DELIZIE DELLA CASA (recommended for two people)	22.75
an assortment of house cured meats, mozzarella, parmesan cheese, marinated vegetables, olives, garlic bread	

INSALATE E ZUPPE

MINISTRONE DI VERDURE ○ ◇ □	9.25
vegetable soup	
MISTICANZA DELL'ORTO AL BALSAMICO VECCHIO ○ ◇ □	8.95
mixed organic greens, tomatoes, aged balsamic dressing	
DIVINA DI CESARE	11.50
romaine lettuce, croutons, classic caesar dressing, parmesan cheese	
BARBABIETOLE CON FORMAGGIO DI CAPRA E LENTICCHIE ○ ◇ □	13.50
roasted beets, umbrian lentils, goat cheese, balsamic dressing	
INSALATA DI CARCIOFINI ○	13.25
raw baby artichoke hearts, wild arugula, lemon vinaigrette, shaved parmesan	
INSALATA DI CRESCIONE ○	13.50
watercress lettuce, roasted pine nuts, hearts of palm, shaved parmesan cheese, avocado, lemon-balsamic dressing	

PRIMI

AGNOLOTTI BURRO E SALVIA	15.50
veal, chicken & pork tortelloni, butter, sage, veal reduction	
CAPELLINI ALLA CHECCA ○ ◇	12.50
angel hair pasta, fresh tomato, basil, garlic	
LINGUINE NERE CON SALAME CALABRESE E GAMBERI	19.50
squid ink linguini, spicy calabrese salami, shrimp, cherry tomato sauce	
BUCATINI ALL'AMATRICIANA	15.25
thick hollow spaghetti, tomato sauce, house cured pancetta, gold onions, pecorino cheese	
RIGATONI ALLA BUTTERA	15.95
rigatoni, light-pink sauce, pork sausages, peas	
LASAGNA DI CARNE, OMAGGIO A NONNA RINA	16.75
homemade lasagna, beef ragout, béchamel sauce, parmesan cheese, fried spinach	
MEZZELUNE DI ZUCCA BARUCCA ○	15.50
half-moon shaped pasta filled with pumpkin, butter sage sauce, parmesan cheese	
BIGOLI CA' DEL SOLE	20.50
venetian style spaghetti, clams, shrimp, mussels, spicy tomato sauce	
PAPPARDELLE AGNELLO E PISTACCHI	18.95
wide ribbon pasta, lamb ragout, thyme, crushed pistachios	
GNOCCHI AL RAGU` DI CODA DI MANZO	17.50
homemade potato dumplings, oxtail ragout, parmesan cheese	
RAVIOLI DI MANZO AL BURRO TARTUFATO E PARMIGIANO	16.50
homemade short ribs ravioli, spinach, ricotta cheese, truffle butter, parmesan cheese	
SPAGHETTI AL RAGU DI GRANCHIO	29.95
homemade spaghetti, blue crab meat, cherry tomatoes, white wine, light spicy tomato sauce	

SECONDI

SCHIACCIATA DI POLLO ALLA PIASTRA □	24.50
whole, boneless, corn fed chicken, grilled, seasonal vegetables	
PETTO DI POLLO ALLA VALDOSTANA CON ASPARAGI	22.75
free-range chicken breast, ham, mozzarella cheese, white wine sauce, sautéed asparagus	
STINCO DI MAIALE ARROSTO	27.50
Roasted pork shank, white wine herbs, roasted potatoes	
COSTATA DI MANZO ALLA GRIGLIA □	M.P.
dry aged 16 oz. bone in rib eye, grilled vegetables	
SALMONE AFFUMICATO E RAFANO □	26.95
pan roasted, smoked, Scottish salmon, sautéed spinach, horseradish	
BRANZINO AL VINO BIANCO E CARCIOFI □	28.50
mediterranean sea bass, baby artichokes, diced tomatoes, mustard, white wine sauce	
OSSOBUCCO	34.75
braised free-range veal shank, saffron risotto	
FILETTO DI MANZO AL VINO ROSSO □	35.95
8oz. beef filet mignon grilled, red wine reduction	
ZUPPA DI PESCE □	30.50
traditional cioppino, salmon, clams, mussels, sea scallops, shrimp, white wine, garlic, light spicy tomato sauce	

**we can substitute any pasta with gluten free pasta. please ask your server*

○ vegetarian ◇ vegan □ gluten free