

ANTIPASTI

LA BRUSCHETTA ◊ ◊	10.75
fresh tomatoes, basil, garlic, toasted bread	
CARPACCIO DI MANZO CON CREMA DI PARMIGIANO AL TARTUFO	16.75
thinly sliced raw beef, parmesan cheese fondue, truffle oil, chives	
FRITTO MISTO DI GAMBERONI, CALAMARI E ZUCCHINE	15.95
fried calamari, shrimp, vegetable tortelli, zucchini, tartar or marinara sauce	
PEPATA DI VONGOLE □	17.50
sautéed Manila clams, light-spicy garlic&tomato broth	
CAPESANTE ALLA GRIGLIA, CON FONDUTA DI FORMAGGIO E ZUCCA FRITTA	18.50
Pan seared jumbo scallops, cheese fondue, fried pumpkin	
TARTARE DI TONNO E LIMONI CANDITI □	16.75
ahi tuna tartare, italian soy sauce, shallots, avocado mousse, candiedlemon	
BURRATA CON PROSCIUTTO DI PARMA E ZUCCA FRITTA □	17.25
creamy mozzarella, parma prosciutto, frisee lettuce, crispy pumpkin, extra virgin olive oil	
MELANZANE ALLA PARMIGIANA ◊	13.95
eggplant, light tomato sauce, parmesan cheese, basil, mozzarella cheese	
POLENTA, SALSICCIA, E FUNGHI	14.95
soft polenta, pork sausages, porcini mushroom, parmesan cheese	
DELIZIE DELLA CASA (recommended for two people)	23.75
an assortment of house cured meats, mozzarella, parmesan cheese, marinated vegetables, olives, garlic bread	

INSALATE E ZUPPE

MINISTRONE DI VERDURE ◊ ◊ □	9.75
vegetable soup	
INSALATA DI GAMBERI CON PESCHE IN AGRODOLCE □	15.95
Grilled shrimp, fingerling potatoes, sweet & sour peaches, chives, olive oil	
MISTICANZA DELL'ORTO AL BALSAMICO VECCHIO ◊ ◊ □	9.95
mixed organic greens, tomatoes, aged balsamic dressing	
DIVINA DI CESARE	12.50
romaine lettuce, croutons, classic caesar dressing, parmesan cheese	
BARBABIETOLE CON FORMAGGIO DI CAPRA E AVOCADO ◊ ◊ □	14.25
roasted beets, avocado, sliced tomatoes, goat cheese, balsamic dressing	
INSALATA DI CARCIOFINI ◊	13.95
raw baby artichoke hearts, wild arugula, lemon vinaigrette, shaved parmesan	
INSALATA DI CRESCIONE ◊	14.50
watercress lettuce, roasted pine nuts, hearts of palm, shaved parmesan cheese, avocado, lemon-balsamic dressing	

PRIMI

GEMELLI AI PORCINI E SALSICCIA	20.50
Pork sausages ragout, porcini mushroom, light tomato sauce	
CAPELLINI ALLA CHECCA ○ ◇	13.50
angelhair pasta, freshtomatoes, basil, garlic	
LINGUINE NERE CON SALAME CALABRESE E GAMBERI	19.75
squid ink linguini, spicy calabrese salami, shrimp, cherry tomato sauce	
BUCATINI ALL'AMATRICIANA	16.50
thick hollow spaghetti, tomato sauce, house cured pancetta, gold onions, pecorino cheese	
RIGATONI ALLA BUTTERA	16.25
rigatoni, light-pink sauce, pork sausages, peas	
LASAGNA DI CARNE, OMAGGIO A NONNA RINA	18.50
homemade lasagna, beef ragout, béchamel sauce, parmesan cheese, fried spinach	
MEZZELUNE DI ZUCCA BARUCCA ○	17.50
half-moon shaped pasta filled with pumpkin, butter sage sauce, parmesan cheese	
BIGOLI CA' DEL SOLE	22.50
venetian style spaghetti, clams, shrimp, mussels, spicy tomato sauce	
PAPPARDELLE AGNELLO E PISTACCHI	19.95
wide ribbon pasta, lamb ragout, thyme, crushed pistachios	
GNOCCHI AL RAGU` DI CODA DI MANZO	18.50
homemade potato dumplings, oxtail ragout, parmesan cheese	
RAVIOLI DI MANZO AL BURRO CHIARIFICATO E PARMIGIANO	18.50
homemade short rib ravioli, spinach, ricotta cheese, clarify butter, parmesan cheese	

SECONDI

SCHIACCIATA DI POLLO ALLA PIASTRA □	25.95
whole, boneless, corn fed chicken, grilled, seasonal vegetables	
PETTO DI POLLO ALLA VALDOSTANA CON ASPARAGI	24.50
free-range chicken breast, ham, mozzarella cheese, white wine sauce, sautéed asparagus	
COSTOLETTE D'AGNELLO ALLA SALSA DI AGLIO E ACETO □	37.50
colorado lamb chops, red vinaigrette garlic sauce, sautéed romaine and red onions	
COSTATA DI MANZO ALLA GRIGLIA □	M.P.
dry aged 16oz. bone in rib eye, grilled vegetables	
FILETTO DI MANZO ALLA SAN DANIELE □	38.50
8 oz. beef filet mignon wrapped with parma ham, braised radicchio, pink peppercorn sauce	
SALMONE AFFUMICATO E RAFANO □	28.50
pan roasted, smoked, Scottish salmon, sautéed spinach, horseradish	
BRANZINO AL VINO BIANCO E CARCIOFI □	31.50
mediterranean sea bass, baby artichokes, diced tomatoes, basil, white wine sauce	
OSSOBUCO	37.50
braised free-range veal shank, saffron risotto	
ZUPPA DI PESCE □	32.50
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