



Menu dinner

ANTIPASTI

Appetizer

Bruschetta pomodoro

Bruschetta fresh tomato and mozzarella
\$. 8.00

Prosciutto e burrata

Prosciutto crudo di Parma e burrata cheese
\$. 19.00

Peppered mussels

Mussels burst into the pan in a sauce of
white wine vinegar and parsley
\$. 14.00

Polpo dorato in crema di patate

Golden octopus on potato cream and parsil
\$. 19.00

Parmigiana

Eggplants slice fried stuffed with tomato sauce,
mozzarella, parmesan cheese
\$. 14.00

SECONDI

Main course

(Served with side of vegetables)

Scaloppine di pollo al limone

Chicken lemon scalop with capers.
\$. 19.00

Cotoletta di pollo

Chicken parmesan with tomato sauce and mozzarella cheese
\$. 19.00

Streap Steak Tagliata

16/18 oz. Prime USDA quality steak
\$. 42.00

Red Shrimps on potatoes cream

Seared shrimp with oil, garlic and parsley, lemon glazed
on potatoes cream
\$. 18.00

Filet Mignon

Filet Mignon served with potatoes and asparagus
\$. 31.00

PIZZE

Soul

Fresh Mozzarella
tomato cherry confit, fresh basil, evo
\$. 12.00

Margherita

Tomato Sauce, Mozzarella, Basil
\$. 10.00

4 Cheese

Mozzarella, Parmesan, Provolone, Gorgonzola
\$. 14.00

Americana

Tomato Sauce, Mozzarella, Pepperoni
\$. 12.00

Prosciutto & Arugola

Mozzarella, Prosciutto, Arugola, Shaved Parmesan
\$. 14.00

INSALATE

salad

Green

Lattuce, cucumber, fresh tomato, red onion
\$. 6.00

Caprese

Fresh mozzarella, fresh tomato, basil
\$. 10.00

Tomato salad

fresh tomato, red radish slices green onion celery
\$. 12.00

PRIMI

Pasta

Spaghetti al pomodoro

Spaghetti with home made tomato sauce
and fresh basil
\$. 12.00

Linguine alle vongole

Linguine with clams
\$. 19.00

Linguine ragu'

Linguine whit Angus meatsauce and
parmesan cheese
\$. 16.00

Linguine all'amatriciana

Linguine with pancetta with dry white wine,
tomato sauce and pecorino cheese
\$. 18.00

Spaghetti Carbonara

Spaghetti with eggs cream, pork cheek,
pecorino romano cheese)
\$. 18.00

Linguine al tartufo nero

Linguine with black truffle, oil and Parmesan cheese
\$. 26.00

Risotto gorgonzola e pere

Carnaroli rice with gorgonzola, pears, walnuts crumble
and cocoa powder.
\$. 22.00



Special menu

Lasagna ragu'

Lasagna meat-sauce, mozzarella cheese and parmesan cheese
\$. 16.00

Fettuccine with Sicilian Pesto

Fettuccine with Sicilian pesto, made with fresh tomatoes, basil, almond, pecorino cheese.
\$. 16.00

Fettuccine mushrooms

Fettuccine with Shiitake mushrooms, tomato cherry, onion, parsley and pecorino romano cheese
\$. 16.00

Lamb chops

Lamb chops pan seared and served with asparagus and meshed potatoes
\$. 16.00

Grouper fillet

Pan seared with white garlic, tomato cherry, capers black olive, parsley , in white wine sauce
\$. 21.00

Sea bass in almond crust

Sea bass baked in the oven in almond crust whit lemon zest and parsley
\$. 19.00

Pesce spada alla Ghiotta

Sicilian style swordfish with tomatoes, olives and capers.
\$. 19.00

Red Snapper fillet

Red snapper fillet pan cooked with white wine reduction sauce, onion, capers parsley and red chilli pepper
\$. 21.00



Dessert

8.00



Tiramisu'



Profiterolls



Coffee Mousse



Cheesecake



Cannolo ricotta



*Limoncello
Cake*

Bollicine Italiane

Italian sparkling wine

Prosecco millesimato La Goccia

Veneto



8.00

30.0

Champagne

Brut

Paul Danguin

75.00

Bianchi Italiani

Italian white wine

Moscato Casteggio

Lombardia

8.00

30.00

Pinot grigio Favugne

Puglia

8.00

28.00

Chardonnay Otre Taenum

Puglia

9.00

35.00

Sauvignon Blanc Livon

Fiuli

12.00

40.00

Fiano di Avellino Filadoro

Campania

9.00

36.00

Fiano di Avellino D.O.C.G. Natif

Campania

12.00

40.00

Grillo D.O.C. artisanal wine Hyperion

Sicilia

9.00

35.00

Grillo Altavista Firriato

Sicilia

36.00

Falanghina del Sannio Fontanavecchia

Campania

36.00

Greco Fontanavecchia

Campania

39.00

Rossi Italiani

Italian red wine

Chianti Il Cerevelli

Toscana

8.00

28.00

Montepulciano d'Abruzzo Vigneti

Abruzzo

9.00

30.00

EOS Red Blend

Sicilia

9.00

36.00

(Nero d'Avola, Merlot, Syrah) Hyerion

Toscana

10.00

36.00

Supertuscan Valle segreta

Puglia

10.00

36.00

Primitivo TeanvmTaenum

Puglia

10.00

36.00

Negroamaro fish Otre

Toscana

12.00

40.00

Toscana Rosso PIETRAMAGGIO Grignano

Toscana

39.00

Chianti classico Orsumella

Toscana

60.00

Chianti class riserva Corte Ranieri

Toscana

55.00

Montepulciano d'Abruzzo riserva Trinita'

Abruzzo

45.00

Rosso Piceno Morellone Le Caniette

Marche

80.00

Amarone della Valpolicella class. 2014

Veneto

44.00

Valpolicella Ripasso Superiore Almadi'

Veneto

40.00

Barbera d;Alba Superiore Valdinera

Piemonte

90.00

Brunello di montalcino Tenuta di Sesta

Toscana

98.00

Barolo Giacomo Grimaldi

Sicilia

54.00

Sant;Agostino Nero d'Avola Syrah Firriato

Sicilia

84.00

Harmonium Nero d'Avola Firriato

Birre

Poretti 4 hops

6.00

Poretti 6 hops

8.00

Eat. Love. Celebrate.