

— ANTIPASTI —

- Marinated Olives 6
- Tortellini in Brodo 10
- Organic Field Greens 8
- Caesar Salad 8
- Burrata Caprese 15
- Kale, Cucumber e Avocado Salad 12
- Meatballs della Nonna 12
- Calamari Fritti 15
- Baked Clams 16
- Kobe Beef Carpaccio e Grana Padano 15
- Ahi Tuna Tartar, Capers e Guacamole 15
- Lobster, Cucumber e Avocado Salad 18

— PASTE —

- Spaghetti al Pomodoro 14
- Capellini Primavera 15
- Cacio e Pepe 15
- Penne alla Puttanesca 15
- Bucatini all'Amatriciana 15
- Rigatoni alla Vodka 15
- Gnocchi, Butter & Sage 16
- Penne, Gorgonzola e Asparagi 16
- Rigatoni alla Carbonara 16
- Orecchiette, Broccoli Rabe & Sausage 16
- Rigatoni alla Norma 16
- Fettuccine Bolognese 16
- Spaghettoni Lobster Fra Diavolo 28

— SECONDI —

- Pollo a Piacere 21
- Parmigiana, Milanese, Griglia or Piccata
- Branzino al Salmoriglio 24
- Scaloppine Pork Tenderloin Saltimbocca 22
- Risotto alla Pescatore 24
- Pan Seared Norwegian Salmon 21
- Petite Filet Mignon al Barolo 28
- Scottadito "Lamb Chops" alla Griglia 32
- Jumbo Shrimp Scampi Risotto e Prosecco 32

— SIDES —

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| Rosemary Potatoes 6 | Spinach 8 | French Beans 8 |
| Broccoli Rabe 8 | Choose any Three 21 | Asparagus 10 |

Puttanesca

GLOSSARY

Amatriciana - pork cheeks, onion, tomato, pecorino cheese

Asparagi - asparagus

Barolo - an earthy wine from the Piedmont region made with the nebbiolo grape

Bolognese - slow-cooked ground beef and pork with a soffritto of carrot, onion and celery

Brodo - broth, light consomme

Burrata - mozzarella with a creamy center

Burro - butter

Cacio e Pepe - cheese, cracked pepper

Capellini - angel hair pasta

Caprese - Capri, mozzarella, tomato, basil

Carbonara - pork cheeks, egg, pecorino, parmigiano cheese

Carpaccio - paper thin slices of raw beef

Fra Diavolo - spicy tomato sauce

Gnocchi - potato dumplings

Gorgonzola - blue cheese

Milanese - breaded cutlets

Nonna - grandma

Norma - tribute to Vincenzo Bellini's opera, tomato, ricotta salata, fried eggplant and basil

Orecchiette - baby ear-shaped pasta

Pescatore - fisherman style, calamai, clams, shrimp, spicy tomato sauce

Piccata - lemon, white wine, butter, capers sauce

Pomodoro - tomato

Puttanesca - named after the "ladies of the evening"

a spicy tomato sauce with anchovy, capers, olives, peperoncino

Primavera - springtime, a medley of garden vegetables

Salmoriglio - light sauce with olive oil, garlic, parsley, lemon

Saltimbocca - "jump in your mouth" scaloppine, prosciutto, sage

Scottadito - "finger burning" grilled lamb chops

Salvia - sage

Tortellini - ring shaped pasta filled with cheese

Vongole - clams

