

Antipasti—Appetizers

POLENTA GHIOTTA 11

organic crispy polenta, topped with seasonal mushrooms and fondue in a creamy porcini sauce

TRIS DI ARANCINI DI RISO 12

crispy rice saffron balls, each filled with one of the following: bolognese ragout sauce and smoked mozzarella, mascarpone, pepato and spinach, and speck and fontina

POLPETTE AI FUNGHI PORCINI 12

beef, ricotta, and porcini meatballs in an arrabiata sauce

POLIPO ALLA GENOVESE 16

tenderized spanish octopus in a light basil pesto served with yukon gold potatoes, asparagus, and caramelized onions

CALAMARI FRITTI 16

crispy julienned calamari in a delicate golden crust, thin, house made potato chips, served with our secret green and spicy tomato sauce

★ **CARPACCIO DI MANZO 16**

sliced wagyu beef tenderloin with arugula, mushrooms, and shaved parmigiano drizzled with a house made orange dressing and balsamic vinaigrette dressing

TAGLIERE DI AFFETTATI 22

chef selection of Italian cured meats and cheeses, serves two

Insalate—Salad

CUORI DI LATTUGA DEI CESARI 9

organic heart of romaine lettuce, croutons, shaved parmesan cheese in a caesar dressing

INSALATA VALENTINO 10

organic baby arugula and fennel drizzled with an orange dressing and parmesan cheese

CAPRESE ALLA NANDO 16

fresh burrata mozzarella with basil and tomatoes, arugula, and radish topped with extra virgin olive oil, garnished with balsamic vinaigrette

DELIZIA TRICOLORE 11

organic belgian endive, beets, and baby arugula, with gorgonzola cheese and port wine dressing

SPINACI E PERE DEL GIARDINO 10

organic baby spinach with pears, pine nuts, pecorino cheese in a shallot vinaigrette

Contorni—Sides

PATATE RUSTICHE AL FORNO 6

oven roasted potatoes, milanese style

SPINACI 6

steamed or sauteéd baby spinach

MISTO DI VERDURE 6

steamed, sauteéd, or grilled seasonal mixed vegetables

ASPARAGI 7

steamed, sauteéd, or grilled asparagus

*all our pastas, bread, and focaccia are handcrafted daily.
gluten free pasta and whole wheat also available.*

Primi Piatti—Handcrafted Pastas

RIGATONI ALLA BEPPE 16

maestri rummo rigatoni gragnano, crumbled mild spicy sausage, peas, in a delicate cream tomato sauce

CAVATELLI ALLA NORMA 18

cavatelli pasta with diced eggplants, tomato sauce and scamorza cheese

GNOCCHI DI PATATE ALLA SORRENTINA 18

gnocchi in a peeled baked tomato sauce with a touch of pesto

GNOCCHI DELLA NONNA 18

gnocchi filled with gorgonzola cheese in an aurora sauce

FETTUCINE BOLOGNESE 19

fettucine pasta in a traditional northern italian meat sauce

PAPPARDELLE SAN MARCO 19

pappardelle pasta with sausage, spinach, and sun dried tomatoes sauteéd in a white wine sauce

RAVIOLI DI ARAGOSTA E GRANCHIO 26

crab and lobster ravioli with scallops in a delicate lobster cream sauce

LINGUINE PORTOFINO 24

linguine with a mix of seafood, shellfish, and cherry tomatoes in a pinot blanc sauce

Secondi Piatti—Entree

NODINO DI GALLINA 22

free range chicken roulade filled with speck, asparagus, fontina, and scamorza cheese served with seasonal vegetables and rustic potatoes

SALTIMBOCCA DI MAIALE 24

tenderized berkshire pork loin with speck and sage topped with fontina and scamorza cheese served with yukon gold potatoes and caramelized onions

COSTINE DI AGNELLO ALLA DOPPIA COTTURA 32

two roasted lamb chops with two milanese style lamb chops sauteéd in barbaresco wine sauce, served with spinach and rustic potatoes

BACCALA' ALLA LIVORNESE 22

wild caught atlantic cod sauteéd in white wine and tomato sauce with olives, capers, and onion served over soft polenta

SCALOPPINA DI VITELLO AI FUNGHI 24

veal scaloppini with seasonal mushrooms in a truffle oil

★ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially elderly, children under 4, pregnant women, and individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.