

Antipasti — Appetizers

CAVOLETTI ORTOLANI 16

Fried and sautéed brussels sprouts, butternut squash, fried chickpeas, roasted almonds, truffle honey, topped with fresh-grated parmesan cheese

ARANCINI DI RISO 16

Crispy rice saffron balls, each filled with one of the following: smoked mozzarella and bolognese meat sauce; mascarpone, pepato, and spinach

CARPACCIO DI MANZO 22

Sliced wagyu beef tenderloin with arugula, artichoke, house-made orange dressing, shaved parmesan and balsamic glaze

TAGLIERE DI AFFETTATI 30

Chef's selection of Italian cured meats and cheeses

Insalate — Salads

CUORI DI LATTUGA DEI CESARI 14

Organic heart of romaine lettuce, croutons, shaved parmesan cheese in a Caesar dressing

INSALATA VALENTINO 15

Organic baby arugula, fennel, and parmesan cheese in an orange dressing

SPINACI E PERE DEL GIARDINO 16

Organic baby spinach, pears, pine nuts, and pecorino cheese in a shallot vinaigrette

BURRATA E PROSCIUTTO DI PARMA 22

Fresh burrata mozzarella, prosciutto di parma, crostini, arugula, balsamic pearls, basil pesto

BIETOLE E FETA 16

Organic golden and red beets, with toasted piedmont hazelnuts, arugula, and feta cheese in a port wine dressing

Contorni — Sides

BREAD BASKET 10

Assortment of homemade french bread, focaccia & Sicilian olives in olive oil

PATATE RUSTICHE AL FORNO 10

Oven roasted potatoes with herbs and caramelized onions

MISTO DI VERDURE 12

Steamed, sautéed, or grilled mixed seasonal vegetables

ASPARAGI 8

Steamed, sautéed, or grilled asparagus

SPINACI 8

Steamed or sautéed spinach

BRUSSELS SPROUTS 8

Steamed, sautéed, or roasted brussels sprouts

OLIVE CUNDATE 6

Mixed Mediterranean olives, extra virgin olive 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.

Primi Piatti — Handcrafted Pastas

GNOCCHI ALLA SICILIANA 26

Gnocchi with eggplant, fresh basil, and mozzarella cheese in a peeled baked tomato sauce with a touch of pesto

RIGATONI ALLA BEPPE 26

Rigatoni pasta with crumbled Italian sausage and peas in a delicate cream tomato sauce

TAGLIATELLE ALLA BOLOGNESE 26

Tagliatelle pasta in a traditional Northern Italian meat sauce

RAVIOLI DI ARAGOSTA E GRANCHIO 40

Crab and lobster filled ravioli with a scallop in a delicate lobster cream sauce

LINGUINE PORTOFINO 46

Linguine pasta with mussels, clams, prawn, scallop, crab meat, and cherry tomatoes in a pinot blanc sauce with a touch of pesto

Secondi Piatti — Entrees

HALIBUT ALLA PROVENZALE 46

Pan-seared Alaskan Halibut, roasted potatoes, onions, bell peppers, olives, and capers in citrus tomato sauce

POLLO ALLA PARMIGIANA 45

Breaded chicken breast, marinara, mozzarella, arugula, and roasted potatoes

TAGLIATA DI MANZO 80

Pan-roasted Prime NY Strip, roasted potatoes, shaved parmesan, cherry tomatoes, arugula, balsamic glaze, salsa verde

VITELLO AI FUNGHI M.P.

Pan-roasted veal chop, roasted potatoes, and seasonal mushrooms, veal sauce

Dolci — Desserts

CANNOLO SICILIANO 12

Crispy Sicilian cannoli shell filled with sweetened ricotta cheese and chocolate chips

PANNA COTTA AI FRUTTI DI BOSCO 10

Vanilla-infused Italian custard with mango coulis

SEMIFREDDO 14

Almond brittle semifreddo with chocolate cream sauce and a scoop of cherry gelato

TIRAMISU 10

Espresso-soaked ladyfinger biscotti with mascarpone, cocoa powder, and espresso beans

TORTA DI RICOTTA 14

Traditional Italian ricotta cheesecake with your choice of topping and biscotti crust with vanilla gelato

BOMBOLONE 12

Italian doughnut served warm, filled with nutella, served with Chantilly whipped cream

CUORE DI CIOCCOLATO 16

Molten chocolate fondant cake served with vanilla gelato

GELATO 10

Choose one of the following flavors:

-Vanilla	-Cherry	-Espresso
-Chocolate	-Pistacchio	-Passionfruit sorbet
-Bacio	-Strawberry	-Lemon Sorbet