

Antipasti — Appetizers

SOUP OF THE DAY 12

Chef's soup of the day

FOCACCIA PUGLIESE 15

House-made focaccia, semi-dried tomatoes, shaved parmesan, parmesan truffle fondue

CAVOLETTI ORTOLANI 20

Fried and sautéed brussels sprouts, butternut squash, fried chickpeas, roasted almonds, truffle honey, stracciatella, parmesan cheese

POLIPO E CALAMARI ALLA MEDITERRANEA 36

Octopus and Calamari sautéed with cherry tomatoes, black olives, celery, capers, pickled red onions, lemon emulsion

BURRATA E PROSCIUTTO DI PARMA 26

Imported burrata, Prosciutto di Parma, crostone bread, arugula, basil pesto

CHARCUTERIE BOARD CHEF SELECTION 18

Chef's selection of Italian cured meat and cheese, olives, taralli
- Prosciutto di Parma, Blue Stilton cheese
- Soppressata, ubriacone cheese

Insalate — Salads

CUORI DI LATTUGA DEI CESARI 16

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

INSALATA VALENTINO 16

Organic baby arugula, artichoke, fennel, parmesan cheese, orange dressing

SPINACI E PERE DEL GIARDINO 16

Organic baby spinach, pears, pine nuts, pecorino cheese, shallot vinaigrette

BIETOLE E FETA 20

Golden and red beets, piedmont hazelnuts, arugula, feta cheese, port wine dressing

Contorni — Sides

BREAD BASKET 12

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

PATATE RUSTICHE AL FORNO 14

Oven roasted potatoes, herbs, caramelized onions

MISTO DI VERDURE 16

Sautéed mixed seasonal vegetables

OLIVE CUNDATE 12

Mixed Mediterranean olives, extra virgin olive oil, semi-dried tomatoes

BRUSSELS SPROUTS 12

Crispy, fried brussels sprouts

An automatic gratuity of 20% will be added to all parties of 5 or more.

Primi Piatti — Handcrafted Pastas

GNOCCHI DI PATATE ALLA SORRENTINA 29

House-made potato gnocchi, peeled baked tomato sauce, touch of pesto, mozzarella, fresh basil

SPAGHETTI DI MARE 44

Spaghetti pasta, mussels, clams, scallop, prawn, crab meat, calamari, cherry tomatoes, imperial sauce

RAVIOLI AMALFITANA 48

Crab and lobster filled ravioli, Maine lobster meat, Amalfitana sauce

GEMELLI SAN MARCO 32

Gemelli pasta, white wine, Italian sausage, spinach, semi-dried tomatoes

LASAGNA BOLOGNESE 32

Traditional baked lasagna, beef ragu', bechamel

Secondi Piatti — Entrees

HALIBUT ALLA MEDITERRANEA 54

Wild caught Canadian halibut, bell pepper, olives, capers, roasted potatoes, touch of tomato, pickled red onion

POLLO ALLA PARMIGIANA 34/45

Breaded chicken breast, marinara, mozzarella, parmigiana, roasted potatoes

NODINO DI VITELLO 68

Bone-in veal chop, pan-roasted, roasted potatoes, maitake and trumpet mushrooms, shishito peppers, green peppercorn sauce

COSTATA DI MANZO 48

Braised and slow-cooked beef short ribs, mashed potatoes, stracotto sauce

TAGLIATA DI MANZO 74

Prime NY Strip, roasted potatoes, arugula, parmesan, maitake, trumpet mushrooms, shishito peppers

Dolci — Desserts

CANNOLO SICILIANO 12

Crispy Sicilian cannoli shell, sweetened sheep ricotta cheese, chocolate chips

PANNA COTTA AI FRUTTI DI BOSCO 10

Vanilla-infused Italian custard, mixed berry coulis

SEMIFREDDO 16

Almond brittle semifreddo, chocolate cream sauce, cherry gelato

TIRAMISU 14

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

BOMBOLINI 14

Italian doughnuts filled with nutella, served warm, scoop of gelato

CUORE DI CIOCCOLATO 16

Molten chocolate fondant cake, raspberry sorbet

GELATO 10

Choose one of the following flavors:

-Vanilla	-Cherry	-Passionfruit sorbet
-Chocolate	-Pistacchio	-Lemon sorbet
-Espresso	-Strawberry	-Raspberry sorbet