

## Antipasti

**Insalata Mista 9**

*assorted field greens with house dressing*

**Insalata Romana 12**

*hearts of romaine, fennel, radishes, and cucumbers*

**Crostini ai Funghi 13**

*bruschetta with sauteed mushrooms and gorgonzola*

**Verdure alla Griglia 13**

*grilled vegetables with shallots and balsamic dressing*

**Burrata, Rughetta, Finocchio 14**

*fresh burrata, wild arugola, and fennel*

**Fegatini alla Griglia 14**

*skewer of chicken livers, bacon, and grilled radicchio*

**Bresaola Valtellinese 14**

*air-cured beef from the Alps, grana padana, and extra virgin olive oil*

**Calamari alla Griglia 15**

*grilled Monterey Bay squid and cannellini bean salad*

**Sardine Gratinatè 13**

*local sardines breaded and grilled with fennel and arugula*

**Carpaccio di Tonno 16**

*fresh sashimi grade tuna with arugula parsley pesto dressing*

**Zuppa del Giorno 13**

*soup of the day*

*Daily specials reflect what is fresh in the market.  
Our seafood purveyor ensures integrity and sustainability  
by tracing products from source to sale.  
Seafood is subject to availability.*

*Prices and menu items subject to change.*

## Pasta e Carne

**Fettucine al Sugo di Carne alla Milanese 19**

*housemade fettucine with Milanese meat sauce*

**Capelli d'Angelo al Filetto di Pomodoro 17**

*housemade angel hair pasta, fresh tomatoes, olive oil, garlic*

**Gnocchi con Salsa Aurora 19**

*fresh housemade gnocchi, gorgonzola, tomatoes, basil*

**Ravioli del Giorno 21**

*housemade, hand stuffed, ravioli of the day*

**Fettucine o Penne Puttanesca 19**

*housemade fettucine or penne with tomatoes, capers, olives and anchovies*

**Tonnarelli alla Capricciosa 19**

*housemade noodles, porcini mushrooms, Italian sausage cream*

**Fettucine alla Ghiotta 19**

*housemade pasta, sausages, tomatoes, cream*

**Linguine ai Frutti di Mare 25**

*housemade linguine with fresh shellfish*

**Pollo e Verdure alla Griglia 23**

*grilled breast of chicken and grilled radicchio drizzled with balsamic vinegar and shallots*

**Saltimbocca di Pollo 25**

*chicken breast with prosciutto, scamorza, marsala, sage*

**Grigliata Mista 27**

*combination of grilled sausage, chicken breast, and lamb loin chop, with balsamic sauce*

**Agnello alla Griglia 29**

*grilled lamb loin chops, fresh rosemary, garlic*

**Scallopine di Vitello 33**

*milk-fed veal scaloppine of the day*

**Costoletta di Vitello 38**

*milk fed veal chop grilled, rosemary, sage*

**Pesce del Giorno AQ**

*fresh fish of the day*

*Daily specials reflect what is fresh in the market.*

*Our seafood purveyor ensures integrity and sustainability  
by tracing products from source to sale.*

*Seafood is subject to availability.*