

## *Zuppe*

Pappa al Pomodoro  
Tuscan Tomato Soup 9

Ribollita  
Tuscan style vegetables, vert, olive oil 9

## *Antipasti*

Calamari Fritti  
Crispy Calamari, saffron aioli, marinara 15

Tartara di Tonno  
Sashimi grade Hawaiian ahi tuna with avocado, red onion, extra virgin olive oil 17

Cozze e Vongole  
Spanish black mussels, manila clams, spicy tomato broth, garlic, parsley, extra virgin oil 15

Carpaccio e Rucola  
Raw beef fillet thinly sliced w/ shaved parmesan, baby arugula, extra virgin olive oil 15

Burrata e Prosciutto  
Burrata, Parma prosciutto, sliced heirloom tomatoes, basil, extra virgin olive oil 16

Antipasto Nonna  
Parma prosciutto, fire-roasted peppers, eggplant, burrata, bruschetta, olives 18

Piatto di Formaggi  
Variety of Soft & Hard cheeses from around the world, asian pear, candied walnuts  
truffle honey raisin-nut toast 17

## *Insalate*

La Nonna  
Mixed greens, heirloom tomatoes, garbanzo, green beans, balsamic vinaigrette 11

Preferita della Nonna  
Wild baby arugula, radicchio, candied pecans, shaved parmesan, balsamic vinaigrette 12

Barbabetola Caprese  
Wood oven roasted Gold and Ruby beets, fresh mozzarella, basil oil 16

Carciofini  
Organic baby artichokes, thinly sliced red onion, parsley, lemon vinaigrette 15

Gorgonzola  
Boston lettuce, tomatoes, shaved gorgonzola, creamy bleu cheese dressing 14

Rucola con Formaggio di Capra  
Wild arugula, grapefruit, gold beets, candied walnuts, warm Sonoma goat cheese  
black pepper sherry vinaigrette 14

## *Pizze*

Margherita  
Tomato, mozzarella, basil 12

Pera e Prosciutto  
Prosciutto, mozzarella, and asian pear 17

Quattro Formaggi  
Asiago, mozzarella, gorgonzola, goat cheese with arugula and kalamata olives 16

Funghi e Salsiccia  
Tomato, mozzarella, champignon mushrooms, Italian sausage 16

Americana  
Tomato, mozzarella, pepperoni 14

## *Pasta*

- Aglio e Olio**  
Spaghetti, sauteed garlic, extra virgin olive oil, parsley, crushed red pepper 15
- Rigatone Napolitana**  
Rigatoni, chicken and shiitake mushroom, herbes de Provence, parmesan 16
- Orecchiette con Salsiccia**  
Orecchiette pasta, spicy Italian sausage, roasted red bell pepper 16
- Arrabiata o Pomodoro**  
Penne pasta, spicy tomato sauce, garlic, crushed red pepper, parsley OR tomato, basil 16
- Ravioli di Ricotta e Spinacci**  
Spinach and ricotta ravioli, butter, sage, parmesan 17
- Fettucini Primavera**  
Fettucini, farmer's market vegetables, extra virgin olive oil, garlic 16
- Spaghetti Vongole Saltate**  
Spaghetti, sauteed manila clams, garlic, chopped cherry tomato, parsley, white wine 18
- Spaghetti Aragosta**  
Spaghetti, half Maine lobster, arrabiata or pomodoro sauce 23
- Linguini Scampi**  
Linguini, Hawaiian prawns, arrabiata or pomodoro sauce 20
- Risotto Nero**  
Arborio rice, calamari, shrimp, squid ink sauce 23

## *Secondi*

- Pollo O Vitello Milanese**  
Organic Chicken Breast or Veal Chop, pounded, breaded & sauteed, gold whipped potato sauteed spinach 23/38
- Pollo O Vitello Parmigiana**  
Organic Chicken Breast or Veal Chop pounded, breaded, Mozzarella, Parmesan, tomato sauce gold potato gratin, green beans 24/38
- Petto di Pollo Arrosto**  
Pan roasted organic chicken breast, white wine, shallots, herbes de Provence, gold whipped potato sauteed spinach 23
- Branzino alla Griglia**  
Grilled filet of Mediterranean Sea Bass, roasted potatoes & broccolini white wine 28
- Tonno Rosso al Limone Verde**  
Seared Ahi Tuna, gold whipped potatoes, grilled asparagus, lime sauce 28
- Dover Sole al Vino Bianco**  
Roasted Dover Sole, roasted potatoes, broccolini, white wine sauce 42
- Vitello al Vino Rosso**  
Roasted Veal Chop, garlic and herbes, gold potato gratin, green beans, Nebbiolo sauce 38
- Bistecca New York al Forno**  
14 oz Prime New York steak from the wood oven, roasted potatoes, sauteed spinach 38
- Ossobuco**  
All day braised Veal Ossobuco, gold whipped potato, roasted beets 38

**“Your favorites - if we can, we will, just ask!”** MP