

FREDDI & CRUDO

DUO DI TONNO

Tuna Carpaccio with crispy capers and spicy oil.
Tuna tartar with cherry tomatoes & toasted pistachio...\$16.00

CARPACCIO DI SALMONE

Cured fresh salmon carpaccio with goat cheese mousse ...\$14.00

GAMBERI E GUACAMOLE

Steamed jumbo shrimps with Italian style guacamole...\$13.00

CARPACCIO

Thinly sliced filet mignon, arugula and parmesan flakes
with lemon mustard dressing...\$13.00

CALDI & SPECIALI

GAMBERI AL MAIS

Crispy jumbo prawns with fresh lemon and capers sauce...\$13.00

POLIPO ALLA GRIGLIA

Charcoal grille Mediterranean octopus and tomato salad
with chick pea puree ...\$14.00

POLPETTE DI GRANCHIO

Crunchy crab lump meatballs con salsa verde...\$15.00

CALA-MARI

Crispy calamari with arrabbiata sauce...\$12.00

ANTIPASTI

BRUSCHETTA AL PESTO E POMODORO

Crispy Tuscan bread with basil tomato pesto...\$9.00

CAPRESE PIU'

Fresh imported mozzarella, San Marzano tomatoes and basil ...\$13.00

MELANZANE ALLA PARMIGIANA

Baked eggplant layered with mozzarella, marinara sauce
and grated parmesan...\$13.00

ZUPPA DI MARE

Mussels, clams, calamari, shrimps, bay scallops in lobster broth...\$15.00

DEL GIORNO

Chef's choice soup of the day ...\$11.00

INSALATE

NIZZARDA

Seared yellow fin tuna, French beans, baby potatoes, cherry tomatoes,
hard-boiled egg and oregano dressing...\$13.00

DELLA CASA

Baby arugula, cherry tomatoes, parmesan flakes, balsamic dressing...\$8.00

FIRENZE

Baby spinach, fresh mushrooms, carrots and ricotta cheese ...\$9.00

RAPA

Goat cheese mousse, roasted beets and lamb lettuce...\$9.00

ROMANA ALLA CESARE

Crispy romaine lettuce, focaccia crostini and sundried tomatoes
with parmesan dressing...\$8.00
(add chicken \$8.00 / add shrimp \$15.00)

PRIMI PIATTI

SPAGHETTI ALLE VONGOLE VERACI

Spaghetti n.12 , manila clams in white wine sauce...\$23.00

TAGLIATELLE GAMBERI E ASPARAGI

Jumbo shrimps and asparagus tips in with a touch of cream and marinara sauce ...\$25.00

SCAFONI AI GRANCHI

Traditional Italian pasta with spicy crab meat ragu...\$25.00

RISOTTO AI FRUTTI DI MARE

Carnaroli rice with bay scallops, shrimps, mussels, clams, calamari in marinara sauce...\$29.00

TAGLIOLINI ALLA PUTTANESCA

Homemade tagliolini, black olives, capers, anchovies, chili flakes and marinara sauce...\$20.00

RISOTTO FUNGHI E ZAFFERANO

Carnaroli risotto with wild mushroom and saffron pistils...\$25.00

LASAGNA TRADIZIONALE

Homemade pasta with rustic Bolognese, béchamel sauce and parmesan cheese ...\$24.00

GNOCCHI ALLA BURRATA

Homemade tri- color Potato gnocchi with creamy burrata sauce, cherry tomatoes and basil...\$24.00

TAGLIATELLE ALLA BOLOGNESE

Homemade Tagliatelle with beef ragu and parmesan cheese...\$20.00

TAGLIOLINI AL POMODORO

Spinach Tagliolini with San Marzano tomato sauce, basil and Tuscan oil...\$19.00

ARAGOSTE

LANGOSTINO

Colossal tiger shrimps, butter, fresh herbs ...\$23.00 each

TAGLIOLINI ALL' ARAGOSTA

1 lb lobster tail, homemade tagliolini and bisque sauce...\$38.00

RAVIOLI DI ARAGOSTA E MOZZARELLA

Homemade lobster ravioli with mozzarella sauce...\$38.00

ALLA GRIGLIA

1 lb lobster tail grilled with garlic butter ...\$38.00

TERRA E MARE

Surf & Turf - Seared beef fillet mignon with 8oz grilled lobster tail ...\$42.00

TERMIDORE

1lb lobster tail gratin with wild mushrooms, parmesan, béchamel sauce...\$43.00

ARAGOSTA BURGER

Lobster tail burger with avocado mousse, steak tomato, pickled onion and mozzarella cheese...\$25.00

CIOPPINO

8 oz lobster tail, jumbo shrimps, snapper filet and mussels in marinara broth ...\$49.00

SECONDI PIATTI

TAGLIATA DI TONNO IN CROSTA DI CAPPERI

Grilled tuna steak with crispy capers and lemon sauce...\$34.00

SALMONE AL FORNO VONGOLE E OLIVELLE

Baked salmon filet and manila clams in white wine sauce
with calamata olives ...\$34.00

MERLUZZO AI FUNGHI E ZAFFERANO

Seared Atlantic Cod with sautéed wild mushrooms and saffron sauce...\$32.00

BRANZINO AL SALE

Imported Mediterranean seabass baked in a salt crust...\$40.00

SALTIMBOCCA DI SPADA

Thinly sliced swordfish stuffed with aromatic bread crumbs, salsa verde...\$32.00

LA MILANESE

Veal chop Milanese style with arugula and cherry tomatoes...\$38.00

OSSOBUCO

Veal shank with gremolata and saffron risotto...\$36.00

FILETTO AL PEPE

Grilled Prime Black Angus beef filet with green pepper-corn demi-sauce...\$36.00

NODINO DI VITELLO BURRO E SALVIA

Seared veal chop with butter sage truffle ...\$36.00

POLLO AL MATTONE

Seared half free organic range chicken with lemon sauce ...\$24.00

CONTORNI \$ 5.00

Sauteed Spinach
Mashed Potatoes

Baked Potatoes
Sautéed Mushrooms

Creamy Asparagus
French Beans

SPECIAL OF THE DAY

ARAGOSTA E BURRATA

Lobster medallion pieces on creamy burrata cheese and basil dressing...\$25.00

PROSCIUTTO E BURRATA

Imported prosciutto "Fiocco" and creamy burrata cheese ...\$25.00

VITELLO TONNATO

Thin sliced veal with tuna mayo sauce...\$18.00

PIZZA TARTUFATA

Crispy pizza with fontina cheese and fresh summer truffle...\$20.00

PAPPARDELLE AL RAGU DI SALMONE

Homemade pappardelle in a creamy smoked salmon sauce...\$27.00

TAGLIATELLE CON RAGU BIANCO DI POLLO PARMIGIANO E BALSAMICO

Homemade Tagliatelle with, chicken ragu, cherry tomatoes,
parmesan flakes , balsamic reduction...\$25.00

RISOTTO IRON CHEF

Carnaroli rice with seared sea scallops, leeks and edible rose petals...\$32.00

PAPPARDELLE ALL' AMATRICIANA

Guanciale, marinara sauce and pecorino romano cheese...\$24.00

DENTICE AL CARTOCCIO DI PATATE

Baked red snapper filet in Carta Fata with potatoes, oregano and cherry
tomatoes...\$36.00

"Food is an Art that takes time to create."

Please be patient while we prepare your dinner by using the freshest ingredients. All our dishes are made to order so that we can provide you with an excellent dining experience. If you have allergy or any dietary restriction, please inform your server and we will be happy to accommodate your needs.