

## Antipasti

### *Pasta e Fagioli, Bianco - \$7*

*Cannellini beans in a silky white sauce with fresh basil, garlic, Parmigiano-Reggiano cheese and ditalini pasta.*

### *Zuppa di Vongole Bianco- \$10*

*Native littlenecks sautéed in a white wine, garlic and fresh herb broth. Served over garlic crostini.*

### *Funghi Portabello ai Ferri - \$9*

*Large grilled portabello mushroom caps baked with goat cheese, caramelized onions, roasted peppers and crispy pancetta wheels.*

### *Polpette Grande - \$10*

*Extra large meatball, made from ground sirloin, veal & pork, topped with San Marzano marinara and a large scoop of Ricotta cheese. Garnished with Parmigiano-Reggiano cheese and fresh basil.*

### *Calamari all' Aceto Balsamico - \$10*

*Fried native calamari tossed with fresh basil, hot cherry pepper rings, diced tomatoes and a balsamic vinegar reduction.*

### *Calamari Fritti - \$9*

*Classic fried native calamari served with hot cherry pepper rings and a side of San Marzano marinara sauce.*

### *Fichi con Prosciutto - \$11*

*Californian Black Mission figs, Prosciutto di Parma, and shaved Reggiano cheese served over lemon dressed mixed greens. Finished with white truffle oil.*

### *Involtini di Melanzane - \$9*

*Pan-fried eggplant rolled with Prosciutto di Parma and herbed ricotta cheese then oven-baked with San Marzano marinara sauce.*

### *Tortino di Granchio - \$13*

*Pan-seared Italian crab cakes made with jumbo lump crab meat and parmesan cheese. Finished with a red pepper basil cream sauce.*

### *Antipasti della Casa - \$16*

*Chef's selection of assorted house antipasti.*

## Pizza ai Ferri (Wood-Grilled Pizza)

*Margherita - Tomato, Fresh Mozzarella & Fresh Herbs - \$12*

*Alla Vodka - Spicy Pink Vodka Sauce, Chicken, Fresh Mozzarella, Gorgonzola & Eggplant - \$13*

*Bianco - Garlic Butter, Mozzarella, Sautéed Spinach, Goat Cheese & Roasted Grape Tomatoes - \$13*

*Funghi Trifolati - Sautéed Wild Mushrooms, Cipollini Onions, Goat Cheese & Olive Oil - \$13*

## Insalate

### *Caprese - \$10*

*Sliced vine ripe yellow and red tomatoes stacked with fresh mozzarella cheese, basil and baby arugula. Topped with crumbled gorgonzola cheese and a balsamic reduction.*

### *Fragole - \$10*

*Baby red dandelion and mixed greens, fresh strawberries, mozzarella cheese, and candied pistachios tossed in a blood orange vinaigrette. Topped with poppy seeds and Trebbiano grape must.*

### *Cesare - \$7*

*Romaine lettuce tossed in a homemade lemon Caesar dressing with croutons and Parmigiano-Reggiano cheese.*

### *Panzanella - \$8*

*Fresh vine ripened tomatoes and crunchy Tuscan croutons tossed with mixed greens, sliced red onions, crumbled goat cheese and a red wine vinaigrette.*

## Pasta

### *Gnocchi di Patate - \$17*

*Handmade potato and ricotta dumplings tossed with an arugula and spinach pesto, wood-grilled yellow tomatoes and Mascarpone cheese. Topped with shaved Parmigiano-Reggiano cheese.*

### *Penne alla Vodka - \$14*

*Penne pasta tossed with a spicy (mildly hot) pink vodka sauce. Topped with shaved Parmigiano-Reggiano cheese. Available with wood-grilled chicken breast - \$16 Available with 3 jumbo wood-grilled shrimp - \$19*

### *Tagliatelle alla Bolognese - \$17*

*Delicate golden egg noodles tossed with a truly classic Bolognese sauce made with pork, pancetta, sirloin, diced vegetables, tomatoes and a touch of cream. Topped with Parmigiano-Reggiano cheese.*

### *Gamberi Fra Diavolo - \$18*

*Four jumbo shrimp sautéed in a spicy Fra Diavolo sauce. Served over a bed of al dente linguine.*

### *Frutti di Mare - \$19*

*Shrimp, littlenecks, ocean scallops, white fish and swordfish sautéed in a red clam sauce. Served over a bed of al dente linguine.*

### *Garganelli con Tartufo - \$17*

*Semolina egg pasta with a white truffle butter, Prosciutto di Parma, mascarpone cheese and cream sauce. Garnished with shaved Parmigiano-Reggiano cheese.*

## Pollo e Maiale

### *Pollo al Rosmarino - \$17*

*Two semi-boneless chicken breasts marinated in a rosemary, garlic and lemon rub, wood-grilled and finished in the oven with roasted tomatoes, garlic, butter and wine.*

### *Pollo al Diavolo - \$17*

*Two semi-boneless chicken breasts wood-grilled with a crushed red pepper and fresh herb rub. Oven-finished with olive oil, fresh herbs and white wine.*

### *Pollo alla Milanese - \$14*

*Extra thin chicken cutlets breaded with Tuscan crumbs and pan-fried in olive oil. Served with lemon wedges and San Marzano marinara sauce.*

### *Maiale con Pere - \$19*

*Pork tenderloin marinated in garlic and amaretto, wood-grilled and topped with a pear, almond, brown sugar and amaretto glaze.*

## *Carne*

### *Saltimbocca - \$19*

*Veal scaloppine pan-sautéed with Prosciutto di Parma, fresh sage, garlic, white wine and a veal demi-glaze.*

### *Scaloppine di Vitello Limone - \$19*

*Veal scaloppine dredged in egg batter and pan-sautéed in a lemon, caper and white wine sauce.  
Prepared with chicken - \$17*

### *Scaloppine di Vitello Toscana - \$20*

*Veal scaloppine pan-sautéed with fresh mozzarella, San Marzano tomatoes, white wine, roasted garlic, artichoke hearts and veal stock.*

### *Costoletta di Vitello - \$29*

*16oz. Wood-grilled veal chop finished with a Crimini mushroom, sherry and veal demi-glaze.*

### *Bistecca Pepperonata - \$19*

*Sirloin skirt steak marinated in Chianti wine, balsamic vinegar and coarse black pepper, grilled over hardwood charcoal and finished with a spicy marinade reduction.*

### *Manzo di Giuseppe - \$29*

*16oz. Choice Black Angus sirloin finished with sea salt and grilled over hardwood charcoal. Drizzled with extra fine Tuscan olive oil and fresh lemon juice.  
Served with roasted garlic and a side of warm gorgonzola cream sauce.*

### *Joey Piccolo (12 oz.) - \$24*

## *Pesce*

### *Aragosta Ciopino - \$25*

*Native lobster (in shell), shrimp, littlenecks, baby mussels, swordfish, sea scallops and calamari stewed in a spicy (mildly hot) tomato & vegetable broth.  
Served over grilled Tuscan crostini and topped with fried onion rings.*

### *Pesce Spada alla Griglia - \$22*

*Thick center cut domestic swordfish grilled over hardwood charcoal and drenched with a caper, roasted yellow tomato, lemon and butter sauce.*

### *Branzino - \$26*

*Pan-seared Chilean sea bass fillet finished with ocean scallops and a creamy scallion sauce.*

### *Gamberi con Timo - \$19*

*Four jumbo butterflied shrimp sautéed with garlic, vegetable puree and fresh thyme leaves. Served over a bed of creamy Parmigiano-Reggiano risotto.*

## *Contorni (sides)*

*All sides are available for 2 or 4 persons*

### *Cime di Rapa - \$4/\$7*

*Sautéed tender broccoli rabe.*

### *Patatine Fritte - \$4/\$7*

*Shoestring sweet potato fries.*

### *Melanzane alla Parmigiana - \$5/\$9*

*Oven-baked eggplant parmesan.*

### *Granoturco Dolce - \$4/\$7*

*Sweet corn sautéed with sage, brown butter and diced red peppers.*

### *Risotto Bianco - \$4/\$7*

*Slow-cooked Arborio rice folded with Parmigiano-Reggiano cheese and cream.*

*Consumers are recommended to order seafood and other food from animals thoroughly cooked.  
Consuming partially cooked foods can increase your risk of illness.*

*An 18% gratuity will be added to parties of 8 or more.  
We are not responsible for meats ordered well done.*