

Antipasti

SALUMI E FORMAGGIO
Assorted Imported Cured Meats & Cheeses for Two

\$29

CALAMARI ALLA "JIMMY"
Fried Calamari, Lemon Sauce, Hot Cherry Peppers

\$21

VONGOLE AL FORNO
Little Neck Clams, Garlic, Panko, Parsley

\$19

PULPO ALLA GRIGLIA
Charred Octopus, Tuscan Bean Salad, Parsley, EVOO

\$26

ZUCCHINI ROLLATINI
Homemade Zucchini Rollatini, Goat Cheese, Ricotta Cheese, Diced Campari Tomatoes

\$19

Insalate

BURATTA E AVOCADO
Creamy Mozzarella Cheese, Avocado, Peppers, Parma Prosciutto, EVOO

\$24

INSALATA DODICI
Chopped Endive, Radicchio, Arugula, Roasted Peppers, Gaeta olive, Vinaigrette

\$19

ARUGULA
Baby Arugula, Walnuts, Shaved Pecorino, Roasted Cipollini, White Balsamic, Walnut Oil

\$19

CAESAR
Baby Romaine lettuce, Cesare Dressing, Parmesan Croutons

\$19

BIETOLE ORO
Roasted Golden Beets, Baby Spinach, Goat Cheese, House Vinaigrette, Almonds

\$21

Minestra

White Bean Soup, Escarole, Red Onions, Croutons, EVOO

FAGIOLI BIANCHI

\$13

Gluten Free Option

Pizza

Cauliflower Crust

Panini

MARGHERITA
\$28
Fresh Mozzarella, Tomato, Basil

MELANZANE
\$18
Italian Sandwich, Grilled Eggplant, Marinara, Fresh Mozzarella, Basil

YAZZO
\$28
Quattro Formaggio, Hot Cherry Peppers, Crumbled sausage

TIZIANA
\$18
Italian Sandwich. Toasted Ciabatta Bread, Panko Crusted Cutlet, Tomato, Fresh Mozzarella

MONTE BIANCO
\$28
Arugula, Prosciutto di Parma, Fresh mozzarella

VALTELLINA
\$18
Italian Sandwich, Toasted Ciabatta Bread, Free Range Chicken Breast, Broccoli Rabe, Taleggio & Fontina Cheese

CAVOLFIOR SPINACHI
\$28
Cauliflower Crust, Spinach, Mozzarella, Mushroom

ALL PANINI'S INCLUDE A MIXED GREEN SALAD

Gluten Free Pasta Option

Pasta – "Di Gagnano" - Napoli

PACCHERI

Giant Rigatoni Pasta, Sausage, Broccoli Rabe, Garlic, Roasted Cherry Tomatoes \$29

GNOCCHI BOLOGNESE

Homemade Potato Gnocchi, Bolognese Sauce, Housemade Ricotta \$29

GARGANELLI PAPALINA

Wild Mushrooms, Pancetta, Peas, Shallots, Cream \$29

FUSILLI CALABRESI

Homemade Short Fusilli Pasta, Tomato, Grilled Eggplant, Fresh Mozzarella \$29

LINGUINI VONGOLE

Verace Clams, Baby Spinach, Cannellini, Garlic, Calabrian Chili Peppers \$32

CAPELLINI INFERNO

Angel Hair Pasta, Shrimp, Tomatoes, Cherry Peppers, Garlic, Spicy Marinara, Basil \$32

Secondi Piatti

BRANZINO MEDITERRANEO

Wood Oven Roasted Whole Mediterranean Sea bass, Artichokes, Roasted Cherry Tomatoes, Roasted Red Potatoes, Orvieto Wine

\$42

GAMBERI LUGANO Grilled Jumbo Shrimp, Lentils, Braised Vegetables	\$39
SALMONE "ST. MICHELLE" Atlantic Salmon, Zucchini, Capers, Gaeta Olives, Seasoned Panko, Roasted Yukon Potatoes	\$39
POLLO FONTINA French Cut Chicken Breast, Prosciutto, Fontina Cheese, Prosecco, Roasted Vegetables	\$38
POLLO MATTONE Half Bell & Evans Chicken, Cooked Under a Brick in our Wood Burning Oven. Escarole, Roasted Red Potatoes, Calabrian Peppers	\$38
NODINO DI VITELLO Bone-In Veal Chop, Hot Cherry Peppers, Broccoli Rabe, Red Roasted Potatoes	\$49
MELANZANA SICILIANA Eggplant, Tomatoes, Ricotta Salata, Mozzarella, Parmesan, Penne Filetto di Pomodoro	\$32
BISTECCA FIORENTINA For Two – "Pat LaFrieda" PRIME Dry Aged Porterhouse Steak, Yukon Gold Mashed Potatoes, Italian Style Creamed Spinach	\$139
CHICKEN PARMIGIANA with Pasta \$37 VEAL PARMIGIANA with Pasta \$39	
Verdura Broccoli Rabe - Broccoli - Escarole - Roasted New Red Potatoes - Mashed Potatoes - Sautéed Spinach \$15 <i>We proudly use Mutti tomatoes from Italy</i>	