



APPETIZERS

Burrata & Shishito Peppers..... \$27
Burrata mozzarella, fried shishito peppers with goat cheese, salt & pepper, toasted bread

Octopus Alla Luciana..... \$29
Lightly roasted octopus served with cherry corbarino tomatoes sauce, olives, capers toasted bread

PASTA & RISOTTO

Gnocchi Salsiccia & Friarielli \$28
Potato gnocchi served with Italian sausage & broccoli rapini.

Tortellini Pasticciati & Stracciatella Burrata \$32
Tortellini filled with (pork loin, raw prosciutto, mortadella), in Bolognese sauce, cream sauce, topped with Stracciatella burrata.

ENTRÉE

Pollo Parmigiana con Rigatoni Alfredo..... \$33
Breaded chicken breast topped San Marzano marinara sauce & melted mozzarella, Served alongside creamy Rigatoni Alfredo.

Cioppino San Marzano \$39
Homemade linguini pasta w/mussels, clams, calamari, fish of the day, peeled filet of San Marzano tomatoes sauce

Pesce Spada alla Griglia \$36
Grilled swordfish steak in lemon and mint, garlic, and served with veggies of the day and a small green salad

Ribeye Tagliata..... \$59
16oz Prime Ribeye served Sliced w/ potatoes and Arugula salad topped with shaved Parmesan.

DRINK OF THE WEEK: APEROL SPRITZ ON DRAFT—GET IT WHILE IT'S TAPPING, OR YOU'LL BE CRYING INTO YOUR EMPTY GLASS..... \$10