



APPETIZERS

Imported Zizzona Mozzarella di Battipaglia with Focaccina (4 Serving Size)	\$65
<i>A mozzarella specialty to die for, stuffed with cherry mozzarella and creamy local milk from grass-fed cows in Battipaglia (Salerno), served with imported Parma prosciutto and organically grown heirloom tomatoes.</i>	
Frittatina di Pasta Cacio e Pepe	\$26
<i>A crispy golden pasta fritter filled with béchamel and melted smoked provola, topped with cacio e pepe sauce</i>	
Insalata Iceberg con Crumble di Goat Cheese e Speck Croconate	\$20
<i>Fresh iceberg lettuce, topped with goat cheese crumble, crispy speck, rustic crostini, Caesar dressing</i>	
Carpaccio di Carciofi	\$29
<i>Thin sliced artichokes carpaccio, served over arugula & 24 months aged parmigiano Reggiano, lemon dressing</i>	
Polipo Mediterraneo	\$35
<i>grilled octopus served over roasted potato cream, sweet spring peas, frisee salad and crispy bread</i>	
Tartare di Tonno & Stracciatella Burrata DOP	\$29
<i>Ahi tuna Tartare with freeze salad, pinzimonio veggio, stracciatella burrata DOP, topped with toasted bread</i>	
Pizza Special TARTUFFATA	\$34
<i>White Pizza with porcini cream & white truffle sauce, smoked mozzarella, fresh mozzarella & parmigiano, arugula burrata cheese, prosciutto di Parma, topped with black truffle Olive OIL.</i>	

PASTA & RISOTTO

Mafaldine Pescatora	\$46
<i>Homemade Ribbon pasta w/mussels, clams, fish of the day, peeled filet of San Marzano tomatoes sauce</i>	
Ravioli Lobster in Salsa Rosa e Burratina	\$42
<i>Handmade ravioli filled with Mediterranean lobster and served in pink sauce, topped with burratina mozzarella.</i>	
Gnocchi con King Crab & Calamari	\$32
<i>potato gnocchi with king crab, calamari, anchovies, asparagus, sun-dried tomatoes in pink sauce</i>	
Risotto Primavera & Scallops	\$56
<i>Risotto in farmers market vegetable, served with 3 seared scallops, topped with burratina mozzarella dop</i>	
Risotto Radicchio & Brasato in Barolo DOCG	\$53
<i>Risotto w/ red radicchio, gorgonzola, served w/ braised slow cook beef in Barolo DOCG red wine</i>	

ENTRÉE

Ribeye Tagliata “until we’re out”	\$69
<i>16oz Prime Ribeye served Sliced w/ potatoes and Arugula salad topped with shaved Parmesan.</i>	
Branzino Amalfitana	\$43
<i>Mediterranean seabass served boneless whole in Amalfitano style, lemon and mint, garlic, veggio of day</i>	