

Dinner

Served from 4:00 pm till 11:00 pm daily.

ANTIPASTI / APPETIZERS

SALUMERIA - Assorted plate of cured meats (Small) / (Large)	16/20
Includes: Prosciutto , Mortadella, Parma Cotto, Pancetta, Soppresata, Mozzarella di Bufala, Asiago	
CHEESE PLATE (Small) / (Large)	12/16
Caciocavallo, Fontina, Grana Padano, Mozzarella di Bufala, Formaggio di Capra.	
BRUSCHETTA PLATER (includes two slice of each)	16
<ul style="list-style-type: none">• tomatoes, garlic, oregano and basil• garlic butter and mozzarella cheese	<ul style="list-style-type: none">• sautéed mushroom• smoked salmon with goat cheese
PARMIGIANA ALLA SORRENTINA	10
Eggplant, mozzarella, parmigiano in a basil tomato sauce	
CESTINO DI PARMIGIANO E CRUDO	12
Parmigiano nest with raw fennel, carrots, pomegranate and celery served over prosciutto	
RUSTICA	12
Brise' pasta stuffed with escarole, olives, capers, ricotta e mozzarella	
SEPPIA ALL'ARANCIA	14
Boiled cuttlefish served with arugola, fennel and orange in a citrus sauce	

**If you have any food allergies, please let your server know ... we care.
20% Service Charge Will Be Added To All Parties Of 6 or More.**

ZUPPA & INSALATE / SOUP & SALADS

SOUP OF THE DAY	8
MELOGRANO	12
Spinach salad with pear, pomegranate and walnuts in Raspberry dressing	
CAPRESE	14
Caprese salad with sliced Mozzarella di Bufala, tomatoes, basil and XVOO	
CONTADINA	12
Arugola, fennel, carrots, cherry tomatoes, red onions, radish in balsamic vinagrette	
CAFONE	12
Potato salad with tuna, olives, celery, cherry tomatoes and cannellini beans	

PRIMI PIATTI / HOMEMADE PASTAS

PASTA OF THE DAY	M.P
RIGATONI ALLA GENOVESE	16
Rigatoni in a Genovese Ragu'	
PENNE ALLA SAN GENNARESE	16
Penne with sautéed eggplant, zucchini, cherry tomato e red peppers.	
ANELLI DI CRESPELLE	16
Homemade crepes stuffed with ricotta, parmigiano e spinach in a tomato sauce	
CALAMARATA	18
Calamari shape pasta with sautéed calamari, mussels in a cherry tomatoes sauce	
PACCHERI	18
Large flat rigatoni with sautéed mussels and potatoes	
CARAMELLE	16
Homemade pasta stuffed with mozzarella e ricotta in a butter walnuts and radicchio sauce	

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SECONDI PIATTI / ENTREES

SALSICCIA E PATATE	16
Sausage sauteed in white wine served with rosemary roasted potato	
RULLE' DI POLLO	18
Chicken leg stuffed with sausage and pancetta served with sautéed Spinach	
BRANZINO	18
Branzino Filet served with julienne style vegetables in a balsamic glaze	
ORATA	18
Orata filet wrapped in thin potato served with sautéed escarole	
MAZZANCOLLE D'ORATE ALLE MANDORLE	22
Almond crusted shrimp served with honey over a bed of fraise	
TAGLIATA DI MANZO	22
Grilled sirloin steak served with mash asparagus potatoes	

CONTORNI / SIDE DISHES

ROASTED POTATOES ASPARAGUS ESCAROLE SPINACH

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