

CROSTONI

Homemade Ciabatta Bread Bruschetta

Classica

Marinated diced tomato, basil, garlic, fresh mozzarella, olive oil - 12

Ossobuco

Braised pulled lamb ossobuco, caramelized onions, fontina, arugula - 14

Sfizioso

Chicken liver mousse, caramelized onions, tomato confit, garlic crostini - 12



CRUDO

∞ Carpaccio di Tonno

Thinly sliced raw tuna fillet, diced avocado, black dried olives and citrus emulsion - 21

∞ Tartare di Salmone

Hand chopped raw salmon, diced cucumber, avocado mousse and citrus emulsion - 21

∞ Carpaccio Strada

Thinly sliced raw beef fillet, avocado, hearts of palm, cherry tomatoes, shaved parmesan cheese, baby arugula and balsamic vinaigrette - 21

Acciughe & Alici

North Atlantic white anchovies marinated two ways, extra virgin olive oil, grilled country bread - 19

COZZE

(Mussels)

Al Pomodoro

Black mussels sautéed with basil, garlic and mildly spicy tomato sauce, crostini bread - 19

∞ Pepate

Black mussels sautéed in white wine, garlic, lemon parsley and cracked black pepper - 19

∞ Al Gorgonzola

Leeks, gorgonzola cheese, white wine - 20

ANTIPASTI

(Appetizers)

Olive Fritte

Lightly fried green olives stuffed with gorgonzola cheese - 11

∞ Polenta e Fonduta

Grilled polenta, asparagus and gorgonzola fondue - 16

Arancini

Saffron flavored fried risotto balls served with our arrabbiata tomato sauce and truffle oil - 18

∞ Burrata

Fresh burrata cheese, vine-ripe tomato, anchovy, bell peppers, pesto dressing - 22

∞ Vitello Tonnato

Roasted veal loin, sliced and topped with steamed tuna, capers, anchovy sauce - 23

Polpette

Beef meatballs, crunchy polenta, pomodoro, extra virgin olive oil - 18

Tortino di Granchio

Homemade Italian style crab cake stuffed with fresh mozzarella, peppers, jalapeño, tartare sauce - 21

Gamberi alla Romana

Battered jumbo shrimp, Roman style over caramelized onion puree and tarragon aioli - 22

Patatine al Tartufo

Hand cut fries, parmesan cheese, white truffle infused olive oil - 14

Frittura di Calamari e Zucchini

Lightly fried calamari and zucchini with roasted pepper aioli and arrabbiata sauce - 21

Funghi Misti

Mixed wild mushrooms sautéed in garlic fresh herbs over baby arugula and crostini bread, truffle oil - 19

Uovo Strada

Poached egg, crispy homemade potato chips, truffled fondue, prosciutto di Parma - 21

SALUMI, FORMAGGI & CO.

AFFETTATI

2 oz

Prosciutto di Parma - 12

Prosciutto Cotto - 9

Mortadella - 9

Speck - 10

Bresaola - 12

Salame di Felino - 11

FORMAGGI

2 oz

Pecorino con Pistacchio - 11

Pecorino Sardo - 11

Pecorino Ubriaco - 11

Gorgonzola Dolce - 10

Parmigiano Reggiano - 10

Manchego - 12

(Salumi & Cheese of the Week - Market Price)

INSALATE

Add protein to your salad

• Chicken - 9 • Shrimp - 10 •

• Salmon - 11 • Bistecchina - 12 •

∞ Barbabietola e Pomodoro

Beets, vine ripe tomatoes, arugula, fresh hearts of palm, long beans, walnuts, blue cheese and vinaigrette dressing - 19

Mediterranea

Vine ripe tomatoes, cucumber, red onions, black olives, homemade croutons, feta cheese, herb balsamic vinaigrette - 19

Farro e Caprino

Farro, asparagus, goat cheese, pine nut, diced onions, diced yellow and red pepper, arugula, balsamic vinaigrette and balsamic glaze - 20

∞ Mista

Mixed baby lettuce, cherry tomatoes, cucumbers, onions and lemon mustard vinaigrette - 13

∞ Bianca

Fennel, Belgium endive, hearts of palm, diced tomatoes, shaved parmesan cheese and lemon mustard vinaigrette - 19

∞ Quinoa

Steamed quinoa, arugula, raisins, sun dried tomatoes, almonds, orange, fiordilatte mozzarella, lemon olive oil dressing - 20



RISOTTI

Risotto ai Quattro Formaggi e Tartufo

arborio rice, parmesan, brie, gorgonzola, goat cheese, shaved black truffles, truffle oil - 43

∞ Risotto ai Frutti di Mare

Arborio rice, assorted seafood and shellfish, white wine, saffron and touch of lobster sauce - 40

Risotto ai Funghi

Arborio rice, mixed wild mushroom, parmesan cheese, demi-glace sauce - 32



PASTE

Spaghetti Aglio e Olio

Spaghetti alla Chitarra with garlic, red pepper flakes and aged anchovy elixir - 17

Tagliolini con Pomodorini, Basilico e Pecorino

Homemade tagliolini sautéed with cherry tomatoes, basil and grated pecorino cheese - 20

Pappardelle con Crema di Porcini

Homemade pappardelle in a truffle porcini mushroom cream sauce - 28

Fettuccine al Ragù

Fettuccine pasta with chunky old fashioned meat ragu Bolognese - 25

Rigatoni all'Amatriciana

Rigatoni pasta, pancetta, onions, red wine, tomato sauce, aged pecorino cheese - 26

Pennette Al Salmone

Penette pasta, fresh Atlantic salmon, asparagus tips, shallots, creamy vodka sauce - 26

Gnocchi Salentina

Homemade ricotta gnocchi, fresh tomato, garlic, basil, oregano, fiordilatte mozzarella - 25

Ravioli d'Aragosta

Homemade, ravioli stuffed with shrimp and crab meat confit, with creamy lobster sauce - 28

Agnolotti di Zucca al Burro e Salvia

Homemade roasted pumpkin and amaretti agnolotti in butter sage sauce - 25

Linguine alle Vongole

Linguine sautéed with little neck clams, garlic, red crushed pepper, parsley, diced fresh tomato - 28

Cartoccio ai Frutti di Mare

Assorted seafood sautéed in a fresh tomato, white wine, red pepper flakes, basil sauce tossed with linguine pasta, wrapped with parchment paper and baked - 40

PESCI & CARNI

∞ Branzino alla Griglia

Grilled Mediterranean branzino, fresh herbs, lemon garlic infusion. Served with sautéed broccoli rabe and potato gratin - 42

∞ Salmone all'Aneto

Seared marinated fresh Atlantic salmon, crunchy fennel, and apple, lemon-mustard sauce. Served with sautéed broccoli rabe and potato gratin - 36

∞ Salmone al Ginger

Grilled marinated fresh Atlantic salmon, crunchy ginger and carrot salad. Served with sautéed broccoli rabe and potato gratin - 36

Zuppa di Pesce

Combination of shellfish and seafood cooked in fish broth with tomato, garlic, basil, oregano, crostini bread, crushed chili pepper, extra virgin olive oil - 40

∞ Paillard di Pollo

Grilled pounded chicken breast topped with endive, arugula and radicchio salad, citrus dressing. Served with sautéed broccoli rabe and potato gratin - 30

∞ Pollo allo Champagne

Pan seared chicken breast, shallots, sun dried tomatoes, creamy champagne sauce. Served with sautéed broccoli rabe and potato gratin - 32

Pollo alla Napoletana

Pan seared breaded chicken breast, prosciutto cotto, mozzarella, tomato confit. Served with arugula, cherry tomatoes and shaved parmesan - 34

**Scaloppine di Vitello ai Funghi

Veal scaloppini sautéed with mixed mushrooms in a demi-glace sauce. Served with sautéed broccoli rabe and potato gratin - 38

**Costoletta di Maiale alla Milanese

Pan seared breaded pork chop, basil marinated tomato concasse. Served with arugula, cherry tomatoes and shaved parmesan - 42

**Bistecchina con Patate

Grilled marinated skirt steak, caramelized onions, hand cut fries, ketchup, tarragon aioli - 45



PANINI

(LUNCH ONLY)

All sandwiches are made with our homemade ciabatta bread and served with a choice of house salad or french fries. *Change to truffle fries +\$7*

Burrata e Prosciutto

Burrata, prosciutto, sun dried tomato, arugula, pesto - 19

Speck e Taleggio

Smoked speck prosciutto, taleggio cheese, sliced tomatoes, arugula - 19

Vegetali e Caprino

Grilled assorted vegetables, goat cheese, aromatic olive oil - 17

Mozzarella e Pomodoro

Fresh mozzarella, vine ripe tomatoes, basil, pesto - 17

Ossobuco

Shredded ossobuco, caramelized onions, fontina cheese - 19

∞ GLUTEN FREE

Gluten free pasta available upon request.

We ask that you please be courteous to our patrons dining inside and refrain from smoking cigars, pipes or cigarettes around the outdoor vicinity or side courtyards. Thank you.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food borne illness.

Please note that some food items we prepare may contain nuts or a trace amount of nuts.

Please alert your server if you have any food allergies or dietary concerns and we will do our best to accommodate you.

**Free range, grass fed, hormone and antibiotics free.

We are proud to partner with Palmer Trinity School and its middle school garden to provide you with fresh, organically grown herbs cultivated by local students.

01.09.2023