

MENU

ANTIPASTI E INSALATE

ANTIPASTO MISTO	17
prosciutto di parma, bresaola, coppa, salame parmigiano, mozzarella, kalamata olives, fire roasted peppers, homemade grassini	
FRITTO MILANO	15
fried calamari, zucchini, spicy tomato sauce	
CARPACCIO DI MANZO	16
thinly sliced beef, arugula, portobello mushrooms, grape tomatoes, hearts of palm, shaved parmigiano, lemon truffle oil	
LUMP CRAB CAKE SALAD	17
arugula, cherry tomatoes, avocado, honey mustard dressing	
RUCOLA E MANDORLE ^R	13
arugula, pear, almonds, goat cheese, raspberry dressing	
BURRATA CAPRESE	17
fresh Italian cheese, arugula, grape tomatoes, olive oil, balsamic reduction add prosciutto: 3	
MELANZANE ALLA PARMIGIANA	12
breaded lightly fried eggplant, tomato sauce, mozzarella cheese	
ZUPPA	7
soup of the day	

PIZZE

CONTADINA	15
Italian sausage, mushrooms, bell peppers	
QUATTRO FORMAGGI	14
mozzarella, fontina, gorgonzola, parmigiano, tomatoes (no tomato sauce)	
RINASCENTE	15
prosciutto, arugula, shaved parmigiano	
ORTOLANA	14
grilled eggplant, zucchini, portobello mushrooms, sundried tomatoes	
All pizzas are topped with tomato sauce and mozzarella (except the Quattro Formaggi)	

BRUSCHETTE

TRADIZIONALE	10
tomatoes, basil, olive oil, minced garlic	
PROSCIUTTO E CAPRA	12
prosciutto, roasted peppers, goat cheese, pesto oil	
MEDITERRANEA	13
feta cheese, kalamata olives, tomatoes, olive oil	

PASTE & RISOTTI

FETTUCCINE AL GUSTO	15
tomato, pink or cream sauce	
AGNOLOTTI DI POLLO	17
ravioli like pasta stuffed with chicken and ricotta, tomato, cream or pink sauce	
BUCATINI SAN BABILA	17
tubular spaghetti, Italian sausage, broccoli, pecorino, tomato sauce	
PENNE TRE FUNGHI	16
shiitake, porcini, portobello mushrooms, creamy truffle sauce	
FIOCCHI DI PERA	17
pasta filled with pear and taleggio cheese, butter sage sauce	
LASAGNA CASERECCIA	17
meat sauce, bechamel, mozzarella, parmigiano	
SPAGHETTI ALLE VONGOLE CON BOTTARGA	23
little neck clams, grated cured fish roe, aglio olio	
GNOCCHETTI	15
soft homemade potato dumplings, tomato, pink or cream sauce	
CAVATELLI AL RAGU D'AGNELLO	18
lamb ragu, goat cheese, mint	
FETTUCCINE ALLO SCOGLIO	23
shrimp, scallops, calamari and mussels, white wine, tomato sauce	
TAGLIATELLE VERDI AL RAGU'	17
spinach noodles, meat sauce	
PAPPARDELLE MILANO	23
filet mignon, porcini mushrooms, sun dried tomatoes, Chianti wine, goat cheese, truffle oil, tomato sauce	
RAVIOLI DI ARAGOSTA	24
jumbo lobster, grape tomatoes, pink vodka sauce	
RISOTTO AI FUNGHI PORCINI	24
porcini mushrooms risotto	

SECONDI

POLLO DIAVOLA	17
organic charbroiled breast of chicken, sun dried tomato, basil and lime paste, roasted potatoes, saute vegetables	
POLLO CAPRESE	18
organic breast of chicken, tomatoes, mozzarella, basil, white wine, light tomato sauce, sauteed vegetables, roasted potatoes	
BATTUTA DI POLLO AL MARSALA	18
organic breast of chicken, mushrooms, provolone cheese, Marsala wine, roasted potatoes, veggies	
BURGER ^R	16
Agnus beef, portobello, arugula, sun-dried tomato spread, mozzarella, sliced tomatoes, French fries	
VITELLO MILANESE	22
veal milanese, arugula, bruschetta tomatoes, basil, mozzarella	
SCALOPPINE AL LIMONE	22
veal medallions, white wine, lemon, capers, arugula, tomatoes, roasted potatoes	
CARNE FRATELLI ^R	21
seasoned skirt steak grilled to your liking with roasted potatoes and saute vegetables	
FILETTO AL GORGONZOLA	34
filet mignon, creamy gorgonzola sauce, sauteed spinach, roasted potatoes	
SALMONE AL POMODORINO	22
scottish salmon, cherry tomatoes, asparagus tips, white wine, mixed greens salad	
BRONZINO	25
mediterranean seabass, roasted peppers, artichokes, capers, white wine, light tomato sauce, roasted potatoes, sauteed vegetables	

SIDE

MIXED GREENS	6
CAESAR SALAD	6
TRUFFLE FRENCH FRIES	6
GRILLED VEGETABLES	6
SAUTEED SPINACH	6