

Antipasti

Zuppa del Giorno \$6/8

Bronx Chopped Salad \$12

*Romaine, Radicchio, Tomatoes,
Chickpeas, Olives, Cucumber,
Pepperoncini, Red Onion,
Pecorino Romano,
Oregano Vinaigrette*

Pear & Wild Arugula Salad \$12

*Toasted Walnuts, Peppery
Arugula, Pear Slices, Quinoa,
Walnut Vinaigrette,
Farmers Cheese, Red Grapes*

Traditional Caesar Salad \$10

*Garlic Croutons, Crisp Romaine,
Caesar Dressing,
Pecorino Romano*

Scallop Crudo \$18

*Lemon Oil, Orange, Calabrian
Chili, Mint, Cucumber*

Nonna's Meatballs \$14

*Pomodoro Sauce,
Parmagiano Reggiano*

Dal Forno

Margherita Pizza \$12

*Tomatoes, Fresh Mozzarella,
Sweet Basil, Marinara*

Pistachio \$14

*Truffled Sottocenere Cheese,
Pistachios, Honey, Mozzarella*

Fig and Prosciutto \$14

*Caramelized Onions, Wild Arugula,
Aged Balsamic, White Sauce*

Meat Lovers \$15

*Pepperoni, Sausage,
Chopped Bacon, Marinara,
Shredded Mozzarella*

*Our Pastas and Pizza Dough
Are Proudly Made
Fresh in House.*

Il Secondo

Artichoke and Lemon Linguini \$28

*Artichokes, Wild Mushrooms,
Lemon Zest, White Wine Sauce,
Fresh Herbs, Crème Fraiche*

Wood Fire Roasted Branzino \$37

*Lupini Beans, Fennel, Calabrian Chili,
Olives, Fresh Oregano, Orange Zest*

Shrimp Pesto \$32

*Fresh Linguini, Sweet Basil Pesto,
Toasted Walnuts, French Green Beans,
Pecorino Romano*

Skuna Bay Salmon \$38

*Sardinian Gnocchi, Toasted Almonds,
Peas, Black Truffle, Butter*

Tuscan Mussels \$32

*Mussels, Crumbled Sausage, Broccolini
Cannellini Beans, White Wine, Basil,
Grilled Herbed Bread*

Chicken Marsala \$30

*Organic Jidori Chicken Breast,
Mushrooms, Marsala Wine Sauce,
Parsley, Linguini*

Veal Parmesan \$40

*Fresh Mozzarella, Sweet Basil,
Pomodoro Sauce, Broccolini*

18oz Porcini Rubbed

Bone-in Ribeye \$52

*Charred Radicchio, Heirloom Tomato,
Extra Virgen Olive Oil, Sea Salt*

Dolce

Zeppoli \$12

Fried Dough, Pistachio, Crème Anglaise

Blood Orange Panna Cotta \$12

Fresh Blood Orange, Vanilla Bean

Affogato \$14

*Vanilla Gelato, Illy Espresso,
Disaronno Amaretto, Biscotti*

Assorted Gelatos & Sorbets \$3 per

Served with Palmier