



ANTIPASTI (Appetizer)

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| Calamari e Gamberi Fritti | 14 |
| <i>Fried Squid and Shrimp with Marinara Dipping Sauce</i> | |
| Polpette di Vitello al Parmigiano e Limone | GF 12 |
| <i>Crispy Breaded Veal Meatball, Pomodoro Sauce and Ricotta Whip</i> | |
| Bruschetta Vegetariana | 11 |
| <i>Sun Dried Tomato Spread, Roasted Red Peppers, Cherry Tomatoes, Zucchini, Olives, Shaved Parmigiano Reggiano, Baby Arugula</i> | |
| La Burrata al Tartufo | GF 17 |
| <i>Parma Ham, Truffle Burrata, Arugula, Aged Balsamic Vinegar</i> | |
| Il Carpaccio di Manzo | GF 12 |
| <i>Classic Venetian Thin Sliced Prime Beef Tenderloin Carpaccio, Cipriani Secret Sauce, Crispy Parmigiano Reggiano Chips</i> | |
| Polpo alla Griglia | GF 14 |
| <i>Pan Seared Octopus, Creamy Cannellini Beans, Roasted Garlic, Basil Infused Extra Virgin Olive Oil</i> | |
| Girello alla Perugina | GF 19 |
| <i>Roasted & Smoked Veal Carpaccio, Chicken Liver Mousse, Pickled Root Vegetables</i> | |
| Impepata di Vongole | * 12 |
| <i>Garlic, Olive Oil, Dried Red Chili Flakes, Clams in White Wine, Cherry Tomatoes, Garlic Bread</i> | |
| Tagliere di Salumi & Formaggi | GF 16 |
| <i>Assorted Meats and Cheeses, Pickled Onions, Gnocco Fritto</i> | |

MINESTRE (Soup)

- Zuppa Fredda di Pomodori Siciliani.** ✱ 9
*Chilled Marinated Tomatoes, Carrots, Red Peppers, Sour Cream,
Poached Shrimp, Croutons*
- Pasta & Fagioli all'Umbra.** ✱ VG 9
Castelluccio Famous Lentils, Chick Peas, White Beans, Half Rigatoni Pasta

INSALATE (Salads)

- Insalata di Cesare.** ✱ 9
Shaved Parmigiano Reggiano, Pancetta, on Crispy Sourdough, Caesar Dressing
- Insalata Amici.** VG 11
*Baby Arugula, Mango, Strawberry, Goat Cheese, Pickled Fennel,
Aged Modena Dressing*
- Insalata Giardino.** VG 9
*Mesclun Greens, Shaved Carrots, Sweet Corn, Cherry Tomatoes, Celery,
Pickled Red Onions, Green Peppers, Aged Modena Dressing*
- Insalata Fiorentina.** VG 11
*Tuscan Pecorino Cheese, Gaeta Olives, Cucumbers, Pickled Red Onions,
Red Peppers, Lemon and EVOO Dressing*

PIZZA

Gluten Free Cauliflower Crust Available

- Margherita.** VG 14
Tomato Sauce, Buffalo Mozzarella, Basil Leaves
- Broccolini & Salsiccia.** 15
Tomato Sauce, Mozzarella, Italian Sausage, Sauteed Broccoli Rabe
- Quattro Formaggi.** VG 14
Ricotta, Gorgonzola, Mozzarella, Provolone
- Giardiniera.** VG 14
Artichokes, Roasted Red Peppers, Roasted Garlic, Olives, Mushrooms
- Tartufo Nero.** VG 16
*Crimini Mushroom, Salsa Tartufata,
Add Fresh Sliced Black Truffles 24*
- Diavola.** 13
Tomato Sauce, Spicy Italian Salami, Mozzarella, Oregano

PASTA

Gluten Free Pasta Available

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| Paccheri alle Cozze di Sardegna. | 19 |
| <i>Paccheri Pasta, Garlic, Olive Oil, Dried Red Chili Flakes, Sautéed Mediterranean Mussels, Cherry Tomatoes</i> | |
| Bucatini Cacio Pepe e Gamberi. | 22 |
| <i>Bucatini Pasta, Pecorino and Parmigiano Sauce, Prawns Ragout, Lime Zest</i> | |
| Gnocchi di Patate e Ricotta. | 26 |
| <i>Braised Beef Oxtail Ragout alla Perugina</i> | |
| Risotto Carnaroli all'Astice. | 36 |
| <i>Lobster Ragout, Squid Ink Powder, Chives Sour Cream</i> | |
| The Real Spaghetti alla Carbonara. | 19 |
| <i>Whipped Eggs, Parmigiano Reggiano, Pecorino Romano, Crushed Black Pepper, Crispy Cured Pork Cheek</i> | |
| Ravioli Fatti a Mano. | 24 |
| <i>Mozzarella Filled, Rich Lobster Bisque, Poached Prawns, Chives</i> | |
| Cavatappi Pasta al Ragù Bolognese. | 23 |
| <i>Beef Bolognese</i> | |
| Tagliolini Al L'uovo Fatti a Mano. | 31 |
| <i>Egg Pasta, Mushrooms, Black Truffles</i> | |

SECONDI (Entrees)

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| Galletto All'Arrabiata. | GF 26 |
| <i>Airline Chicken, Brown Butter Potatoes, Sautéed Spinach, Spicy Arrabiata Sauce</i> | |
| Parmigiana di Melanzane alla Siciliana. | VG 19 |
| <i>Braised Eggplant Parmigiana, Layered Fried Eggplant, Fresh Mozzarella, Vine Ripened Tomato Sauce</i> | |
| Filetto di Manzo alla Rossini. | GF 48 |
| <i>8 oz. Prime Black Angus Grass Fed Beef Tenderloin, Duck Liver, Sagrantino Red Wine Jus</i> | |
| Filetto di Merluzzo alla Romana. | GF 31 |
| <i>Black Cod Fish Fillet, Cream of Leeks and Cauliflower, Buttered Baby Vegetables, Lemon Butter Sauce</i> | |
| Trancio di Salmone alla Piastra. | GF 27 |
| <i>Salmon, Sautéed Spinach, Roasted Tomatoes, Berry Vinaigrette</i> | |
| Tagliata di Manzo. | GF 45 |
| <i>Char Grilled Sliced Prime Ribeye, Cherry Tomatoes, Maldon Salt Flake, Shaved Parmigiano Reggiano, Aged Modena Dressing</i> | |
| Zuppa di Pesce e Frutti di Mare. | * 25 |
| <i>Prawns, Octopus, Mussels, Clams, Catch of the Day in Rich Tangy Tomato Broth</i> | |
| Scaloppine di Vitello al Marsala. | 27 |
| <i>Veal Loin, Mixed Mushroom Marsala, Brown Butter Potatoes</i> | |

CONTORNI (Sides)

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| Spinaci Saltati. | 8 |
| <i>Sauteed Spinach</i> | |
| Broccoli Saltati. | 8 |
| <i>Sauteed Broccoli</i> | |
| Patate al Forno. | 6 |
| <i>Baked Potato</i> | |
| Patate Dolci al Forno. | 6 |
| <i>Baked Sweet Potato</i> | |
| Purée di Patate al Tartufo. | 10 |
| <i>Truffle Mashed Potatoes</i> | |
| Caponata Tiepida di Verdure. | 8 |
| <i>Warm Vegetable Caponata</i> | |

DOLCE (Dessert)

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| Tiramisù Veneziano. | 9 |
| <i>Espresso-Soaked Lady Finger Biscotti, Mascarpone Cream, Chocolate Chips, Cocoa Powder</i> | |
| Crostata Veronese. | 9 |
| <i>Verona Tart, Soft Sponge, Italian Vanilla Cream, Raspberry Gelé</i> | |
| Doppia Panna Cotta. | GF 8 |
| <i>Cardamom Infused Twice Cooked Panna Cotta</i> | |
| Bignolata. | 9 |
| <i>Cream Puffs, White Chocolate Mousse, Toasted Cocoa Sauce, Grand Marnier</i> | |
| Sugar Free Cheesecake al Limone di Sorrento. | * 9 |
| <i>Crumble, Lemon Sponge, Strawberry Sauce</i> | |
| Torta Alla Vaniglia e Caramello. | GF 9 |
| <i>Layered Lemon Sponge Cake, Strawberry Gelé, Vanilla Cream, Caramel</i> | |
| Sorbetto alla Frutta. | GF 2 Scoops 5 3 Scoops 7 |
| Amici Affogato. | 4 |
| <i>Gelato & Espresso</i> | |

GF Items that are Gluten Free

***** Items that can be prepared gluten free, please note when ordering

V Vegan

ve Vegetarian

Any entrée item split will incur an \$8 charge. All prices are subject to 7% Sales Tax.
CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.