

ANTIPASTI


ARANCINI 16

ROASTED MUSHROOM & PROSCIUTTO RISOTTO LIGHTLY FRIED AND SERVED WITH A LEMON GARLIC AIOLI AND SANGIOVESE BALSAMIC REDUCTION 

SALUMI 20

IMPORTED EUROPEAN MEATS AND CHEESES, SERVED WITH IMPORTED OLIVES, SEASONAL FRUIT, AND GLUTEN-FREE CRACKERS 


CALAMARI SALTATI 14

SAUTÉED CALAMARI WITH PEPPERS, LEMON, AND WHITE WINE 

BURRATA FRITTA 18

FRIED BURRATA CHEESE SERVED WITH ARUGULA, MARINATED ARTICHOKE, OLIVES, SPECK DI PROSCIUTTO, SALAMI PICCANTE; SERVED WITH MODENA BALSAMIC VINEGAR, OLIVE OIL, TOASTED GARLIC FOCACCIA, AND GLUTEN-FREE CRACKERS

MELANZANE 15

EGGPLANT PARMIGIANA, MOZZARELLA, POMODORO, AND BASIL OIL 


POLPETTE POMODORO 16

HOUSE MADE MEATBALLS TOSSED WITH POMODORO SAUCE AND SERVED WITH TOASTED FOCACCIA OR GLUTEN-FREE BREAD

FIGURA E BURRATA CROSTINI 14

GRILLED FOCACCIA, GARLIC HERB GOAT CHEESE, SALAME PICCANTE, BURRATA, BASIL, FIGS, AND SEA SALT, TOPPED WITH BALSAMIC GLAZE

CALAMARI FRITTI 14

HAND BREADED AND FRIED CALAMARI SERVED WITH A LEMON GARLIC AND POMODORO SAUCE 

INSALATE

CAPRESE 8

HEIRLOOM TOMATO, FRESH MOZZARELLA, FRESH BASIL, OLIVE OIL, SEA SALT AND FRESH CRACKED BLACK PEPPER 

CESARE 8

ROMAINE, HOUSE CAESAR DRESSING, HEIRLOOM TOMATOES, RED ONION, SHAVED PARMESAN, CRACKED BLACK PEPPER, FRESH CROUTONS, AND CRISPY PANCETTA

GIARDINO 8

MIXED GREENS, HEIRLOOM TOMATOES, RED ONION, CUCUMBER, STUFFED PEPPADEW PEPPER; TOPPED WITH SHAVED PARMESAN REGGIANO 

CONDIMENTI

CITRUS VINAIGRETTE, PARMESAN PEPPERCORN, LEMON AND OLIVE OIL, CESARE, ITALIAN VINAIGRETTE

 GLUTEN-FREE

WE TAKE ALLERGIES, DIETARY RESTRICTIONS, AND RELIGIOUS PRACTICES VERY SERIOUSLY. PLEASE INFORM YOUR SERVER OF ANY REQUESTS.

PIZZE

MARGHERITA 18/28

HEIRLOOM TOMATO, FRESH BASIL, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL, AND POMODORO SAUCE

QUATTRO STAGIONI 22/32

FOUR SEASONS PIZZA WITH MOZZARELLA AND POMODORO: ARTICHOKE (SPRING,) OLIVES (SUMMER,) MUSHROOM (FALL,) AND PROSCIUTTO (WINTER)

DANTE 18/28

MOZZARELLA, PEPPERONI, AND POMODORO

TRE FORMAGGI 16/24

FRESH MOZZARELLA, PARMIGIANO REGGIANO, PECORINO ROMANO, AND POMODORO SAUCE

GIACOMO 22/32

PEPPADEW PEPPERS, SMOKED SAUSAGE, OREGANO, MOZZARELLA, AND POMODORO SAUCE, TOPPED WITH CRISPY PANCETTA AND FRESH BASIL

LIGURIA 20/30

OLIVE OIL BASE, SLICED MEATBALLS, PEPPADEW PEPPER, RED ONION, SHREDDED MOZZARELLA, AND TOPPED WITH HOUSE MADE PESTO

CONTAINS PISTACHIO AND ALMOND

BERETTA 22/32

SOPRESSATA, SPICY SALAMI, SMOKED SAUSAGE, MOZZARELLA, AND POMODORO SAUCE

MARIBELLA 20/30

TUSCAN SAUSAGE, RED ONION, SUN DRIED TOMATOES, MOZZARELLA, SPICED CREAM SAUCE, TOPPED WITH FRESH CHOPPED SPINACH AND BASIL

MASSIMO 20/30

OLIVE OIL BASE, GARLIC, SHREDDED MOZZARELLA, SALAMI, PEPPADEW PEPPERS, AND DRIZZLED WITH ROASTED RED PEPPER SAUCE



GLUTEN-FREE PIZZA DOUGH AND GLUTEN-FREE PASTA ARE AVAILABLE UPON REQUEST. ALL PIZZA DOUGH AND PASTA MADE IN-HOUSE DAILY.

PRIMI

ADD CHICKEN 9 | MEATBALLS 10 | SHRIMP 16

ARRABBIATA 32

SPICY POMODORO TOSSED WITH FRESH GEMELLI PASTA, SMOKED ITALIAN SAUSAGE, PEPPERS, AND ONIONS

BIANCA 28

FRESH GEMELLI PASTA TOSSED IN A LEMON GARLIC CREAM SAUCE AND TOPPED WITH PARMIGIANO REGGIANO

POMODORO 26

FRESH FETTUCCINE WITH HOUSE MADE POMODORO SAUCE TOPPED WITH PARMIGIANO REGGIANO

PESTO 28

FRESH CAMPANELLE TOSSED WITH FRESH PESTO AND HEIRLOOM CHERRY TOMATOES, TOPPED WITH PARMIGIANO REGGIANO
** CONTAINS PISTACHIO AND ALMOND **

BOLOGNESE 32

FRESH PAPPARDELLE TOSSED WITH BOLOGNESE SAUCE, TOPPED WITH PARMIGIANO REGGIANO AND GARLIC WHIPPED RICOTTA

RAGAZZA 28

SPINACH, HEIRLOOM TOMATOES, ZUCCHINI, EGGPLANT, AND MUSHROOMS WITH FRESH RIGATONI IN A ROASTED RED PEPPER SAUCE, TOPPED WITH PARMIGIANO REGGIANO

GNOCCHI 36

RED WINE BRAISED LAMB RAGU TOSSED WITH GNOCCHI AND TOPPED WITH CREAMY RICOTTA AND FRESH MINT

ORECCHIETTE 32

FRESH ORECCHIETTE PASTA TOSSED WITH A GARLIC BUTTER SAUCE, ROASTED RED PEPPERS, TUSCAN SAUSAGE, AND TOPPED WITH PARMIGIANO REGGIANO

ARAGOSTA 42

LOBSTER CLAW MEAT WITH FRESH BUCATINI PASTA TOSSED IN A SPICY LEMON CREAM SAUCE

NERO 42

FRESH SQUID INK FETTUCCINE WITH DEEP SEA SCALLOPS IN A LEMON GARLIC CREAM SAUCE TOPPED WITH GRILLED LEMON AND BLISTERED CHERRY TOMATOES

SECONDI

OSSO BUCO 40

PORK SHANK BRAISED WITH WHITE WINE, VEGETABLES, AND TOMATOES, SERVED WITH CHOICE OF RISOTTO 


RISOTTO DI MARE 44

CREAMY LEMON RISOTTO WITH FRESH SCALLOPS, TIGER PRAWN, AND MUSSELS 


SALMONE E BRUSCHETTA 44

FRESH ATLANTIC SALMON FILET PAN SEARED AND SERVED WITH TUSCAN GNOCCHI AND TOPPED WITH BRUSCHETTA


BRANZINO 38

PAN-SEARED AND BUTTER-BASTED MEDITERRANEAN SEA BASS SERVED WITH RED WINE BALSAMIC REDUCTION, GRILLED LEMON, AND TOPPED WITH SUN DRIED TOMATO CAPER RELISH 


AGNELLO 44

MARINATED AND GRILLED LAMB CHOPS, SERVED WITH FRESH MINT PESTO (CONTAINS PISTACHIO AND ALMOND) AND SERVED WITH CHOICE OF RISOTTO 


BRACIOLA 46

12 OZ NEW YORK STRIP GRILLED AND TOPPED WITH GARLIC COMPOUND BUTTER SERVED WITH CHOICE OF PATATE FRITTE OR VERDURE 

BISTECCA FIORENTINA 62

20 OZ BONE-IN RIBEYE GRILLED AND TOPPED WITH GARLIC COMPOUND BUTTER SAUCE AND SERVED WITH CHOICE OF PATATE FRITTE OR VERDURE 

COSTOLE CORTE 48

BONE-IN BEEF SHORT RIBS, BRAISED WITH RED WINE, VEGETABLES, FRESH HERBS, ROASTED MUSHROOMS, AND CHIVES AND SERVED WITH CHOICE OF RISOTTO 

CONTORNI

GNOCCHI 12

TRADITIONAL POTATO DUMPLING WITH POMODORO SAUCE OR GORGONZOLA SAUCE
GLUTEN-FREE AVAILABLE

PATATE FRITTE 6

SHOESTRING POTATOES, FRIED, AND GARNISHED SALT & PEPPER 

RISOTTO 8

MUSHROOM AND PROSCIUTTO RISOTTO OR SAFFRON 

VERDURE 6

ROASTED BROCCOLINI, ASPARAGUS, AND CARROTS IN A GARLIC COMPOUND BUTTER 

BAMBINI

POMODORO 14

FETTUCCINE WITH HOUSE MADE TOMATO SAUCE AND MEATBALLS

PASTA FORMAGGI 10

GEMELLI PASTA WITH CHEESE SAUCE

PIZZETTA FORMAGGI 10

CHEESE PIZZA

PIZZETTA DANTE 12

PEPPERONI PIZZA

PATATE FRITTE 6

FRENCH FRIES 

 GLUTEN-FREE

SPECIALI DEL GIORNO

MARTEDI	TUESDAY – PIZZA DEL GIORNO
MERCOLEDI	WEDNESDAY – LASAGANA DEL GIORNO
GIOVEDI	THURSDAY – PICCATA DEL GIORNO
VENERDI	FRIDAY – PESCE DEL GIORNO
SABATO	SATURDAY – SPECIALE DEL CHEF

DOLCI

BONGO 15

FRESH-MADE PASTRY FILLED WITH SWEET VANILLA CREAM AND
TOPPED WITH DARK CHOCOLATE GANACHE

TIRAMISU 14

LADY FINGERS SOAKED IN COFFEE LIQUEUR LAYERED WITH
WHIPPED MASCARPONE CREAM AND GARNISHED WITH COCOA POWDER

TORTA CIOCCOLATA 14

SILKY CHOCOLATE GANACHE FILLING ON A MIXED NUT CRUST, SPRINKLED WITH SEA SALT 

VANILLA GELATO 9

CHOCOLATE SAUCE AND CANDIED HAZELNUTS

AFFOGATO AL CAFFE 12

VANILLA GELATO “DROWNING” IN A SHOT OF ESPRESSO AND
GARNISHED WITH GHIRADELLI CHOCOLATE AND A WAFER COOKIE



ENTRI COME AMICI, VADA COME FAMIGLIA