


# ANTIPASTI


## ARANCINI 16

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


## CALAMARI SALTATI 14

SAUTÉED CALAMARI WITH PEPPERS, LEMON, AND WHITE WINE 

## CALAMARI FRITTI 14

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


## SALAMI E ARANCINI 20

CURED ITALIAN MEATS, ARANCINI, FRESH BASIL, OLIVE OIL, AND GARNISHED WITH SHAVED PARMIGIANO REGGIANO 

## 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

## CAPESANTE DI MARE MP

PAN-SEARED DIVER SCALLOPS WITH CORN POLENTA AND MICROGREENS 


## CAPRESE 8

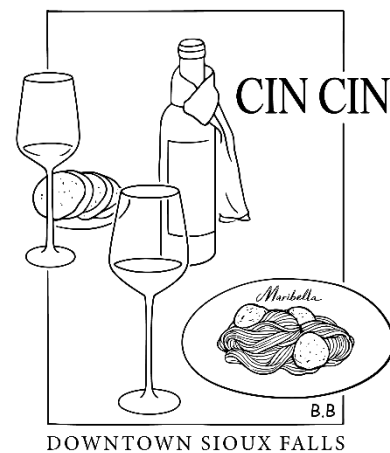
HEIRLOOM TOMATO, FRESH MOZZARELLA, FRESH BASIL, OLIVE OIL, SEA SALT AND FRESH CRACKED BLACK PEPPER 

## 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. DRESSINGS: CITRUS VINAIGRETTE, PARMESAN PEPPERCORN, LEMON AND OLIVE OIL, CESARE, SWEET CHILI VINAIGRETTE, ITALIAN VINAIGRETTE 



 GLUTEN-FREE

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

# PIZZE

PRICES REFLECT SMALL/LARGE SIZE

## MARGHERITA 18/28

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

## QUATTRO STAGIONI 22/32

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

## DANTE 20/30

MOZZARELLA, PEPPERONI, AND POMODORO TOMATO SAUCE

## TRE FORMAGGI 18/28

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

## MARIBELLA 22/32

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

## GIACOMO 22/32

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

## SUPREMA 24/36

SAUSAGE, PEPPERONI, RED ONION, MUSHROOMS, GREEN AND RED PEPPERS, MOZZARELLA, POMODORO TOMATO SAUCE



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

# PRIMI

PRICES REFLECT APPETIZER/ENTRÉE SIZE

ADD CHICKEN 6/9  
ADD MEATBALLS 7/10  
ADD SHRIMP 10/16

## ARRABBIATA 22/34

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

## BIANCA 18/28

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

## POMODORO 18/28

FRESH RIGATONI WITH HOUSE MADE TOMATO SAUCE GARNISHED WITH PARMIGIANO REGGIANO

## PESTO 18/28

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

## BOLOGNESE 22/34

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

## ORTOLANA 18/28

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

## NERO 28/42

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

## RAVIOLI 20 /32


GLUTEN-FREE RAVIOLI, STUFFED WITH RICOTTA, IN A VODKA SAUCE AND GARNISHED WITH PARMIGIANO REGGIANO AND MICROGREENS

# SECONDI


## RISOTTO DI MARE 44

CREAMY LEMON RISOTTO WITH FRESH SCALLOP, TIGER PRAWNS, AND MUSSELS 


## BRANZINO 40

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


## 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 


## AGNELLO 44

8 OZ MARINATED LAMB SIRLOIN SERVED WITH CHEESY POLENTA AND TOPPED WITH RED WINE BLACKBERRY RAGU 

## 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 

# CONTORNI

## PATATE FRITTE 6

SHOESTRING POTATOES, FRIED, AND GARNISHED SALT & PEPPER 

## RISOTTO 8

MUSHROOM AND PROSCIUTTO RISOTTO OR LEMON RISOTTO 

## VERDURE 6

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

# BAMBINI

## POMODORO 14

RIGATONI 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

GLUTEN-FREE PASTA AND PIZZA DOUGH AVAILABLE 

 GLUTEN-FREE

# SPECIALI


## ANTIPASTO

### *PROSCIUTTO DI PARMA 28*

FONTINA STUFFED ASPARAGUS WRAPPED IN PROSCIUTTO AND BAKED IN OUR PIZZA OVEN, GARNISHED WITH FENNEL SCALLION VINAIGRETTE 

## PIZZA

### *ASPARAGO 22/32*

GARLIC RICOTTA BASE WITH MOZZARELLA, ASPARAGUS TIPS, MUSHROOM, AND PROSCIUTTO, GARNISHED WITH A PESTO DRIZZLE  
\*\* CONTAINS PISTACHIO AND ALMOND \*\*  
GLUTEN-FREE PIZZA DOUGH AVAILABLE 

## DOLCE

### *PANNA COTTA 12*

VANILLA BEAN CUSTARD GARNISHED WITH STRAWBERRY COULIS AND WHITE CHOCOLATE SHAVINGS 