

# Antipasti e Zuppe

<p><b>INSALATA DEL MERCATO</b> A variety of greens with a balsamic vinaigrette <i>add grilled chicken 8.00</i></p> <p><b>CAESAR SALAD</b> Romaine lettuce with our own creamy Caesar dressing <i>add grilled chicken 8.00</i></p> <p><b>BRANCA SALAD</b> Fior di latte mozzarella, grape tomatoes, mixed olives &amp; basil with crostini</p> <p><b>MERLUZZO SALAD</b> Seasoned cod pieces lightly floured &amp; fried served with a mixture of olives, grape tomatoes, potatoes &amp; green beans</p> <p><b>BRUSCHETTA</b> Toasted bread with fresh tomato, garlic &amp; fine herbs</p> <p><b>BAKED GOAT CHEESE SALAD</b> Goat cheese, roasted peppers &amp; grilled eggplant wrapped in phyllo pastry served on an arugula salad in a sherry vinaigrette</p> <p><b>POLPETTE</b> Meatballs served in a tomato sauce with shaved parmigiano &amp; crostini</p> <p><b>GAMBERI ALLA DIAVOLA</b> Sautéed shrimp served in a spicy light tomato sauce</p>	<p>9</p> <p>12</p> <p>17</p> <p>19</p> <p>9</p> <p>18</p> <p>16</p> <p>17</p>	<p><b>KALE &amp; BEET SALAD</b> Shredded kale &amp; beet with apples, raisins &amp; radish with a white balsamic vinaigrette</p> <p><b>SILA SALAD</b> Marinated shrimp &amp; calamari served on a bed of lettuce with fresh peppers &amp; celery</p> <p><b>COZZE PORTOFINO</b> Fresh mussels steamed in a light tomato sauce or white wine sauce with diced tomatoes</p> <p><b>VARESE</b> Fresh pear, prosciutto (cured ham) &amp; parmigiano shavings with an arugula salad &amp; mixed olives</p> <p><b>BRUSCHETTA FOCCACIA</b> Olive oil, mozzarella, parmigiano cheese, fresh tomato, garlic &amp; fine herbs</p> <p><b>FUNGHI FOCCACIA</b> Béchamel, variety of mushrooms, truffle oil, parmigiano &amp; fresh thyme</p> <p><b>FRESCA FOCCACIA</b> Fior di latte mozzarella, plum tomatoes &amp; oregano <i>add anchovies 1.50</i></p> <p><b>PUGLIESE FOCCACIA</b> Plum tomatoes, mozzarella, rapini, spicy sausage, fresh tomato, garlic &amp; fine herbs</p>	<p>13</p> <p>19</p> <p>18</p> <p>18</p> <p>18</p> <p>21</p> <p>20</p> <p>20</p>
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## Pizza

<p><b>MARGHERITA</b> Tomato sauce, mozzarella &amp; basil <i>add pepperoni 2.50</i></p> <p><b>GIOVANNI</b> Tomato sauce, mozzarella, pepperoni, spicy sausage, red onion &amp; hot peppers</p> <p><b>NDUJA</b> Tomato sauce, spicy nduja sausage, fior di latte mozzarella &amp; basil</p> <p><b>STEFANIA</b> Creamy porcini sauce, prosciutto (cured ham), variety of mushrooms, fresh herbs, arugula &amp; parmigiano</p> <p><b>CRISTOFORO</b> Goat cheese, plum tomatoes, red onions, black olives, basil &amp; a touch of mozzarella</p> <p><b>ROMANA</b> Potatoes, rosemary, spicy pancetta (cured bacon), diced tomatoes, mozzarella &amp; parmigiano cheese (no changes please)</p>	<p>16</p> <p>21</p> <p>21</p> <p>22</p> <p>20</p> <p>21</p>	<p><b>NATO</b> Tomato sauce, mozzarella, pepperoni, mushrooms &amp; fresh peppers</p> <p><b>ROBERTO</b> Tomato sauce, mozzarella, prosciuttino (cured ham), grilled eggplant, artichoke hearts &amp; black olives</p> <p><b>ELENA</b> Tomato sauce, mozzarella, grilled chicken, spinach &amp; goat cheese</p> <p><b>GIARDINA</b> Plum tomatoes, mozzarella, eggplant, zucchini, fresh peppers &amp; ricotta</p> <p><b>ELIGIO</b> Tomato sauce, mozzarella, prosciuttino (cured ham), asiago cheese, a variety of mushrooms &amp; red onions</p> <p><b>SAN VITO</b> Tomato sauce, mozzarella, sopressata (cured pork), roasted peppers, &amp; green olives</p>	<p>20</p> <p>20</p> <p>21</p> <p>20</p> <p>20</p> <p>21</p>
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*Gluten Free Pizza Dough available add 5.00*

### AL MINUTE:

All our meals are prepared al minute. This means that our chefs prepare individual servings. Whether pastas or pizzas, each sauce is prepared per order and each dough is rolled out per order.

### ALLERGIES/CELIAC:

Customers concerned with food allergies/ceeliac need to be aware of this risk. We do not assume any liability for adverse reactions to foods consumed or items anyone may come in contact with while eating at our establishments or catered events. Please inform your server of allergies/ceeliac.

### SUBSTITUTIONS:

Please be advised that we will not permit any substitutions to our dishes as this will undermine the desired effect of the dish. The various ingredients have been selected to complement each other. Substitutions will slow down our service.

Daily Specials: Ask Your Server, Priced Accordingly

18% Gratuity will be applied to parties of 8 or more. Prices exclude applicable tax. Prices subject to change.

# Pasta

SUGO DI POMODORO (TOMATO SAUCE)		ALLA PANNA (CREAM SAUCE)	
<b>TERMINI</b> Spaghetti with tomato sauce <i>add meatballs 9.00</i>	16	<b>BIANCA</b> Penne with parmigiano & butter	17
<b>NAPOLETANA</b> Linguine with shrimp & clams	21	<b>MILANO</b> Linguine with grilled chicken, sundried tomatoes & snow peas	22
<b>NONNA FRANCA</b> Spaghetti with broccoli, anchovy paste, pine nuts & raisins topped with toasted bread crumbs & sesame seeds (no changes please)	20	<b>BOSCO</b> Fettuccine with a variety of mushrooms & fresh rosemary	19
<b>TRAPANI</b> Penne with grilled eggplant, fresh peppers & zucchini	19	<b>AMALIA</b> Spinach & ricotta filled ravioli with prosciutto (cured ham), asparagus & green onions	22
<b>ASSISI</b> Fettuccine with a variety of mushrooms & sundried tomatoes	19	<b>UDINE</b> Linguine with goat cheese, roasted peppers & mushrooms	22
<b>BOLOGNA</b> Rigatoni in a hearty meat sauce	22	<b>BASTA</b> Spinach linguine with shrimp, green onions & parsley	21
<b>PAESANA</b> Fettuccine with spicy sausage & fresh peppers	21	<b>PESARO</b> Rigatoni with asparagus & gorgonzola pesto (pine nuts)	20
<b>PRATO</b> Fettuccine with grilled chicken & green onions	20	<b>NICO</b> Pappardelle with sautéed veal strips, sundried tomatoes & mushrooms in a veal jus with a touch of cream	24
<b>PUTTANESCA</b> Penne with black olives, capers, anchovies, red wine & diced onions	20		
PASTA CON AGLIO E OLIO (EXTRA VIRGIN OIL & GARLIC)		SUGO DI POMODORO CREMOSO (CREAMY TOMATO SAUCE)	
<b>AVELLINO</b> Fettuccine with prosciutto (cured ham), spinach, variety of mushrooms & a porcini mushroom butter	21	<b>GNOCCHI</b> Gnocchi in a tomato sauce topped with ricotta	20
<b>BRUNELLO</b> Spaghetti with spicy sausage, broccoli, diced tomatoes & mushrooms	21	<b>ODESSA</b> Fettuccine with smoked salmon & vodka	21
<b>TERAMO</b> Spaghetti with artichoke hearts, sundried tomatoes, green onions & goat cheese	20	<b>PENZA</b> Rigatoni with vodka, spicy pancetta (cured bacon), green onions & a touch of chili pepper	22
<b>CEFALU</b> Spaghetti with grilled chicken, fresh spinach & ricotta pesto (pine nuts)	20	<b>TASCA</b> Fresh pasta filled with ricotta, spinach, mushrooms & brie baked in a creamy tomato porcini sauce	23
<b>CATRINA</b> Spinach linguine with grilled chicken, spicy pancetta (cured bacon), diced onions & black peppercorns	22	<b>QUATTRO STAGIONI</b> Penne with mushrooms, zucchini, fresh peppers & broccoli	20
<b>ALESSANDRA</b> Strozzapreti with spicy fennel sausage, rapini & tomato	19	<b>TORINO</b> Agnolotti stuffed with spinach & ricotta	21
		<b>FRANCESCA</b> Linguine with pine nuts, raisins & basil	19

*Gluten Free Corn Pasta available add 3.00*

## Secondi Piatti

<b>ATLANTIC SALMON</b> Baked Atlantic salmon served with shredded kale & beet with apples, raisins & radish with a white balsamic vinaigrette & roasted potatoes	31	<b>GRILLED VEAL STRIPLOIN</b> Served on a bed of fettuccine with sundried tomatoes, green onions & mushrooms in a veal jus with a touch of cream	33
<b>CHICKEN</b> Oven roasted chicken breast served with natural juices with roasted potatoes & sautéed seasonal vegetables	31	<b>PARMIGIANA</b> Veal or chicken parmigiana with spaghetti in a tomato sauce	30
<b>FETTINA AI FERRI</b> Grilled veal cutlet served with an arugula & cherry tomato salad with roasted potatoes	24	<b>LINGUINE MARINARA</b> Linguine with fresh mussels, shrimp, cod & calamari in a light tomato sauce (no changes please)	33