

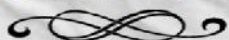
DINNER MENU

ANTIPASTI / APPETIZERS



<p>SALUMERIA (Small / Large) 18 / 22 Assorted plate of cured meats: ● Prosciutto di Parma ● Mortadella ● Parma Cotto ● Sopressata ● Capiccolo with Mozzarella di Bufala</p> <p>PARTENOPE 18 Grilled and boiled Octopus, Calamari, Seppia, Mussels, Shrimp and Clams in a lemon parsley and evoo</p> <p>PANARIELLO 15 Burrata served in a parmigiano nest over prosciutto crudo and tomato</p> <p>FRITTO ITALIA 14 Croquet, Arancino, Panzerotto, Frittelline, Mozzarelline Milanese</p>	<p>CHEESE PLATE (Small / Large) 18 / 22 Assorted cheese plate: ● Caciocavallo ● Goat Cheese ● Grana Padana ● Fontina ● Mozzarella di Bufala ● Pecorino</p> <p>POLENTA E SALSICCIA 14 Fried cornmeal served with sausage ragu' in a rosemary red wine reduction sauce</p> <p>CALAMARI & SHRIMP FRITTI 14 Fried Fresh squid and shrimp served with tartare dip and lemon</p> <p>PARMIGIANA SORRENTINA 12 Eggplant, Mozzarella, Parmigiano cheese in a basil tomato sauce</p>
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ZUPPA ED INSALATE / SOUP AND SALADS



<p>SOUP OF THE DAY MP Made with fresh ingredients of the season. Ask your server for details</p> <p>MELOGRANO 11 Spinach salad with pear, pomegranate, walnuts and shaved grana padana in a raspberry dressing</p> <p>CAPRESE 12 Sliced mozzarella di Bufala, tomato, basil and evoo</p>	<p>PARZUNAR' 10 Romaine, baby arugula, fennel, carrots, cherry tomato, onions, olives, cucumber, and ricotta salata in a balsamic vinaigrette</p> <p>CAFONE 12 Potato salad with tuna, olives, celery, onions, cherry tomatoes and cannellini beans</p> <p>CESARE 8 / 11 Classic Caesar salad with garlic croutons / grilled chicken</p>
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PRIMI PIATTI / HOMEMADE PASTAS



RAVIOLI CAPRESE 15 Homemade ravioli filled with fresh and aged caciotta with grana padana cheese, in a fresh tomato sauce	CALAMARATA 18 Calamari shaped pasta with sautéed calamari and mussels, in a cherry tomatoes sauce
CARAMELLE 16 Homemade pasta filled with mozzarella and ricotta cheese, in a butter walnuts and radicchio sauce	SCIALATIELLI 16 Homemade pasta (thick and short fettuccine like pasta) with clams and zucchini, in garlic and parsley olive oil sauté
GNOCCHI SPECK 15 Homemade gnocchi, in a butternut squash and speck sauce	GARGANELLI 18 Garganelli pasta with sautéed shrimp, mussels, and asparagus, in a touch of tomato and garlic sauce
ANELLI DI CREPPELLE 15 Homemade crêpes stuffed with ricotta, mozzarella, grana padana and spinach, in a tomato sauce	RIGATONI GENOVESE 15 Rigatoni in a Genovese Ragù (onions, carrots and beef stew)
CONCHIGLIONI 16 Jumbo shell pasta stuffed with buffalo mozzarella, caciocavallo, ricotta, grana padana cheese and eggplant, in a tomato sauce	QUATTRO FORMAGGI 16 Homemade crêpes filled with four cheeses (Emmental, Asiago, Fontina, Caciocavallo)
PENNE SAN GENNARESE 15 Penne with sautéed eggplant, zucchini, cherry tomato and red peppers with shaved mozzarella cheese	SPAGHETTI ALLA NERANO 16 Spaghetti with sautéed zucchini squash, in a butter parmigian cheese creamy sauce

SECONDI PIATTI / ENTREES



LAVA STONE STEAK Grill your steak to your preference on a hot lava stone. Choice of: ● Sirloin / ● T-Bone (2 people) \$56 / \$80 ● Sirloin (1 person - NO LAVA STONE) \$28	RULLÉ DI POLLO 18 Chicken legs stuffed with sausage and pancetta in a rosemary demi-glace cacciatore sauce (carrots / celery / onions). Served with roasted potatoes
SALSICCIA E PATATE 18 Sweet Italian sausage sautéed in white wine. Served with stewed kale and roasted potatoes	SALMONE 23 Pan seared salmon filet in a velvety fennel sauce. Served with sautéed spinach
BURGER A MODO NOSTRO 18 Grilled beef burger with fontina cheese, lettuce, and tomatoes. Served with fries and caramelized onions	ORATA 23 Orata filet wrapped in thin potato. Served with sautéed spinach
POLLO AL MATTONE 18 Grilled Half chicken (marinated in Italian herbs - rosemary, thyme, parsley) pressed with brick. Served with fries and grilled asparagus	SPIGOLA 23 Grilled whole branzino. Served with roasted butternut squash and grilled asparagus

CONTORNI / SIDE DISHES



PATATE AL FORNO / ROASTED POTATOES 6	SPINACI / SPINACH 8
PATATE FRITTE / FRENCH FRIES 6	ASPARAGI / ASPARAGUS 8
KALE STUFATO / STEWED 8	