

DINNER MENU

ANTIPASTI / APPETIZERS



SALUMERIA & FORMAGGI (Sm / Lg) 19 / 24

Assorted plate of cured meats and cheeses:

- Prosciutto di Parma • Sopressata • Capiccolo
- Parma Cotto • Grana Padana • Provolone
- Fontina • Mozzarella di Bufala

CALAMARI & SHRIMP FRITTI 16

Fried Fresh squid and shrimp served with tartare dip and lemon

PANARIELLO 16

Burrata served in a parmigiano nest over prosciutto crudo and tomato

SAUTE' 16

Clams and mussels, sautéed in white wine sauce. Served with crostone bread

PARMIGIANA SORRENTINA 14 / 17

Eggplant, Mozzarella, Parmigiano cheese in a fresh basil tomato sauce. Served with spaghetti

ARANCINO 14

Homemade saffron rice ball filled with 4 cheeses (asiago, fontina, pecorino and grana padana) served on top of fresh tomato sauce

VERDURE MISTE 14

Butternut squash, mixed roasted peppers, zucchini, eggplant. Served with bufala mozzarella

ZUPPA ED INSALATE / SOUP AND SALADS



SOUP OF THE DAY MP

Made with fresh ingredients of the season. Ask your server for details

MELOGRANO 14

Spinach salad with pear, pomegranate, walnuts and shaved grana padana in a raspberry dressing

CESARE 9/13/16

Classic Caesar salad with garlic croutons / grilled chicken / grilled shrimp

CAPRESE 14

Sliced mozzarella di Bufala, tomato, basil and evoo

CONTADINA 12

Romaine, baby arugula, fennel, carrots, cherry tomato, onions, olives in a balsamic vinaigrette

FUMI' 16

Baby arugula, smoked salmon, fennel, asparagus and avocado in a light lemon vinegrette

PRIMI PIATTI / HOMEMADE PASTAS



RISOTTO OF THE DAY **MP**

Made with fresh ingredients of the season.
Ask your server for details

RAVIOLI CAPRESE **17**

Homemade ravioli filled with fresh and aged caciotta with grana padana cheese, in a fresh tomato sauce

TUBBETTONI **20**

Tubbettoni pasta with swordfish, cherry toamtoes, pistacchio in an eggplant pesto sauce

GARGANELLI **20**

Garganelli pasta with sautéed shrimp, mussels, and asparagus, in a touch of tomato and garlic sauce

GNOCCHI MASSAIA **19**

Homemade gnocchi with red pepper, eggplant, mushroom with a touch of cream in a fresh tomato sauce

SPAGHETTI ALLA NERANO **19**

Spaghetti with grana padana, butter, sautéed zucchini and basil, served in a parmigian cheese nest

LINGUA DI PASSERO **20**

Homemade pasta with chopped shrimp in a white wine, lemon zest sauce. Topped with clams and shrimp

SECONDI PIATTI / ENTREES



LAVA STONE STEAK

Grill your steak to your preference on a hot lava stone.
Served with fries and arugula salad with cherry tomatoes and shaved grana padana.

Choice of:

- Sirloin / ● T-Bone (2 people) \$57 / \$80
- Sirloin (1 person - NO LAVA STONE) \$29

VITELLO ALLA COSTIERA **26**

Veal scaloppine topped with mozzarella and tomato sauce in a white wine, served with potatoes

SALMONE **27**

Pan seared salmon filet in velvety fennel sauce, served with sautéed spinach

BURGER A MODO NOSTRO **18**

Grilled beef burger with fontina cheese, lettuce, and tomatoes. Served with fries, onions and bacon

POLLO AL MATTONE **20**

Grilled Half chicken (marinated in Italian herbs - rosemary, thyme, parsley and garlic) pressed with brick, served with fries

CONTORNI / SIDE DISHES



PATATE FRITTE / FRENCH FRIES **6**

SPINACI / SPINACH **8**

ASPARAGI / ASPARAGUS **8**

PATATE AL FORNO / ROASTED POTATOES **6**

SCAROLE / ESCAROLE **9**

VERDURE GRIGLIATE / GRILLED MIXED VEGETABLES **10**

Sparkling / Rosé

	gls	btl
• Prosecco Organic – Fascino, <i>Italy</i>		44
• Prosecco Montelvini. – <i>Italy</i>	12	48
• Podere Castorani Cadetto Rose, 2019 <i>Italy</i>	15	60

White Wine

• Pinot Grigio – Volando, 2019 <i>Italy</i>	11	44
• Anthilia 2019 – Donnafugata Sicily, <i>Italy</i>	14	56
• Lugana – Lecciaia, Umbria, <i>Italy</i>	15	60
• Bombino – Puglia, <i>Italy</i>	11	44
• Pecorino Superiore Amorino Organic 2016 – Abruzzo, <i>Italy</i>	15	60
• Falanghina – Terredora 2020 Irrpinia, <i>Italy</i>	15	60
• Gibile' 2019 Sicily, <i>Italy</i>	13	52
• Pecorino Villa Angela 2019, Marche, <i>Italy</i>	15	60
• Moscato d'Asti – Bava, Piedmont, <i>Italy</i>	14	52

Red Wine

• Montepulciano d'Abruzzo 2019 – Selva di Canonica, Abruzzo, <i>Italy</i>	13	52
• Zio Baffa 2016 –Tuscany, <i>Italy</i>	15	60
• Barbera 29.5 2018 – Per Alessandra, Priocca, <i>Italy</i>	14	56
• Nero D'Avola 2017 – Tenuta Graffetta, Sicily, <i>Italy</i>	13	52
• Chianti Classico 480 Terra di Seta – Tuscany, <i>Italy</i>	17	68
• Chianti Classico Rocano 2016–, Tuscany, <i>Italy</i>	17	68
• Ottagono - Nero Di Troia Riserva Torrevento 2014, Puglia, <i>Italy</i>	20	80
• Primitivo 1913 – Torrevento, Puglia, <i>Italy</i>	20	80
• Nero Di Troia Riserva – Augustale 2014, Tuscany, <i>Italy</i>	16	64
• Tyrannus 2018 – Primitivo di Maduria, Puglia, <i>Italy</i>	15	60
• Grifo – Nero Di Troia 2018, Puglia <i>Italy</i>	15	60
• Sforzato di Valtellina 2011 – Infinito, <i>Italy</i>		88
• Barolo di Castiglione Falletto – Bava, Piedmont, <i>Italy</i>	22	88
• Brunello di Montalcino Riserva 2010 – Lecciaia, Tuscany, <i>Italy</i>		95

Draft Beer List

Bell's Two Hearted Ale American IPA **8**
Michigan - 7.0% ABV - *This incredibly accessible IPA brings a healthy amount of hops that don't overwhelm the senses. It has a light, floral aroma, and clean finish.*

Allagash White Maine - 5.1% ABV **8**
An interpretation of a traditional Belgian wheat beer. Brewed with a generous portion of wheat and spiced with coriander and Curacao orange peel, this beer is fruity, refreshing and slightly cloudy in appearance.

Narragansett Lager Rhode Island - 5.0% ABV **8**
This lager is brewed with six row malt, seedless hops, corn from Iowa, our lager strain (the same one the brewery has depended on since just after Prohibition), and the purest water from Lakes Ontario and Hemlock.

Doc's Hard apple Cider New York - 5.0% ABV **8**
This cider is semi-dry and wonderfully effervescent with a remarkably fresh apple nose. Its crisp, fruit forward taste and a clean, refreshing finish, have won our cider countless awards and praise.

Six Point Sweet Action New York - 5.2% ABV **8**
The original Six Point style - hard to define, but perhaps that's why people love it. Part pale ale, part wheat, part cream ale - all Sweet Action.

Greenport Black Duck Porter
New York- 5% ABV **8**
A black ale with hints of cocoa and espresso full body and roasty, with mild hop character. A dry finish with moderate ABV. .

Bottled Beer List

Moretti La Rossa *Italy* – 7.2% ABV **6**
This double malt beer produced using 100% high quality barley malt, giving it a full, caramelized flavor with an intense aroma of roasted malt, and a distinctive amber color.

Peroni *Italy* - 4.7% ABV **6**
Premium, clear, golden-yellow lager, brewed using the finest spring barley malts and hops, lending to a slightly bitter taste. A refreshing smooth lager suitable for all occasions

Menabrea Bionda *Italy* - 5.0% ABV **8**

Cocktails

Aperitivo	14
<i>Campari, Prosecco, touch of OJ On ice. Garnished with a slice of orange</i>	
Fragola	15
<i>Rum, Fresh lemon juice, strawberry and mint topped with club soda</i>	
St Elder Martini	16
<i>Vodka OR Gin, St Elder liquor, Strega, Lime juice, Martini glass. Garnished with a slice of lemon</i>	
La Donna Rossa	15
<i>Amaretto, Triple Sec, Montepulciano red wine, Orange Marmalade, on the rocks. Garnished with a slice of orange</i>	
Miraggio	15
<i>Aperol, Vermouth, orange juice, Prosecco, Rosemary, Simple syrup</i>	
Piccante	16
<i>Tequila, Grand Marnier, Lime juice, spicy Simple syrup. Garnished with pepperoncino, salt and pepperoncino flakes on glass rim</i>	
Tramonto	15
<i>Absolut Mandarin, Luxardo, Mandarin soda.</i>	
Serious Conversation	16
<i>Rye Whiskey, Apple Cider, Lime juice, Goldschläger, garnished with cinnamon</i>	
The M.T.V.	16
<i>Grey Goose, Pomegranate, a touch of orange juice and peach, on the Rocks. Garnished with pomegranate seeds</i>	
Notte di Primavera	14
<i>Prosecco, Pear nectar, thyme, simple syrup</i>	

Beverages

SODAS:	
<i>Coke, Diet Coke, Club Soda, Ginger Ale, Sprite, Tonic</i>	3
JUCES:	
<i>Apple, Cranberry, Orange, Peach, Pineapple, Tomato</i>	3
S. PELLEGRINO SPARKLING WATER 500ml	4
PANNA STILL WATER 500ml	4
NECTARS:	
<i>Peach, Pear</i>	4
ITALIAN BEVERAGES	
Polara Antica Ricetta Siciliana:	
<i>Aranciata, Aranciata Rossa, Limonata, Mandarino, Melograno</i>	5