

## 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 tomatoes, 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**