

DINNER

ANTIPASTI / APPETIZERS



SALUMERIA & FORMAGGI (Sm / Lg) 22/28 Assorted plate of cured meats and cheeses: ● Prosciutto di Parma ● Sopressata ● Parma Cotto ● Grana Padana ● Provolone ● Fontina ● Mozzarella di Bufala	ARANCINO 17 Homemade saffron rice ball filled with 4 cheeses (asiago, fontina, pecorino and grana padano) Served on top of fresh tomato sauce.
CALAMARI & SHRIMP FRITTI 20 Fried Fresh squid and shrimp served with tartare dip and lemon or pomodoro sauce	VERDURE MISTE 17 Butternut squash, red peppers, zucchini, eggplant, artichoke, tomato & mozzarella
PANARIELLO 19 Burrata served in a parmigiano nest over prosciutto crudo and tomato	PARMIGIANA SORRENTINA 18 / 22 Eggplant, Mozzarella, Parmigiano cheese in a fresh basil tomato sauce. Served with spaghetti
SAUTE' 20 Clams and mussels, sautéed in white wine sauce. Served with crostone bread	PARTENOPE 26 Grilled Octopus, Calamari, and Shrimp with garlic, lemon, olive oil and parsley. Ask Server for Entrée option.

ZUPPA ED INSALATE / SOUP AND SALADS



SOUP OF THE DAY MP Made with fresh ingredients of the season. Ask your server for details	CAPRESE 16 Sliced mozzarella di Bufala, tomato, basil and evoo
MELOGRANO 16 Spinach salad with pear, pomegranate, walnuts and shaved grana padana in a raspberry dressing	CONTADINA 14 Romaine, baby arugula, fennel, carrots, cherry tomato, onions, olives in a balsamic vinaigrette
CESARE 10 14 18 Classic Caesar salad with garlic croutons / grilled chicken / grilled shrimp	FUMI' 19 Baby arugula, smoked salmon, fennel, asparagus and avocado in a light lemon vinaigrette

PRIMI PIATTI / HOMEMADE PASTAS



RISOTTO OF THE DAY Made with fresh ingredients of the season. Ask your server for details	MP	SPAGHETTI ALLA NERANO Spaghetti with grana padano, butter, sautéed zucchini and basil, served in a parmigian cheese nest	22
RAVIOLI CAPRESE Homemade ravioli filled with fresh and aged caciotta with grana padana cheese, in a fresh tomato sauce	20	LINGUA DI PASSERO Homemade pasta with chopped shrimp in a white wine, lemon zest sauce. Topped with clams and shrimp	26
TUBETTONI Tubettoni pasta with swordfish, cherry tomatoes, pistacchio in an eggplant pesto sauce	26	PAPPARDELLE BOLOGNESE Homemade Pappardelle in a beef bolognese sauce	24
GARGANELLI Garganelli pasta with sautéed shrimp, mussels, and asparagus, in a touch of tomato and garlic sauce	26	LASAGNA PASTICCIATA Homemade lasagna.Choice of Classic or Vegetarian	23
GNOCCHI MASSAIA Homemade gnocchi with red pepper, eggplant, mushroom,touch of cream in a fresh tomato sauce	22	CACIO E PEPE Spaghetti swirled in a pecorino cheese wheel with parmegian cheese, butter and black peper.	22

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) \$72 / 120 • Sirloin (1 person - NO LAVA STONE) \$36		POLLO ALLE ERBE Grilled Half chicken (marinated in Italian herbs - rosemary, thyme, parsley and garlic) Served with fries.	26
VITELLO VALDOSTANO Veal scaloppine topped with prosciutto cotto, fontina cheese in a white wine sauce.Served with roasted potato	28	SALMONE BURGER Grilled salmon burger with onions, tomato, lettuce in aioli sauce. Served with salad.	22
SALMONE Pan seared salmon filet in velvety fennel sauce, served with sautéed spinach	28	BRANZINO AL CARTOCCIO Branzino filet served with sautéed mussels, shrimp and potatoes in a touch of cherry tomatoes and white wine sauce	38
BURGER A MODO NOSTRO Grilled beef burger with fontina cheese, lettuce, and tomatoes. Served with fries, onions and bacon	22		

CONTORNI / SIDE DISHES



PATATE FRITTE / FRENCH FRIES	8	PATATE AL FORNO / ROASTED POTATOES	8
SPINACI / SPINACH	11	SCAROLE / ESCAROLE	11
ASPARAGI / ASPARAGUS	11	RUCOLA E POMODORI	10

If you have any food allergies, please let your server know ... we care.
20% Service Charge will be added to all Parties of 6 or more.