



STARTERS.

GARLIC KISSES • 7.50

A NY STANDARD, PIZZA DOUGH WRAPPED INTO KNOTS, SOFT INSIDE, DRENCHED IN GARLIC BUTTER
| w/ side of marinara |

CALAMARI FRITTI • 14.5

CRISPY FLASH FRIED CALAMARI, PARMESAN CHEESE, BASIL, PEPPERONCINI, ORANGE ESSENCE
| w/ almond scallion aioli & thai marinara |

GF CARPACCIO • 11.95

THE ITALIAN TRADITIONAL CLASSIC, BEEF CRUDA* SLICED PAPER-THIN
| drizzled w/ yuzu (japanese lemon) dressed arugula, capers & fresh cracked black pepper, shaved parmesan |

PASTA FAGIOLI • 6.5

TRY OUR TRADITIONAL PASTA & CANNELLINI BEAN SOUP
| w/ tomatoes, pancetta, garlic, in chicken broth, finished w/ house made pesto |

SOUP OF THE DAY • 6.5

SALADS.

V MISTO SALAD • 8.95

BABY GREENS, TOMATO, BLACK GARBANZOS, PEPPERONCINI, WATERMELON RADISH & CROUTONS
| balsamic, blood orange or pomegranate vinaigrettes, ranch, bleu cheese |

CAESAR SALAD • 11.25

CHOPPED ROMAINE LETTUCE W/ CREAMY CAESAR DRESSING W/ ANCHOVY, CROUTONS & PARMESAN CRISP
| grilled chicken 4.95 | grilled prawns 7 |

INSALATA TEDESCOS • 13

BABY GREENS, TOASTED ALMONDS, WATERMELON RADISH, APPLES, FIGS, STRAWBERRIES, GOAT CHEESE W/ POMEGRANATE VINAIGRETTE
| add grilled chicken 4.95, add grilled prawns 7 |

ENTRÉE.

SCAMPI CON CAPELLI • 29.95

PAN SEARED PRAWNS, SAUTÉED W/ ASPARAGUS, MIXED VEGETABLES, GARLIC, SHALLOT, BASIL, CHILI FLAKES, WHITE WINE & MAITRE D' BUTTER
| over crispy fried angel hair pasta |

MARSALA CHICKEN OR VEAL • 23.95 | 29.95

CHICKEN OR VEAL FILETS, SMOTHERED IN MARSALA WINE & MUSHROOMS W/ BUTTERY DEMI-GLACE
| served with vegetable medley & fettuccini |

GF 6 OZ. FILET MIGNON CARAMELLIZZATO • 45

FLAME BROILED FILET* W/ CARAMELIZED SHALLOTS, GARLIC, HOUSE CURED PANCETTA, CHIANTI & BUTTER DEMI-GLACE
| w/ vegetable medley & parmesan truffle essence potatoes |

GF MAPLE LEAF DUCK BREAST • 28

PAN SEARED CRISPY DUCK BREAST W/ PORT GLACE DE VIANDE
| w/ truffle essence parmesan potatoes & mixed vegetable | maple leaf farms is an indiana based co. - ducks are raised in a cage free, organic environment |

GF FANTASTICA COSTOLETTA DI MAIALE • 26.95

THICK BONE-IN PORK CHOP IN A THAI STYLE MARINADE, PAN SEARED & FINISHED W/ A CHILI MARINARA GLAZE
| served w/ vegetable medley & parmesan truffle essence potatoes |

SPICY CRAB ESSENCE GNOCCHI & SOFT SHELL CRAB • 27

HOUSE MADE MASCARPONE & RICOTTA GNOCCHI W/ SPINACH, GARLIC, BASIL, & SPICY CRAB ESSENCE CREAM SAUCE & PARMESAN
| topped w/ tobiko & fried soft shell crab |

*CONSUMING RAW OR UNDERCOOKED BEEF MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS



CLASSICS.

GLUTEN & EGG FREE PASTA + \$2.5

SPAGHETTI CARBONARA • 24.95

PANCETTA, FRESH PECORINO ROMANO, CREAM, EGGS, BUTTER & SNAP PEAS
| add grilled chicken 4.95 | grilled prawns 7 |

✓ CAPELLI ROMANTICA • 25.95

(OUR #1 SELLER) ANGEL HAIR PASTA, TOSSED IN POMODORO W/ ARTICHOKE HEARTS, GARLIC, BASIL, HEIRLOOM TOMATOES, PECORINO ROMANO & BUTTER
| topped with toasted almonds | add grilled chicken 4.95 | grilled prawns 7 |

PAPPARDELLE BOLOGNESE • 24.95

SLOW-SIMMERED BEEF AND PORK RAGÙ, TOSSED WITH WIDE RIBBONS OF FRESH PAPPARDELLE NOODLES, FINISHED WITH PARMIGIANO-REGGIANO. FENNEL & PECORINO ROMANO

✓ TORTELLINI AL PESTO DI FORMAGGIO • 23.95

FRESH CHEESE TORTELLINI W/ HOUSE MADE MACADAMIA PESTO SAUCE
| topped w/ bocconcini (fresh mozzarella pearls), & baby tomatoes | add grilled chicken 4.95 | grilled prawns 7 |

ALFREDO ASIATICO • 23.95

THAI INFLUENCED CREAMY ALFREDO SAUCE, LEMONGRASS, THAI BASIL, PARMESAN CHEESE, BUTTER, RED SERRANO CHILI
| classic alfredo available on request | add grilled chicken 4.95 | add grilled prawns 7 |

FROM THE OVEN.

LASAGNA ASIATICO • 23.95

RICH & SPICY THAI INFLUENCED ALFREDO, BOLOGNESE & FIVE CHEESES, BAKED TO PERFECTION
| ricotta, parmesan, romano, provolone & mozzarella w/ fresh vegetable medley | |

CANNELLONI TRADIZIONALE • 23.95

TWO FRESH CREPES FILLED W/ A COMBINATION OF BEEF, CHICKEN, VEAL, SPINACH, MASCARPONE & PARMESAN
| topped w/ marinara, alfredo & provolone cheese | w/ fresh vegetable medley | |

CHICKEN PARMESANO • 23.95

BREADED CHICKEN BREAST W/ POMODORO SAUCE, MOZZARELLA & PARMESAN CHEESE
| finished in our pizza ovens w/ fettuccine marinara & fresh vegetable | add a 2nd piece for 3.50 | |

✓ EGGPLANT PARMESANO • 23.95

SOAKED IN BUTTERMILK, DIPPED IN LENTIL FLOUR, TOPPED W/ POMODORO, MOZZARELLA & PARMESAN CHEESE
| w/ fettuccini marinara & fresh vegetables | |

SPECIALTY PIZZA.

QUATTRO FORMAGGI CON CARNE • 28

FOUR CHEESE & ITALIAN MEATS
| prosciutto, sopressata, salami, red sauce, mozzarella, provolone, romano & parmesan |

BIANCA PRIMA CON POLLO • 28

WHITE PIZZA W/ PARMA PROSCIUTTO, FIGS, GRILLED MARINATED CHICKEN, RICOTTA, GARLIC, MINI BELL PEPPER
| finished with balsamic glaze drizzle |

NEW YORKER • 28

WHOLE MILK MOZZARELLA, RICOTTA, PEPPERONI, ITALIAN SAUSAGE
| red sauce & basil |

✓ VERDURA • 28

MARINATED ARTICHOKEs, PLUM TOMATOES, MUSHROOMS, SPINACH, BROCCOLINI & SWEET PEPPERS
| red sauce, garden fresh basil, thyme, sage & parmesan, touch of honey |

BUILD A PIZZA.

12" GLUTEN FREE CAULIFLOWER CRUST +1.50

MEDIUM 14 INCH PIZZA • 24

PLAIN W/ CHEESE & SAUCE

PIZZA TOPPINGS

| PEPPERONI | GRILLED CHICKEN | HOUSE MADE ITALIAN SAUSAGE | SOPRESSATA | PROSCIUTTO | HOUSE CURED PANCETTA | RAW ONION | CARAMELIZED ONION | OLIVES | JALAPENO | ANCHOVY | PESTO | BASIL | TOMATO | MEATBALLS | BROCCOLINI | GARLIC | FIGS | BELL PEPPER | MUSHROOM | GOAT CHEESE | ARUGULA | ARTICHOKEs | SPINACH |
| 1. per topping |