

ANTIPASTI



CARPACCIO DI MANZO AI FUNGHI MARINATI

Beef Carpaccio served with a salad of arugula, aged ricotta salata, marinated wild mushrooms and truffle oil dressing... 15

BRESAOLA E PARMIGIANO

Dry-cured beef "Bresaola" topped with arugula salad, Parmesan Reggiano DOP shavings, organic olive oil and lemon dressing... 15

CALAMARI E FAGIOLINI FRITTI

Lightly fried, tender calamari rings and green beans, served with marinara sauce... 15

MOZZARELLA DI BUFALA CAMPANA

Imported Buffalo Mozzarella from Campania, Italy, served with heirloom tomatoes, fresh basil and cold-pressed olive oil... 16

TARTARE DI TONNO AL PICCANTE

Spicy Blue Fin Tuna tartare with jalapeños, fresh tomatoes, cilantro, olive oil, served over cucumber and tomatoes Carpaccio with saffron aioli dressing ... 18

IMPEPATA DI COZZE AL LIMONE

Fresh Maine mussels delicately sautéed with lemon zest, black pepper and white wine sauce, topped with shishito peppers and crostini bread... 16

ZUPPETTA DI VONGOLE E FARRO TOSCANO

Delicate soup of Manila clams, Tuscan farro, saffron and lemon-infused broth... 10



SALMONE MARINATO AGLI AGRUMI

Scottish salmon marinated with sea salt, lemon, orange zest and raw sugar, served with carrots and zucchini julienne, drizzled with orange-infused olive oil dressing... 17

PROSCIUTTO DI SAN DANIELE CON BURRATA PUGLIESE

Imported San Daniele prosciutto served with basil, Burrata cheese from Puglia, Italy, and drizzled with cold-pressed olive oil dressing... 16

MELANZANE ARROSTITE CON POMODORINI E MOZZARELLA

Half shell baked eggplant with fresh oregano and garlic, and served with melted Buffalo Mozzarella and cherry tomato sauce... 14

INSALATE

FRESCA

Spring mix, cherry tomatoes, Belgian endive, Parmesan cheese and balsamic vinaigrette dressing... 7

PROFUMATA

Arugula, candied tomatoes, Belgian endive, goat cheese and Sorrento orange-infused olive oil dressing... 8

PRIMIZIA

Baby lettuce, walnuts, artichokes, smoked Mozzarella and honey vinegar dressing... 9

AMALFITANA

Octopus, cuttlefish, shrimp, arugula, heirloom tomatoes and lemon olive oil dressing... 15

**Vegan and Gluten-free options are also available. Please ask server.*



CARNE E PESCE



ORATA CAPPERI E LIMONE

Fillet of fresh Mediterranean Sea Bream "Orata" pan-roasted with rosemary and olive oil, served with scalloped potatoes and lemon caper sauce... 27

PORCHETTA AL FORNO CON ERBE MEDITERRANEE

Roasted boneless suckling pig with skin-on and rolled with garlic, Mediterranean herbs and spices, cooked in a wood-burning oven, served with scalloped potatoes and caramelized onions ... 28

SALMONE SCOZZESE CON MOUSSE DI ZUCCHINE

Scottish salmon pan-roasted with olive oil and fine herbs, served with baby zucchini mousse, vegetable caponata and Limoncello sauce... 26

GAMBERI DEL GOLFO ALLO ZAFFERANO

Fresh white Gulf shrimps pan-roasted with olive oil, rosemary and capers, served with organic black rice, grilled asparagus and saffron sauce... 23

TAGLIATA DI MANZO CON RUCOLA E FUNGHI TRIFOLATI

10oz Black Angus strip loin cooked to perfection in the wood-burning oven and sliced over a salad of arugula, sautéed wild mushrooms and roasted potatoes.... 29

FILETTO DI DENTICE ALL'ACQUA PAZZA

Fresh gulf red snapper filet, poached and served with light cherry tomatoes, garlic and parsley broth; a traditional dish of the Amalfi coast... 28

POLLO ALLA DIAVOLA

Half free-range chicken slowly roasted in the wood-burning oven with garlic, thyme, and rosemary, served with charred spring onions and roasted potatoes... 21

LE CARNI ARROSTITE

Served with roasted potatoes and seasonal vegetables

FRACOSTA

14oz Dry-aged Certified Hereford NY Strip Steak, marinated with rosemary, garlic and grain mustard... 45

FIORENTINA

24oz Dry-aged Certified Hereford Black Angus Porterhouse T-bone Steak, marinated with rosemary, garlic and black pepper... 75

PESCE AL FORNO



Your choice of whole Mediterranean fish encrusted in rock salt or roasted with olive oil, rosemary, cherry tomatoes and white wine, cooked in the wood-burning oven, filleted and served tableside with roasted potatoes and season vegetables:

BRANZINO (sea bass)... 43 per person

ORATA (sea bream) ... 43 per person

DENTICE (red snapper) ... 43 per person

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LE PASTE



SPAGHETTI VONGOLE E POMODORINI

Homemade spaghetti served with Manila clams, basil and cherry tomatoes in a white wine sauce... 19

TAGLIOLINI ZAFFERANO ALLA CARBONARA

Homemade saffron-infused tagliolini pasta served with pancetta, black pepper and creamy egg sauce... 18

RAVIOLI RICOTTA E SPINACI

Homemade ravioli stuffed with ricotta and parmesan cheese, spinach, served in a butter and sage sauce... 17

FETTUCCINE ALLA CREMA DI TARTUFO NERO

Homemade fettuccine pasta, served with Parma prosciutto, wild mushrooms, and creamy black truffle sauce... 21

LASAGNE BOLOGNESE

Homemade lasagna with meat sauce, béchamel and Mozzarella cheese... 19

SPAGHETTI AL NERO DI SEPIA

Homemade fresh squid ink-infused spaghetti with fresh baby calamari and black olives in a peperoncino-infused olive oil, and cherry tomato sauce... 18

FETTUCCINE AL POMODORO FRESCO

Homemade fettuccine pasta served with fresh tomatoes and basil sauce... 17

GNOCCHI AL RAGÙ DI MANZO

Homemade potato and ricotta dumplings, served with beef ragù... 18

RISOTTO DEL MAR TIRRENO

Carnaroli rice simmered with lobster broth, scallops, clams, mussels, calamari, and shrimps... 26

PACCHERI CON TONNO CIPOLLE E COLATURA D'ALICI

Traditional Amalfi Coast paccheri pasta served with braised Yellow Fin tuna, onions, bay leaves, and Colatura fish sauce basil, and lemon zest olive oil... 19

DAL NOSTRO FORNO

PIZZA



REGINA MARGHERITA

Tomato sauce, grape tomatoes, imported Buffalo Mozzarella, basil and extra virgin olive oil... 16

PROSCIUTTO DI PARMA

Tomato sauce, fresh Mozzarella, Parma prosciutto, basil and extra virgin olive oil... 17

SALAME

Tomato sauce, imported Buffalo Mozzarella, salami, basil and extra virgin olive oil... 17

FUNGHI

Tomato sauce, imported Buffalo Mozzarella, mushrooms, basil and extra virgin olive oil... 17

SALSICCIA E CIME DI RAPA

Tomato sauce, imported Buffalo Mozzarella, Italian sausage, basil, rapini broccoli and extra virgin olive oil... 17

SALMONE

Heirloom tomatoes, spinach, red onions, smoked Mozzarella, marinated salmon and extra virgin olive oil... 18

DIAVOLA

Tomato sauce, imported Buffalo Mozzarella, hot sopressata, basil and extra virgin olive oil... 18

PIZZA CACIO E PEPE

Romano Pecorino cheese, Parmigiano, Mozzarella, fresh ground black pepper ... 18

FOCACCIA AL ROSMARINO

Flat bread with rosemary sea salt and extra virgin olive oil... 6

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