

This restaurant is equipped with GPS bipolar ionization technology which cleans the air of pathogens to provide a superior level of indoor air quality.



SCAN
FOR
DIGITAL
MENU

Antipasti

Bruschette alla Romana 10.95
Garlic toast with tomatoes, basil, and fresh mozzarella

Bruschette con Fichi 11.95
Garlic toast with fresh mozzarella,
black mission figs, coppa ham and local honey

Calamari Fritti 17.75
Crispy fried calamari with marinara

Prosciutto e Carciofi 12.95
Imported prosciutto di Parma with
marinated baby artichokes,
fresh mozzarella, and tomatoes

Lenticchie e Spinaci 9.75
Braised lentils served warm with
sautéed spinach and crumbled goat cheese



Carpaccio con
Crescione 14.75
Thinly-sliced raw sirloin with
toasted Piedmontese hazelnuts,
watercress, shaved grana
padana, and truffle oil

Insalate

Insalata alla Francesca 9.25
Romaine, endive, and radicchio with pea pods,
green beans, carrots, tomatoes, and cucumbers with
crumbled blue cheese, lemon, and balsamic vinaigrette

Insalata Cesare* 8.25
Classic Caesar with roasted peppers,
garlic crotons, and shaved parmesan

Insalata Mista con Pera 9.75
Mixed greens with a white balsamic
vinaigrette, shaved Bosc pears,
candied pecans, and blue cheese

Burrata con Zucca 10.75
Creamy fresh mozzarella with
roasted butternut squash, oven-dried
plum tomatoes, and pumpkin seed pesto

Pizza

Pizza Quattro Stagioni 14.75
San Marzano tomatoes, prosciutto di Parma, artichoke
hearts, mushrooms, black olives, and a soft baked egg

Pizza dell'Autunno 14.25
Spiced pumpkin seeds, roasted butternut squash,
rosemary, and whipped gorgonzola

Features

Risotto ai Maitake 18.95
Italian rice with roasted maitake mushrooms,
sheep's milk cheese and fresh parsley

Cozze Erbe Fini 15.95
Prince Edward Island mussels sautéed with
fine herbs, spinach, Calabrian chilies, garlic,
and white wine, served with toasted ciabatta

Rigatoni con Ragù di Maiale 23.95
Sautéed with braised pork shoulder,
fresh herbs, and shaved grana padana

Ossobuco di Manzo* 38.95
Braised Wagyu beef shank over creamy mascarpone
polenta with porcini mushroom sauce and watercress

Paste

Linguine Trapanese con Gamberi 28.95
Sautéed with jumbo shrimp, Vesuvio tomatoes,
toasted pine nuts, basil, garlic, and parmesan

Linguine alla Carbonara 21.95
Sautéed with pancetta, black pepper,
parmesan, egg yolk, and a touch of cream

Gnocchi Modo Mio 23.75
Homemade potato-flour dumplings sautéed in a light tomato basil
sauce with artichokes, shiitake mushrooms, and goat cheese

Fettuccine all'Arlecchino 30.95
Fresh fettuccine sautéed with shrimp, sea scallops, manila
clams, garlic, and olive oil in a spicy cherry tomato sauce

Rigatoni alla Paesana 21.95
Sautéed with Italian sausage, wild mushrooms,
and peas in a light tomato cream sauce

Agnolotti alla Piemontese 23.95
Little pillows filled with stracchino cheese in a
light brown butter brodo with chives and basil

Secondi

Pollo Arrosto alla Romana 24.95
Roasted half chicken with garlic, shallots, rosemary,
lemon, and olive oil, served with roasted potatoes

Saltimbocca di Pollo 24.95
Pan-roasted chicken breast with
prosciutto di Parma, white wine, sage, and sautéed greens

Lombo di Maiale con Patate e Carciofi* 27.95
Herb marinated pork tenderloin with
olive oil roasted potatoes, artichokes,
rosemary, garlic, white wine and natural jus

Salmon con Cavolfiori e Porcini* 28.95
Roasted Atlantic salmon with cauliflower, asparagus, and
sun-dried tomatoes, served over cauliflower puree with porcini broth

Branzino con Caponata* 38.95
Pan-roasted sea bass with Sicilian
stewed vegetables and toasted pine nuts

Fritti di Mare Acqua Pazza* 31.95
Sautéed jumbo shrimp, sea scallops and calamari
with a spicy cherry tomato sauce, capers,
garlic and white wine over sautéed spinach

Contorni

Pasta Aglio e Olio 5.75
Sausage and Peppers 6.75

Sautéed Shrimp 8.25
Roasted Potatoes 5.75

Sautéed Mixed Vegetables 6.25
Sautéed Spinach 6.75

Wine

bubbles

	GL	BTL
BRICCO RIELLA MOSCATO D'ASTI , PIEDMONT, 1000	9	38
PRIMA PERLA PROSECCO , TREVISO, 1000	10	45
CASE BIANCHE PROSECCO SUPERIORE , VALDOBBIADENE, 1000		54
TENUTA COL SANDAGO BRUT ROSÉ , VENETO, 1000		66
VEUVE CLICQUOT "YELLOW LABEL" CHAMPAGNE , NV	68 (375 ML) 127 (750 ML)	

vini bianchi

DR. PAULY "NOBLE HOUSE" RIESLING , MOSEL, 1000	9	38
DEPAOLO PINOT GRIGIO , VENEZIE, 1000	9	38
HESS "SHIRTAIL RANCHES" CHARDONNAY , MONTEREY, 1000	10	45
RAEBURN CHARDONNAY , RUSSIAN RIVER, 1000	12	54
CATALDO SAUVIGNON BLANC , VENEZIE, 1000	9	38
WHITEHAVEN SAUVIGNON BLANC , MARLBOROUGH, 1000	11	49
BIELER PERE ET FILS ROSÉ , PROVENCE, 1000	10	45
ANDRIAN "SOMERETO" CHARDONNAY , ALTO ADIGE, 1000		48
TERLAN PINOT GRIGIO , ALTO ADIGE, 1000		56
VALTIGLIONE GAVI , PIEDMONT, 1000		34
VIETTI ARNEIS , PIEDMONT, 1000		55
RUSSIZ SUPERIORE COLLIO SAUVIGNON BLANC , FRIULI-VENEZIA GIULIA, 1000		62
A TO Z WINeworks PINOT GRIS , OREGON, 1000		38
CONUNDRUM PROPRIETARY WHITE BLEND , CALIFORNIA, 1000		45
DUCKHORN VINEYARDS CHARDONNAY , NAPA VALLEY, 1000		66
SPRING MOUNTAIN SAUVIGNON BLANC , NAPA VALLEY, 1000		85

vini rossi

Ghibello SANGIOVESE , TUSCANY, 1000	9	38
VICCHIAMAGGIO "SAN JACOPO" CHIANTI CLASSICO , TUSCANY, 1000	11	49
TOLAINI "AL PASSO" SUPER TUSCAN (SANGIOVESE, MERLOT) , TUSCANY, 1000	14	63
VIA CASTELLO 19 CASTELLI ROMANI ROSSO , LAZIO, 1000	8	35
MASCIARELLI MONTEPULCIANO D'ABRUZZO , ABRUZZO, 1000	9	38
DE PAOLO PINOT NOIR , VENETO, 1000	9	38
VILLA SAN ZENO VALPOLICELLA CLASSICO , VENETO, 1000	10	45
FOUR VINES "THE MAVERICK" PINOT NOIR , EDNA VALLEY, 1000	12	54
RAYMOND R COLLECTION MERLOT , CALIFORNIA, 1000	10	45
ANTHONY KOSTER CABERNET SAUVIGNON , CALIFORNIA, 1000	9	38
AVALON CABERNET SAUVIGNON , NAPA VALLEY, 1000	12	54
LYETH "SONOMA" RED BLEND , SONOMA, 1000	12	54
SANTA JULIA RESERVA MALBEC , MENDOZA, 1000	9	38
AZIENDA UGGIANO "GHIBELLO" CHIANTI , TUSCANY, 1000		35
SELVAPIANA CHIANTI RUFINA , TUSCANY, 1000		52
TENUTA DI NOZZOLE CHIANTI CLASSICO RISERVA , TUSCANY, 1000		61
LA BRACCESCA VINO NOBILE DI MONTEPULCIANO, TUSCANY, 1000		55
DONNATELLA CINELLI COLOMBINI ROSSO DI MONTALCINO , TUSCANY, 1000		59
FATTORIA DEI BARBI BRUNELLO DI MONTALCINO , TUSCANY, 1000		108
POGGIO AL TUFO "ROMPICOLLO" (SANGIOVESE, CABERNET), TUSCANY, 1000		40
CASTELLO VICCHIAMAGGIO "RIPA DELLA MORE" (SANGIOVESE BLEND), TUSCANY, 1000		75
FONTANAFREDDA "EBBIO" LANGHE NEBBIOLO , PIEDMONT, 1000		52
MAURO MOLINO BAROLO , PIEDMONT, 1000		87
VILLA SAN ZENO "TERRENEGRO" VALPOLICELLA RIPASSO , VENETO, 1000		52
ALLEGRIANI AMARONE DELLA VALPOLICELLA CLASSICO, VENETO, 1000		123
VALENTINA "SPELT" MONTEPULCIANO D'ABRUZZO , ABRUZZO, 1000		56
CHALK HILL PINOT NOIR , SONOMA COAST, 1000		52
REX HILL PINOT NOIR , WILLAMETTE VALLEY, 1000		77
SEGHESIO ZINFANDEL , SONOMA, 1000		48
THE PRISONER RED BLEND, ZINFANDEL, CABERNET, PETITE SIRAH + , NAPA VALLEY, 1000		79
MOSSBACK "CHALK HILL" CABERNET SAUVIGNON , SONOMA, 1000		60
HALL CABERNET SAUVIGNON , NAPA VALLEY, 1000		83
HEITZ CELLARS CABERNET SAUVIGNON , NAPA VALLEY, 1000		108
SPRING MOUNTAIN CABERNET SAUVIGNON , NAPA VALLEY, 1000		138

Cocktails

SANGRIA BIANCA 10

WHITE WINE, BRANDY, ELDERFLOWER, ORANGE, PINEAPPLE, PEACH, FRESH FRUIT

SANGRIA ROSSO 10

RED WINE, BRANDY, CRÈME DE CASSIS, TRIPLE SEC, ORANGE JUICE, FRESH FRUIT

SUMMER PEACH SPRITZ 14

PRIMA PERLA PROSECCO, CASONI 1814, CRÈME DE NOYUX, FRESH PEACHES, SPLASH OF SODA

MILLA MULE 13

TITO'S HANDMADE VODKA, MILLA CAMOMILE GRAPPA, FRESH LIME JUICE, GINGER BEER

KSM 15

GREY GOOSE VODKA, BLUE CHEESE OLIVES, LEMON

PALOMA 11

JOSE CUERVO TRADICIONAL, CASONI 1814, FRESH RUBY RED GRAPEFRUIT JUICE, LIME, SPLASH OF SODA

RASPBERRY BERET 14

PIÙCINQUE GIN, FIORENTE ELDERFLOWER LIQUEUR, FRESH LEMON JUICE, RASPBERRY PURÉE

LIMONCELLO COLLINS 11

EMPRESS GIN, HOUSEMADE LIMONCELLO, FRESH LEMON JUICE, CLUB SODA

ITALIAN OLD FASHIONED 14

MAYOR PINGREE RED LABEL BOURBON WHISKEY, AMARO NONINO, ORANGE BITTERS

SICILIAN MANHATTAN 14

BULLIET RYE WHISKEY, AVERNA, AROMATIC BITTERS, ITALIAN AMARENA WILD CHERRY

Birra