

Specialty Appetizers

- TOASTED WHOLE GARLIC LOAF ————— 7.50
- TOASTED WHOLE GORGONZOLA LOAF ————— 8
igor gorgonzola dolce, caramelized onion
- ITALIAN WEDDING SOUP ————— 14
meatball, chicken, sausage, farro, escarole
- FRIED ARTICHOKE ALLA GIUDIA *lemon aioli* ————— 18
- GRILLED OCTOPUS *sicilian hummus* — 18
- FRIED CALAMARI *vinegar peppers* — 18
- 12-INCH FRIED MOZZARELLA STICK ————— 15
- SHORT RIB MEATBALLS
two 8.50 | four 15.50

VEGETABLE ANTIPASTO BAR

{ • GLUTEN FREE }

THREE VEGETABLE PLATE 23 | FIVE VEGETABLE PLATE 32

- CAULIFLOWER MILANESE
- BROCCOLINI AGLIO E OLIO
- ROASTED HEIRLOOM CARROTS
- STRING BEAN SALAD
- PUFF PASTRY VEGETABLE TART
- GRILLED RED & YELLOW PEPPERS
- SAUTÉED SPINACH
- MUSHROOM TRIFOLATI

VEGETABLE PARMESANS

- EGGPLANT PARMESAN
- BRUSSELS SPROUTS CACIO E PEPE
- GRILLED ASPARAGUS

SALADS

- MARILENA SALAD* ————— 16
arugula, truffle pecorino cheese, grapes, walnuts
- CAPRESE AMERICANO* ————— 18
smoked salmon, housemade burrata mozzarella, tomato, capers
- HERBED CHICKEN PAILLARD & MARILENA SALAD — 27
arugula, truffle pecorino cheese, grapes, walnuts
- LITTLE GEM CAESAR* ————— 17
brioche croutons
- PROSCIUTTO & BURRATA ————— 19
- SEARED SALMON & FARRO SALAD — 32
avocado, heirloom tomato, frisée, lemon vinaigrette
- BURRATA CAPRESE SALAD* ————— 16
housemade burrata mozzarella, heirloom tomato, avocado
- CHICKEN COBB SALAD ————— 27
farro, avocado, bacon, truffle pecorino cheese, hard boiled egg, olives, roasted peppers
- SHRIMP NIÇOISE SALAD ————— 30
heirloom potato, haricot vert, anchovy, hard boiled egg, tomato, olives

- 100% whole wheat kamut pasta available -

Specialty Pastas

- RIGATONI ALLA VODKA ————— 24
guanciale bacon, bread crumbs
- CHEF BRANDO'S LASAGNA — 29
meatball, béchamel
- SPAGHETTI & SHORT RIB MEATBALLS — 26
- HOUSEMADE BURRATA RAVIOLI — 26
pomodoro sauce, basil
- SPAGHETTI & BROCCOLI RABE PESTO — 25
pecorino cheese
- SPAGHETTI CARBONARA* ————— 26
guanciale bacon, egg, pecorino
- FRESH BLACK TRUFFLE RICOTTA RAVIOLI *mushrooms* — 30
- FETTUCINE BOLOGNESE ————— 25
three meat ragu
- FETTUCINE & RED SHRIMP — 28
lemon, arugula, parmigiano

SEA

- SALMON (TRUE NORTH) ————— 34
sicilian ratatouille crust, spring peas, spinach
- DOVER SOLE ————— *petit 33 | regular 49*
lemon beurre blanc, asparagus
- RED SNAPPER LIVORNESE ————— 38
tomato, olives, capers, potatoes
- BRANZINO AL FORNO ————— 33
spinach limone

LAND

add spaghetti pomodoro 7.50

- CHICKEN PEPPERONI ————— 32
PARMIGIANA burrata mozzarella
- VEAL CUTLET MILANESE ————— 36
tomatoes, basil
- NY-STRIP STEAK* ————— 58
cacio e pepe fries
- LEMON CHICKEN ————— 32
peewee potatoes, lemon-herb sauce, bread crumbs
- FILET MIGNON* ————— 50
cacio e pepe fries
- DOUBLE BACON CHEESEBURGER — 22
tillamook cheddar, cacio e pepe fries

PIZZA

- MARGHERITA ————— 24
burrata mozzarella, pomodoro, basil
- A LOT OF PEPPERONI ————— 25
'nduja, spicy honey
- PROSCIUTTO DI PARMA & ARUGULA SALAD ————— 26
parmigiano reggiano, fennel, burrata mozzarella
- FOUR SEASONS VEGETABLE — 25
roasted pepper, mushrooms, eggplant, pesto, pomodoro
- SHORT RIB MEATBALLS ————— 27
burrata mozzarella

DESSERTS

Specialita!

BONDI'S FAMOUS CHOCOLATE MOUSSE 16
 100% shared cocoa, chocolate ganache
 (to share)

- CHOCOLATE BLACKOUT CAKE — 14
triple-layered valrhona chocolate cake & chocolate ganache frosting
- NEW YORK CHEESECAKE ————— 14
fresh strawberries, valrhona fudge, hazelnut crunch
- TWIN CANNOLIS ————— 12
- LIMONCELLO TART ————— 14
lemon curd, graham cracker crust