

# ADDITIONAL DISHES COMING SOON!

{ • GLUTEN FREE }

## Specialty Appetizers

- TOASTED WHOLE GARLIC LOAF ————— 7.50
- TOASTED WHOLE GORGONZOLA LOAF ————— 8  
*igor gorgonzola dolce, caramelized onion*
- FRIED ARTICHOKE ALLA GIUDIA ————— 18  
*lemon aioli*
- GRILLED OCTOPUS ————— 18  
*sicilian hummus*
- FRIED CALAMARI ————— 18  
*vinegar peppers*
- SHORT RIB MEATBALLS  
*two 8.50 | four 15.50*

# VEGETABLE ANTIPASTO BAR

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

## SOUP & SALADS

- ITALIAN WEDDING SOUP ————— 14  
*meatball, chicken, sausage, farro, escarole*
- CAPRESE AMERICANO\* ————— 18  
*smoked salmon, housemade burrata mozzarella, tomato, capers*
- HERBED CHICKEN PAILLARD & MARILENA SALAD ————— 27  
*arugula, truffle pecorino cheese, grapes, walnuts*
- MARILENA SALAD\* ————— 16  
*arugula, truffle pecorino cheese, grapes, walnuts*
- PROSCIUTTO & BURRATA ————— 19
- SEARED SALMON & FARRO SALAD — 32  
*avocado, heirloom tomato, frisée, lemon vinaigrette*
- LITTLE GEM CAESAR\* ————— 17  
*brioche croutons*
- 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*
- BURRATA CAPRESE SALAD\* ————— 16  
*housemade burrata mozzarella, heirloom tomato, avocado*

## PASTA

- PENNE CAPRESE ————— 24  
*stracciatella, tomato, basil*
- CHEF BRANDO'S LASAGNA ————— 29  
*meatball, béchamel*
- SPAGHETTI & SHORT RIB MEATBALLS — 26
- ORECCHIETTE WITH SUMMER TRUFFLE & CAULIFLOWER ————— 28
- SPAGHETTI & BROCCOLI RABE PESTO — 25  
*pecorino cheese*
- SPAGHETTI CARBONARA\* ————— 26  
*guanciale bacon, egg, pecorino*
- HOUSEMADE BURRATA RAVIOLI — 26  
*pomodoro sauce, basil*
- FETTUCCHINE BOLOGNESE ————— 25  
*three meat ragu*
- FETTUCCHINE & RED SHRIMP — 28  
*lemon, arugula, parmigiano*

## SEA

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

## LAND

*add spaghetti pomodoro 7.50*

- CHICKEN PEPPERONI ————— 32  
*parmigiana burrata mozzarella*
- LEMON CHICKEN ————— 32  
*peewee potatoes, lemon-herb sauce, bread crumbs*
- VEAL CUTLET MILANESE ————— 36  
*tomatoes, basil*
- FILET MIGNON\*, *cacio e pepe* fries — 50
- NY-STRIP STEAK\* ————— 58  
*cacio e pepe* fries

## PIZZA

- MARGHERITA ————— 24  
*burrata mozzarella, pomodoro, basil*
- FOUR SEASONS VEGETABLE — 25  
*roasted pepper, mushrooms, eggplant, pesto, pomodoro*
- A LOT OF PEPPERONI ————— 25  
*'nduja, spicy honey*
- PROSCIUTTO DI PARMA & ARUGULA SALAD ————— 26  
*parmigiano reggiano, fennel, burrata mozzarella*
- SHORT RIB MEATBALLS — 27  
*burrata mozzarella*
- SPECIALITA!** WHOLE LOBSTER PIZZA 44  
*zucchini, peppers, burrata mozzarella*

## SANDWICHES

- DOUBLE BACON CHEESEBURGER — 22  
*tillamook cheddar, cacio e pepe fries*
- AVOCADO TOAST, SMOKED SALMON & POACHED EGG — 30  
*mixed greens*

## DESSERTS

### SPECIALITA!

**BONDI'S FAMOUS CHOCOLATE MOUSSE 16**  
*100% shaved 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*

Relax... You're in the hands of the Fireman Hospitality Group. Family owned.

ORIGINAL BRONZE SCULPTURES ON EXHIBITION BY SHELLY FIREMAN FOR INFORMATION VISIT SHELLYFIREMAN.COM  
ORIGINAL PAINTINGS BY MARK KOSTABI

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please inform us about any allergies before ordering.