

PASTAS DI GRANO DURO

CARBONARA

\$299

Spaghetti, guanciale, pasteurized egg yolk and Roman pecorino cheese.

FRUTTI

DI

MARE

\$399 Linguini, seasonal seafood, cherry tomato, white wine, parsley and olive oil.

PENNE

DI

PAVIA

\$305

Beef fillet tips, gorgonzola cheese sauce and bellino mushrooms.

RAGU DI AGNELLO

\$298

Paccheri pasta, lamb ragú, red wine, tomato and Grana Padano cheese.

POLPETTE

\$289

Spaghetti, tomato sauce, basil, beef meatballs (6.5oz) and Parmesan cheese.

CLASSIC OPTIONS

\$255

Marinara, bolognese, puttanesca, amatriciana, aglio e olio pepperocino, italian sausage, pesto or arrabiata.

*Gluten Free Pasta option \$112

HOME MADE PASTA

FETTUCCINE QUATTRO FORMAGGI

\$329

Fettuccini, four cheese sauce and roasted rosemary chicken breast.

PASTA ALLA NORMA

\$268

Fresh eggplant pasta with tomato sauce, ricotta cheese and fried eggplant.

TONNARELLI AI GAMBERI

\$399

Eggless saffron pasta , cherry tomato, white wine, garlic, zucchini and shrimp (5.5oz).

PAGLIA E FIENO

\$288

Fresh egg pasta, spinach pasta, mushroom ragú, mascarpone and lemon zest.

STUFFED PASTA

LASAGNA

\$280

Fresh pasta, bechamel sauce, bolognese sauce and mozzarella cheese.

FAGOTELLI AL SALMONE

\$305

Fresh pasta

stuffed with salmon in potato cream and bacon.

MEZZELUNE DI RICOTTA E SPINACI

\$299

Fresh pasta filled with mascarpone cheese, ricotta cheese, spinach, and choice of walnut, butter and sage or tomato sauce.

CANNELLONI DI MANZO

\$435

Fresh pasta filled with braised short rib in red wine, Parmesan cheese, short rib and whiskey glaze.

CAPPELLETTI

\$299

Fresh pasta filled with braised ossobuco in vermut, onion, beef gravy, butter and Grana Padano cheese.

ITALIAN STYLE RICE

RISOTTO ALLA BOSCAIOLA

\$315

Carnaroli rice, wild mushrooms, Parmesan cheese, white wine and butter.

SEASON RISOTTO

Ask your server.

FROM THE SEA

POLPO

ALLA

LUCIANA

\$430

Braised octopus, tomato, olives, bell peppers, onion, eggplant, capers and arugula.

TONNO IN CROSTA

\$499

Seared tuna in sesame crust, cauliflower puree and Calamarata pasta with anchovies and olives tapenade.

PESCE ALL'ORTOLANA

\$499

Catch of the day, broccoli, bell peppers confit, fennel, arugula and olive puree.

PESCE ALLA MUGNAIA

\$499

Catch of the day, lemon, butter, capers, olives, parsley oil and fresh vegetables.

FROM THE FARM

ROMEO AND JULIETA COMBO

\$675

Prime Angus beef tenderloin (5.5oz),
mushroom sauce, sautéed shrimp with
fresh Fettuccine in cream and cheese sauce.

TAGLIATA DI MANZO

\$499

Angus steak (7oz), roasted vegetables, kale,
chickpea puree and citrus vinaigrette.

POLLO ALLA PARMIGIANA

\$310

Chicken breast, Parmesan cheese, tomato
sauce, mozzarella cheese and pesto pasta.

FILETTO VERONA ALLA GORGONZOLA

\$895

Prime Angus beef tenderloin (10.5oz), bacon,
mushrooms, roasted potatoes and organic
vegetables.

SCALOPPINE FUNGHI

\$699

Veal, mushrooms sauce, spaghetti al pesto
and Grana Padano cheese.

Can't decide?

Scan this code and see in pictures
how our dishes look like:

