

**ANTIPASTI** - appetizers

<b>TAGLIERINO DI AFFETTATI</b> Board with cured meats from Italy	(serves 2)	<b>32</b>
<b>TAVOLOZZA DI FORMAGGI</b> Board with seasoned cheeses from Italy	(serves 2)	<b>34</b>
<b>CARCIOFO ALLA GRIGLIA</b> Grilled artichoke drizzled with extra virgin olive oil, mint and lemon, served with a side of homemade spicy Peperoncino Calabrese sauce		<b>15</b>
<b>BRUSCHETTA CLASSICA</b> Chopped tomatoes, garlic, and basil, served over garlic-rubbed grilled Ciabatta		<b>12</b>
<b>PARMIGIANO REGGIANO &amp; MIELE</b> 24 months aged Parmigiano Reggiano and local honey		<b>9</b>
<b>PECORINO TARTUFATO &amp; FRAGOLE</b> 3 months aged Pecorino Tartufato and strawberries		<b>10</b>
<b>PROSCIUTTO DI PARMA &amp; FICHI</b> 16 months aged Prosciutto di Parma and caramelized figs		<b>9</b>
<b>COPPA &amp; PEPERONI IN AGRODOLCE</b> 6 months aged Coppa and roasted bell peppers		<b>10</b>
<b>BRESAOLA &amp; FRAGOLE</b> 1 month aged Bresaola and strawberries		<b>9</b>
<b>OLIVE MISTE</b> Mixed olives from Puglia, Sicilia and Liguria		<b>9</b>

**INSALATE** - salads

<b>MISTA</b>	<b>9</b>
Spinach and arugula mixed salad with cherry tomatoes and carrots. Drizzled with homemade extra virgin olive oil-vinegar dressing	
<b>PRIMAVERILE</b>	<b>12</b>
Arugula, red beets and Caprino. Drizzled with homemade extra virgin olive oil- lemon dressing	
<b>CON BURRATA</b>	<b>18</b>
Arugula with cherry tomatoes, topped with fresh Burrata. Drizzled with extra virgin olive oil – lemon dressing	
<b>DI MARE</b> (large serving)	<b>20</b>
Spinach salad with roasted tomatoes, scallops and shrimps	

**PANE\*** - bread

<b>CIABATTA AL FORNO</b>	<b>6</b>
Classic Italian Ciabatta bread	
<b>CIABATTA GRIGLIATA</b>	<b>7</b>
Grilled Ciabatta bread rubbed with raw garlic cloves and extra virgin olive oil	

*\*We wanted to be loyal to the Italian tradition and offer free, homemade breadsticks instead of bread*

**PASTA** - homemade and dry pasta

<b>SPAGHETTI ALLE VONGOLE</b>	<b>22</b>
Spaghetti tossed with clams in a white wine – lemon sauce, with garlic and parsley	
<b>GNOCCHI CON PANNA &amp; SALSICCIA</b>	<b>18</b>
Potato dumplings tossed with homemade cream sauce and Italian sausage	
<b>RISOTTO ALLA MILANESE</b>	<b>16</b>
Carnaroli rice simmered with saffron, topped with Parmigiano Reggiano	
<b>RAVIOLI CON ARAGOSTA</b>	<b>22</b>
Homemade ravioli stuffed with lobster and shrimps in a homemade tomato-brandy-cream sauce	
<b>SPAGHETTI ALL'ARRABBIATA</b>	<b>16</b>
Spaghetti tossed with homemade tomato sauce and Peperoncino	

**CARNE & PESCE** – meat and seafood

<b>COTOLETTA ALLA MILANESE*</b>	<b>49</b>
Bone-in veal cutlet coated in crunchy breadcrumbs and lightly fried in butter. Served with arugula, cherry tomatoes, and shaved Parmigiano Reggiano	
<b>PESCE DEL GIORNO*</b>	<b>M.P.</b>
Daily selection of fresh fish. Ask your server for details. Due to market fluctuation, the availability is not guaranteed and may vary	

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*