

ANTIPASTI and INSALATE

ZUPPA DEL GIORNO 7 *Ask your server*

ROLATINE DI MELANZANE 15

Roasted eggplant filled with ricotta, mixed herbs
roasted Italian pepperonata sauce

BURRATA CAPRESE 16

Mixed greens, arugula, sliced fresh tomatoes, basil,
olive oil & balsamic reduction

MISTA GIARDINO 8

Organic baby greens, julienned carrots & tomatoes
in balsamic vinaigrette

CESARE SALAD 11

Chopped baby romaine hearts, croutons, parmesan
cheese & Pertusini Caesar dressing

INSALATA E FICHI 15

Arugula, black olives, ricotta, marinated figs,
caramelized almonds & pears in honey
mustard dressing

FRITTO DI CALAMARI 14

Lemon flour, golden crisp calamari served
with pesto aioli & spicy marinara

OYSTERS ON THE HALF SHELL 15

½ Dozen Wild Long Island fresh Blue Point
oysters, Mignonette, cocktail and horseradish sauce

PROSCIUTTO E OSTRICHE 17

Oysters baked in a herb crust, rapped in prosciutto
and served over steamed spinach with lemon

GAMBERETTI in SALSA AURORA 16

Avocado filled with baby shrimp, celery &
onions in a light Aurora sauce with organic
tomatoes & mixed greens

Add

Chicken 5 Shrimp 6 Salmon 8
Fried Calamari 6 Anchovies 3

ANTIPASTO PLATTER

For one - \$15 For two – \$20 For four – \$35
special selection of cured meats, vegetable, mozzarella & Italian olives

GOURMET PIZZA (STONE OVEN)

Our pizzas are made using top quality, unbleached, fine ground organic flour

PIZZA MARGHERITA 14

Traditional Italian pizza with tomato sauce,
basil & mozzarella

PIZZA FUNGHI E TARTUFO 16

Mozzarella, fontina, mixed mushrooms
with black truffle oil

PIZZA PEPPERONI E SALSICCIA 15

Tomato sauce, mozzarella, pepperoni
& Italian sausage

PIZZA GAMBERETTI 17

Tomato pesto sauce with bay shrimp, mozzarella,
artichokes & fresh lemon thyme

HOUSE-MADE GLUTEN FREE PASTA & GLUTEN FREE PIZZA DOUGH IS AVAILABLE Add 4

PASTA

Our fresh pasta is made daily with soft grain & organic flour & therefore cannot be cooked al dente like dry pasta.
Pasta Split Charge 2 Entrée Split Charge 5 Add Chicken 5 Shrimp 6 Salmon 8 Fried Calamari 6

CAPPELLINI RUSTICA 18

Cappellini with garlic, fresh basil, chopped roma tomatoes, mozzarella & eggplant in marinara sauce

LASAGNA ALLA BOLOGNESE 18

House-made egg pasta with meat ragout, marinara, béchamel & parmigiana

RAVIOLI AL FUNGHI 19

House-made pasta filled with veal in a porcini mushroom cream sauce

CARBONARA DEL MARE 23

Linguini tossed with shrimp, pancetta, clams & salmon in a creamy organic egg onion sauce

SPINACH FETTUCCINE CAROLINA 17

Spinach house-made fettuccine with sundried tomatoes, spinach & cream sauce

RAVIOLI D'ARAGOSTA 23

Lobster and shrimp stuffed ravioli with tarragon, garlic, seafood, cognac tomato cream sauce

CHEF'S SELECTIONS

Daily Creation - Market Price

Fresh Seafood or Select Prime Aged Beef or Local Farmed Lamb

SCAMPI OREGANATA 29

Large Gulf shrimp, sautéed with a oreganata crust, fresh lemon vodka sauce, cappellini pasta & vegetable of the day

POLLO ALLA PARMIGIANA 25

Lightly breaded chicken breast topped with mozzarella, parmesan with spaghetti aioli

PICCATA DI VITELLO 32

Veal top loin with lemon caper white wine veal stock sauce & cappellini pasta

OSSO BUCO E RISOTTO 37

All natural veal shank slow-braised with mushroom marsala sauce served with risotto alla parmigiana

BRANZINO MUGNIAIA 33

Stone oven roasted Mediterranean sea bass with sage, lemon, parsley, steamed potatoes and vegetable

MELANZANE SORRENTO 20

Breaded sliced eggplant, mozzarella & tomatoes on a bed of marinara & pesto

Buon Appetito from Chef Ismael Najera