



ANTIPASTO

Antipasto Misto	\$30
Combination of Imported Cold Cuts, Cheese, Mushrooms, and Olives	
Prosciutto Di Parma e Prosciutto Speck con Grana Padano	\$22
Imported combination of prosciutto di Parma, smoked speck and Grana Padano cheese	
Burrata Fresca Cremosa con Pomodoro	\$25
Fresh creamy burrata mozzarella with tomato pure	
Polpo alla Jospet con lenticchie nere	\$28
Jospet grilled octopus with black lentil salad	
*Carpaccio de Manzo con Scaglia di Parmigiano	\$15
Thinly Sliced Beef Carpaccio topped with Capers, Arugula and Shaved Parmesan Cheese	
*Carpaccio di Salmone condito con rugula, finocchio e cuore di palma	\$18
Salmon Carpaccio, topped w arugula, fennel and hearts of palm	
Calamari Fritti con Zucchini e Salsa Piccante	\$20
Golden Fried calamari, zucchini and spicy tomato sauce	
Lattuga Romana alla Cesare	\$12
Traditional Caesar salad with homemade dressing and croutons	

PASTA

Tricolore Trinitte salsa di crema di aragosta, gamberi e funghi	\$32
Trinitte in a creamy lobster sauce tossed with shrimp and mushrooms	
Linguine ai Frutti di Mare	\$35
Linguini pasta tossed with shrimp, scallops, squid, clams and fish, light tomato sauce	
Linguine Alle Vongole a bottarga	\$35
Linguini pasta tossed with fresh clams bottarga in a wine garlic sauce	
Spaghetti alla Bolognese	\$25
Spaghetti with homemade meat ragu sauce. house special recipe	
Calamarata alla Matriciana	\$32
Short thick pasta, tomato sauce, onions and pancetta	
Pappardelle ai funghi Porcini e olio di tartufo	\$35
Imported Pappardelle pasta tossed with Porcini Mushroom, Cream and truffle Oil	
Malfatti di ricotta e patate al pomodoro e basilico	\$30
Homemade Gnocchi with fresh Italian tomato sauce and basil	
Ravioli al Gorgonzola e pera con salsa di fichi (fatto in casa)	\$28
Ravioli gorgonzola cheese and pear with figs and marsala wine sauce	
Ravioli di granchio conditi con gamberi in salsa di aragosta (fatto in casa)	\$30
Crab meat ravioli w leeks and shallots creamy lobster sauce topped with sautéed shrimp	

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

CARNE E PESCE

Risotto ai Frutti di Mare	\$40
Italian Creamy Rice Tossed with Clams, Squid, Scallops, Shrimp and Fish	
Scaloppine di Vitello con Capperi e Pasta Aglio e Olio	\$32
Veal Scaloppini in a Wine and Capers Sauce, Served with Linguini Garlic and Oil	
Agnello al Josper Charcol Salsa al Rosmarino a Pure	\$50
Grilled Australian Lamb Chops with Rosemary Sauce Served with Mashed Potatoes	
Bistecca di Manzo Josper Charcol con patate arrosto	\$40
Josper Grilled 12oz New York, served roasted Potatoes	
Filet Mignon con crema di Funghi Misti e Risotto	\$45
8oz Filet mignon with mixed mushroom and risotto	
Pluma Iberica al Josper	\$55
Iberian Wagyu pork, roasted potatoes	
Salmone con riduzione balsamico	\$32
Fresh salmon filet, balsamic reduction and vegetables	
Fish of the day	MP

SIDES

Grilled asparagus 12/ Roasted Potatoes 10/ sauteed veggies 10/mashed potatoes 8/Risotto parmesan 12

DOLCE

(All desserts are house made)

Panna Cotta with Strawberry Sauce

\$12

Tiramisu del Basilico

\$12

Ciocolatissimo with vanilla ice cream

\$20

Apple Strudel with vanilla ice cream

\$20

Crème Brulle

\$15

Bread Pudding/ Ice cream

\$12/\$14

Dessert wines

Vin Santo e Cantuccini \$15/ Royal Tokaji \$15/ Porto optima 10 years \$12

Opening Wine List

	5oz/btl
Alta Langa, Blanc de Blancs brut	\$20/\$60
Franciacorta Ca' del Bosco, Prestige	\$75
Franciacorta Ca' del Bosco, Zero Dosage	\$130
Prosecco Colesel, Valdobbiadene Brut	\$14/45
Prosecco Superiore, Millesimato 23 Brut	\$55
Champagne Louren Perrier, Brut la Cuvee 375ml	\$65
Champagne, Bolinger Special Cuvée	\$120
Piper-Heidsiech Brut Rose Champagne	\$130
Chardonnay, Domeine Gaillard, Macon Burgundy	\$15/\$50
Sauvignon Blanc, Archard Lane, New Zealand	\$15/\$50
Albarino, Valdemonxes, Rias Baixas	\$15/\$50
Sancerre, Alain Girard Fils	\$60
Chablis, les Tierces, Domaine Jean Dauvissat	\$80
Pouilly-Fuiseé 1 Cru "les crays" Gaillard	\$100
Pinot Grigio, Kettmeir, Alto Adige	\$15/\$50
Gavi di Gavi, Enrico Serafino, Piedmont	\$50
Sauvignon Blanc Blend, Poggio alle Gazze, Dell Ornellaia	\$150
Lagar de Cervera, Alarino, Rias Baixas	\$60
Viura blend Ramirez de Ganuza, Reserva blanco	\$85
Godello barrel fermented, Pago Capellanes	\$70
Pinot Noir, Etude, Carneros, CA	\$65
Cabernet Beringer State Knights Valley, CA	\$16/\$50
Cabernet Sauvignon, BV, Napa	\$65
Cabernet Sauvignon, Textbook Reserva, Napa	\$70
Cabernet Sauvignon, Groth, Oakville Valley	\$110
Cabernet, Beringer Private Reserve, St. Helena	\$150
Cabernet Papillon, Orion Swift, Napa	\$130
Cabernet Jason Pahlmeyer, Napa	\$150
Cabernet Mercuri Head, Orion Swift, Napa	250
Cabernet BV, George de Latour, Private Reserve, 21	\$300
Cabernet Proprietary Red Blend Pahlmeyer, Napa	\$350
Chianti Classico, Castello d Gabbiano	\$15/\$50
Nebbiolo d Alba, Demaria Bartolomeo 2017	\$65
Barbaresco, Sordo Piedmont 21	\$90
Brunello di Montalcino, Caparzo	\$25/\$90
Brunello di Montalcino, Santa Giulia	\$90
Super Tuscan, Le Serre nuove, dell Ornelaia	\$150
Super Tuscan, Argiano Solengo,	\$130

Il Pino, Tenutta Biserno, Toscana	140
Amarone Classico Masi Costasera	120
Amarone Classico Allegrini 2020	140
Amarone Classico, Costasera Riserva 2018	160
Valpolicella Dal Forno Romano	250
Don Melchor, Concha y Toro, Chile	250
Nicolas Catena Zapata Mendoza	180
Tempranillo Dominio Basconsillo, Vina Magna	18/60
Tempranillo, Viña Arana, Gran Reserva 16, Rioja	90
Tempranillo, Pago Carrovezas	110
Arzuaga Reserva 2020, Ribera Duero	130
Pintia Toro Vega Sicilia	140
Ramirez de Ganuza, Rioja Riserva 2016	180
Paco de Carrovezas, El Anejon	220
Pinot Noir, Mercury, Andre Pasdeloup, Burgundy	70
Bordeaux, Saint-Emilion, Grand Cru, 2019	25/80
Chateaufeuf Du Pope, Famille Perrin	90
Bordeaux, Chateau, Beau-Site, Saint-Estéphe 17	120

Polpo al Jospes con lenticchie nere	28
Jospes grilled Octopus with black lentil salad	
Bresaola con Burrata	28
Air dry cured bresaola topped with creamy burrata	
Scaloppine di Vitello con Capperi e Pasta Aglio e Olio	32
Veal scaloppini in a wine and capers sauce, Linguini garlic and oil	
Spaghetti di Calamaro Nero ai Pomodoro, arugula e Gambero	40
Black squid ink Spaghetti with tomato and arugula	