



“ SMALL PLATES ”

ANTIPASTI PLATE*

Prosciutto di Parma, Finocchiona salami,
truffle salami, Terre Duci coppa,
Parmigiano-Reggiano, Sicilian olives

CANALETTO SALAD

mixed lettuce, roasted beets, candied walnuts,
Gorgonzola, balsamic reduction

BURRATA

plum tomato salad, pistachio-garlic gremolata,
extra virgin olive oil

GRILLED TIGER SHRIMP

salsa verde, fennel, lemon-herb grattato

VEAL AND SAGE MEATBALLS

glazed cipollini onions, rustic tomato sauce

“ SPECIAL OF THE DAY ”

ESCALOPE OF FRESH FISH*

sedano rapa puree, fried artichokes, tomato fennel confit, extra virgin olive oil

“ HOUSEMADE PASTAS & ENTRÉES ”

Our pastas are made fresh daily

SPAGHETTI

WITH SHRIMP AND CLAMS

spaghetti, chili, shrimp, clams, garlic

CASARECCE PESTO GENOVESE

roasted almonds, semi-dried cherry tomato,
Parmesan

ITALIAN SAUSAGE PACCHERI

tomato, chili, black olives, pecorino Romano cheese

MUSSEL, SCALLOP AND

CALAMARI TRENETTE

seafood tomato reduction, lemon,
anchovy-herb crumb

DSSOBUCO

mascarpone, saffron arborio risotto,
asparagus, roasted carrots

BROILED LOBSTER TAILS

spaghetti with garlic and olive oil, asparagus,
warm crab mayonnaise - \$19 supplement

HERB & PARMESAN-CRUSTED

CHICKEN BREAST

haricot verts, fresh mozzarella,
basil roasted potatoes, crispy zucchini

CHIANTI-BRAISED BEEF SHORT RIB

shallots, onion, roasted butternut squash,
vino cotto

GRILLED SCAMPI

almond cream, baby spinach,
roasted bell peppers

SEARED MEDITERRANEAN SEA BASS*

fava bean purée, fresh ricotta, roasted vegetables,
romesco

One pasta or entrée per guest is included with the restaurant cover charge.

A charge of \$10 will be added per additional entrée ordered.

“ DESSERTS ”

TIRAMISÙ

mascarpone, espresso, chocolate

BAKED LEMON RICOTTA CHEESECAKE

mixed berries, Galliano syrup, whipped cream

CHOCOLATE HAZELNUT TART

Nutella, chocolate sauce

AFFOGATO

malaga gelato, espresso, lemon zest

GELATO

malaga, pistachio or bacio

COFFEE

solo espresso
solo cappuccino



Gluten-Friendly



Vegan



Vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order. Cheese may be non-vegetarian.

*Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions. 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for purchase à la carte menu items.