

DINNER



ANTIPASTI

* BURRATA ... 16

Burrata from Puglia, caramelized walnuts, Prosciutto di Parma, Modena balsamic reduction drops

POLPO ... 20

Grilled mediterranean octopus, arugula, cherry tomatoes, red onions

🍷 MOZZARELLA IN CARROZZA ... 16

Fresh mozzarella stuffed sandwich bread with a crispy golden crust served on a bed of tomato vellutata and basil with a mixed green salad on the side

* vegetarian *

GAMBERI AL PISTACCHIO ... 16

Deep fried prawns in a rich pistacchio batter served with a special Bronte sauce of mascarpone and pistacchio paste

FREGOLA AI FRUTTI DI MARE ... 18

Fregola, saffron, clams, mussels, shrimp, calamari and heirloom cherry tomatoes

🍷 SOUP OF THE DAY ... 10

A.O.

INSALATE

🍷 TRE MONTI ... 13

Tender butter lettuce, roasted walnuts, organic Fuji apple, crumbled gorgonzola D.O.P. and champagne vinegar dressing

🍷 SPINACI E FRUTTI DI BOSCO ... 13

Fresh organic spinach, mixed fresh berries, Modena balsamic dressing and Goat cheese

🍷 VERDE ... 11

Mixed leafy greens, heirloom cherry tomatoes, red onions julienne, Modena balsamic dressing

🍷 PERA ... 13

Baby arugula, Bartlett pears, pistacchio di Bronte, lemon dressing and shaved Pecorino Pepato Cheese

🍷 BIETOLE E CAPRINO ... 13

Slow roasted beets, fresh mixed leaf greens, caramelized walnuts, orange balsamic vinaigrette and Goat cheese

ADDITIONAL TOPPINGS ... 8 EACH

sautéed shrimp * grilled chicken * fire roasted salmon

PIZZA

* PIZZA BIANCA AMATRICIANA ... 23

Fontina Cheese, Diced Italian pancetta, Red onions, roasted Yukon potatoes, Parmigiano Reggiano

SALMONE E PISTACCHIO ... 23

Mascarpone cheese, pistachio paste, smoked Alaskan salmon, cherry tomatoes and crumbled fresh Sicilian pistachios

🍷 DELL' ORTICELLO ... 20

Eggplant, zucchini, Torpedo onions, white mushrooms, fresh mozzarella, tomato sauce, basil, olive oil

PIZZA MARINARA ... 15

Monte Pollino tomato sauce, oregano, garlic, fresh Basil and extra virgin olive oil

PIZZA CAPRICCIOSA ... 26

Tomato sauce, basil, black olives, white mushrooms, Italian imported Artichokes, "Gran Biscotto" Ham prosciutto and Fresh Mozzarella

PIZZA SICILIANA ... 19

Monte Pollino Tomato, Fresh Buffalo Mozzarella, Basil, Anchovies, capers and cured Black olives

🍷 MARGHERITA ... 16

Tomato, basil, buffalo mozzarella, Parmigiano Reggiano
* Vegetarian *

🍷 PORCINI E TARTUFO NERO ... 30

Fontina, porcini mushrooms, shaved black truffle (imported)

CALABRESE ... 22

Tomato, basil, buffalo mozzarella, Schiacciata piccante (salami) and olive oil

PIZZA GENOVESE ... 23

Homemade Basil pesto, buffalo mozzarella, Italian fresh Sausage and cherry tomatoes

PIZZA PRIMAVERA ... 24

Fresh buffalo Mozzarella, cherry tomatoes, arugula, Parma Prosciutto crudo and Shaved Grana Padano Cheese

PIZZA TROPEA ... 20

Tomato sauce, fresh Basil, Tuna, and julienne Torpedo Red Onions

PASTA

Our pasta is made fresh daily in our kitchen with the Italian Monferrina pasta machine world renowned for the best quality of pasta fresca made with bronze dices. Enjoy a traditional Italian pasta meal made from grandma's recipes with imported flours

* CHITARRE ALLE VONGOLE ... 24

House-made square spaghetti, zucchini-spinach mousse, Manilla clams, Calabrian dry peperoncino and cherry tomatoes on a white wine sauce

RISOTTO AL PROFUMO DI MARE ... 26

Carnaroli rice, calamari, mussels, clams, shrimps in a white wine sauce

CARBONARA DI MARE ... 24

A modern way to present an ancient recipe from Lazio. House made thick spaghetti pasta with branzino, crab meat and fresh salmon, on a rich black pepper, Pecorino cheese and egg yolk mousse

🍴 SPAGHETTI PRIMAVERA ... 23

Home made Spaghetti with mixed seasonal vegetables with Basil Pesto Genovese and Parmigiano Reggiano

CAVATELLI ALLA CALABRISSELLA ... 24

House-made fresh cavatelli pasta, pork shoulder and Calabrian sausage ragu

PAPPARDELLE TOSCANE BISONTE E ROBIOLA ... 28

House-made egg pappardelle, bison white ragù, Robiola cheese fondue, and Italian imported Porcini mushrooms

🍴 GNOCCHI AL GORGONZOLA ... 26

House-made potato dumplings in a gorgonzola DOP sauce
* vegetarian *

🍴 RAVIOLI DI ZUCCA ... 25

butternut squash ravioli, butter, sage, amaretto cookie and parmigiano reggiano
* Vegetarian *

ENTRÉE

FILETTO IN CAMICIA ... 44

Lardo di Colonnata wrapped Angus filet mignon, pan-roasted and topped with a mushroom cream sauce and white Truffle oil

* Served with grilled asparagus *

TURBANTE DI SPIGOLA ... 28

Rolled Mediterranean sea bass stuffed with breaded zucchini and lemon zest, on spinach and zucchini mash sauce

POLLO IN PORCHETTA ... 28

Mary's Free range chicken, slow-roasted porchetta style, stuffed with house-made sausage and spinach in a rich demi sauce

* served with romanesco broccoli *

AGNELLO AL PISTACCHIO ... 33

Pistacchio crusted Rack of Lamb, herb-roasted Yukon potato and onions on a creamy mascarpone-pistacchio sauce

ZUPPA DI PESCE (CIOPPINO) ... 48

Mediterranean mussels, salmon, local Dungeness Crab meat, Manilla clams, sea scallops, Alaskan King Crab, blu prawn and roasted bread crostini

NEW BISTECCA ALLA FIORENTINA (FLORENTINE STEAK) 20,0Z OR 45,0Z ... 60/110

Certified (Scottona) T-bone cut steak, cooked at 900F in our wood fire oven Florentine style with seasonal herbs

This recipe comes from the ancient Tuscan cuisine

* Served with roasted potatoes, Romanesco and fire roasted Asparagus *

SIDES

🍴 PUNTERELLE ROMANE ... 7

Romanesco broccoli, olive oil, garlic, spicy peperoncino flakes

🍴 PATATE AL FORNO ... 8

Oven roasted Yukon potatoes with herbs

🍴 GRILLED ASPARAGUS ... 7

Organic asparagus garlic and Modena balsamic marinated and grilled

🍴 Vegetarian

* Can be vegetarian