



MOST ORDERED 12

Tonnarelli alla Ruota \$30.00

Fresh tonnarelli sautéed in a rich tomato sauce and dramatically finished in a wheel of 24-month-aged parmesan, unveiling layers of nutty, cheesy decadence.

Lasagna Emiliana \$30.00

Drive into layers of house-made pasta interwoven with hearty bolognese sauce, velvety bechamel, mozzarella and parmesan - baked to perfection.

Tiramisu' \$15.00

Layers of coffee-soaked ladyfingers, mascarpone cheese, cocoa powder, and chocolate coffee beans.

Caesar Salad \$18.00

Romaine lettuce, garlic croutons, parmesan and homemade dressing, a timeless favorite.

Tagliatelle alla Bolognese \$30.00

Journey to Bologna with our green tagliatelle nestled in a hearty, slow-cooked meat ragù of beef and pork rich with layers of flavor that build to an unforgettable crescendo.

Spaghetti Aglio, Olio e Peperoncino \$22.00

Awaken your sense with al dente spaghetti tossed in golden EVO, slivers of garlic, fresh parsley and Calabria spicy peperoncino- bold simplicity.

Parmigiana di Melanzane \$19.00

Layered of baked eggplant unite with gooey mozzarella, basil and rich tomato sauce, creating a comforting stack of melted bliss straight from nonna's oven.

Pappardelle al Ragù di Agnello \$31.00

Dip into wide, ribbon-like house-made pasta intertwined with tender, slow-simmered lamb ragù, evoking the rustic charm of Italian hillside with every savory bite.

Mozzarella frita \$18.00

Golden-fried bites of mozzarella with melted cheese heart, paired with a drizzled marinara sauce that delivers a crispy saucy explosion of comfort.

Scaloppa al Limone \$33.00

Pan-seared chicken in lime-sage-white wine sauce with baked potatoes-citrus adventure.

Nonna's Beef meatballs \$23.00

Nonna's tender beef meatballs, kissed with eggs, parmesan, breadcrumbs, and milk, nestled in luscious tomato sauce - one taste, and you're family.

Bruschetta \$18.00

Toasted bread topped with juicy organic grape tomatoes, EVO, garlic and basil, a fresh Italian classic.

ANTIPASTI - STARTERS - DINNER MENU 10

Polpo alla Griglia **\$28.00**

Grilled octopus dancers with peppery arugula, hearty potatoes and cherry tomatoes, enlivened by a lemon mustad vinaigrette that sparks coastal curiosity.

Frittura Mista **\$24.00**

Crispy fried shrimps, calamari and zucchini with zesty tartar sauce for a delightful seaside crunch.

Carpaccio di Polpo **\$23.00**

Thinly sliced tender octopus with crisp julienne celery, delicate hearts of palm, and aromatic pink peppercorns. Drizzled with EVO-a refined, fresh Mediterranean starter.

Arancini di Riso **\$22.00**

Golden and crunchy, these rice balls hide a rich mushroom heart. Finished with a silky cheese sauce, every bite is warm, creamy, and impossible to resist.

Burrata Crostini **\$22.00**

Grilled bread host silky Burrate cheese and Parma ham, elevated by a drizzle of truffle sauce, a sprinkle of salt and pepper - for bites that tease and tantalize.

Carpaccio di Manzo **\$24.00**

Unfold thin of premium beef *carpaccio with mushrooms flakes, black truffle cream, fresh radicchio and parmesan - a sophisticated essence of deliciousness.

Insalata Mediterranea **\$17.00**

.Embark on a fresh adventure with mixed greens, arugula, sun-ripened cherry tomatoes, briny olives and tender artichokes in a light embrace.

Guazzetto di Cozze **\$23.00**

Plunge into a steaming pot of mussels simmered in a spicy tomato broth, accompanied by garlicky bread, perfect for sopping up every fiery, briny drop.

La Polentina **\$20.00**

Deep-fried soft polenta dumplings served with melted fontina, taleggio cheese and mix of mushrooms, creamy textures in every morsel.

Burratina **\$18.00**

Fresh burrata cheese on arugula and cherry tomatoes, creamy and indulgent.

PASTA - DINNER MENU 14

Tortelli di Zucca **\$29.00**

Delight in Nonna’s recipe: house-made ravioli filled w/ sweet pumpkin, crunchy amaretti, and zingy Italian mustard in a soft cream of butter, sage and parmesan - a warm embrace.

Cappelletti Verdi Tartufati **\$34.00**

Twist into house-made green cappelletti pasta stuffed with fresh ricotta and mascarpone, enveloped in a buttery parmesan sauce, infused with black truffle an earthy indulgence from heart of Italy.

Agnolotti Piemontesi **\$32.00**

Savor petite house-made “ravioli” parcels filled with braised beef, enveloped in a velvety creamy cheese fondue laced with the aroma of truffle sauce, a hidden gem from Piedmont’s culinary treasure.

Risotto Salsiccia e Funghi	\$31.00
Creamy butter Arborio rice with fennel-scented Italian sausage, mix of mushrooms, and a bold touch of white wine, rich, and perfectly balanced.	
Fiocchetti Pere & Parmigiano	\$30.00
Delight in house-made pasta pockets filed with sweet pear and pungent gorgonzola, bathed in a caramelized leek sauce with black sesame, sweet - fusion savory.	
Spaghetti al Pomodoro	\$24.00
Twirl into deliciousness with spaghetti in rich tomato sauce, topped with parmesan cheese and fresh basil, tasty simplicity.	
Chitarra alla Scoglio	\$35.00
Dive into the ocean with fresh clams sautéed alongside our fresh pasta seasoned in a fragrant garlic wine sauce that teases with briny freshness and subtle herbal whispers.	
Paccheri con Gamberi e Pistacchi	\$34.00
Embrace the elegance of short artisanal pasta mingling with fresh shrimps in a silky pistachio cream sauce, where nutty richness meets the sea’s subtle sweetness in a dish full of surprises.	
Ravioloni Pane e Vino	\$32.00
Discover our house-made ravioli, filled with mushrooms and ricotta, elegantly paired combined in a butter and sage cream sautéed mushrooms, an umami delight.	
Ravioli di Salmone	\$33.00
Experience our house-crafted ravioli, stuffed with fresh salmon and dipped in a lively lemon and thyme sauce, an explosion of flavors with delicate sea aromas.	
Cannelloni della Nonna	\$30.00
Hand-rolled pasta tubes brim with fresh ricotta and spinach, oven-baked in bechamel sauce, parmesan cheese, accompanied by tomato sauce for a homey, creamy revelation.	
Linguine alle Vongole	\$31.00
Dive into the depths of the sea with our house-made black linguine, artfully sautéed with Manila clams, tender Mussels, juicy shrimp, calamari and cherry tomatoes in a white wine sauce that whispers of Mediterranean waves.	
Gnocchi con Pesto D.O.P.	\$29.00
Delight in pillowy house-made potato gnocchi crowned with pesto D.O.P, sprinkled with pine nuts, offering a fresh herbaceous journey through basil fields of our Liguria.	
Tonnarelli all' Amatriciana	\$29.00
Get to know the traditions of Rome in our house-made spaghetti, simmered in a testy tomato sauce with crispy guanciale (cured pork jowl) and sharp Pecorino, delivering a symphony of smoky tangy notes.	

SECONDNI - DINNER MENU 3

Branzino alla Mediterranea	\$45.00
Whole baked Branzino with cherry tomatoes, olives capers, basil, and grilled vegetables, sun-drenched essence.	
Milanese di Vitello	\$46.00
Breaded fried veal cutlets with arugula salad and lemon-crispy, Milanese comfort.	
Salmone al forno	\$35.00
Oven-roasted salmon with wine, spices, served with spicy broccoli, oceanic heat balance.	

DOLCI - DINNER MENU 2

Salame al cioccolato

\$14.00

Chocolate salami is a fun, no-bake Italian dessert that looks like a real salami but tastes like pure indulgence. Made with crushed cookies, cocoa, butter, and eggs, it's rolled into a log and sliced into delicious, biscuit-studded pieces—rich, nostalgic, and impossible to resist!

Cannolo Siciliano

\$14.00

Crispy pastry shells filled with sweet ricotta cheese, garnished with chopped pistachios and drizzled with chocolate.

BEER & SODA 4

Natural Italian water 750ml

\$7.00

Imported Italian water, available in sparkling or natural varieties.

Sparkling Italian water 750ml

\$7.00

Imported Italian water, available in sparkling or natural varieties.

Coca cola

\$5.50

The cold, refreshing, sparkling classic that America loves.

Sprite

\$5.50

The cold, refreshing flavors of lemon and lime, perfectly blended.