

Antipasti e Zuppe

<p>INSALATA DEL MERCATO A variety of greens with a balsamic vinaigrette <i>add grilled chicken 10.00</i></p> <p>CAESAR SALAD Romaine lettuce with our own creamy Caesar dressing <i>add grilled chicken 10.00</i></p> <p>BRANCA SALAD Fior di latte mozzarella, grape tomatoes, mixed olives & basil with crostini</p> <p>MERLUZZO SALAD Seasoned cod pieces lightly floured & fried served with a mixture of olives, grape tomatoes, potatoes & green beans</p> <p>BRUSCHETTA Toasted bread with fresh tomato, garlic & fine herbs</p> <p>BAKED GOAT CHEESE SALAD Goat cheese, roasted peppers & grilled eggplant wrapped in phyllo pastry served on an arugula salad in a sherry vinaigrette</p> <p>POLPETTE Meatballs served in a tomato sauce with shaved parmigiano & crostini</p> <p>GAMBERI ALLA DIAVOLA Sautéed shrimp served in a spicy light tomato sauce</p>	<p>10</p> <p>14</p> <p>18</p> <p>21</p> <p>10</p> <p>21</p> <p>18</p> <p>18</p>	<p>KALE & BEET SALAD Shredded kale & beet with apples, raisins & radish with a white balsamic vinaigrette</p> <p>SILA SALAD Marinated shrimp & calamari served on a bed of lettuce with fresh peppers & celery</p> <p>COZZE PORTOFINO Fresh mussels steamed in a light tomato sauce or white wine sauce with diced tomatoes</p> <p>VARESE Fresh pear, prosciutto (cured ham) & parmigiano shavings with an arugula salad & mixed olives</p> <p>BRUSCHETTA FOCACCIA Olive oil, mozzarella, parmigiano cheese, fresh tomato, garlic & fine herbs</p> <p>FUNGHI FOCACCIA Béchamel, variety of mushrooms, truffle oil, parmigiano & fresh thyme</p> <p>FRESCA FOCACCIA Fior di latte mozzarella, plum tomatoes & oregano <i>add anchovies 1.50</i></p> <p>PUGLIESE FOCACCIA Plum tomatoes, mozzarella, rapini, spicy sausage, fresh tomato, garlic & fine herbs</p>	<p>14</p> <p>21</p> <p>19</p> <p>19</p> <p>20</p> <p>22</p> <p>22</p> <p>22</p>
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Pizza

<p>MARGHERITA Tomato sauce, mozzarella & basil <i>add pepperoni 3.00</i></p> <p>GIOVANNI Tomato sauce, mozzarella, pepperoni, spicy sausage, red onion & hot peppers</p> <p>NDUJA Tomato sauce, spicy nduja sausage, fior di latte mozzarella & basil</p> <p>STEFANIA Creamy porcini sauce, prosciutto (cured ham), variety of mushrooms, fresh herbs, arugula & parmigiano</p> <p>CRISTOFORO Goat cheese, plum tomatoes, red onions, black olives, basil & a touch of mozzarella</p> <p>ROMANA Potatoes, rosemary, spicy pancetta (cured bacon), diced tomatoes, mozzarella & parmigiano cheese (no changes please)</p>	<p>17</p> <p>22</p> <p>22</p> <p>25</p> <p>21</p> <p>22</p>	<p>NATO Tomato sauce, mozzarella, pepperoni, mushrooms & fresh peppers</p> <p>ROBERTO Tomato sauce, mozzarella, prosciuttino (cured ham), grilled eggplant, artichoke hearts & black olives</p> <p>ELENA Tomato sauce, mozzarella, grilled chicken, spinach & goat cheese</p> <p>GIARDINA Plum tomatoes, mozzarella, eggplant puree, zucchini, roasted red peppers & ricotta</p> <p>ELIGIO Tomato sauce, mozzarella, prosciuttino (cured ham), asiago cheese, a variety of mushrooms & red onions</p> <p>SAN VITO Tomato sauce, mozzarella, sopressata (cured pork), roasted peppers, & green olives</p>	<p>21</p> <p>22</p> <p>22</p> <p>21</p> <p>22</p> <p>22</p>
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Gluten Free Pizza Dough available add 5.00

AL MINUTE:

All our meals are prepared al minute. This means that our chefs prepare individual servings. Whether pastas or pizzas, each sauce is prepared per order and each dough is rolled out per order.

ALLERGIES/CELIAC:

Customers concerned with food allergies/ceeliac need to be aware of this risk. We do not assume any liability for adverse reactions to foods consumed or items anyone may come in contact with while eating at our establishments or catered events. Please inform your server of allergies/ceeliac.

SUBSTITUTIONS:

Please be advised that we will not permit any substitutions to our dishes as this will undermine the desired effect of the dish. The various ingredients have been selected to complement each other. Substitutions will slow down our service.

Daily Specials: Ask Your Server, Priced Accordingly

18% Gratuity will be applied to parties of 8 or more. Prices exclude applicable tax. Prices subject to change.

Pasta

SUGO DI POMODORO (TOMATO SAUCE)		ALLA PANNA (CREAM SAUCE)	
TERMINI Spaghetti with tomato sauce <i>add two meatballs 9.00</i>	17	BIANCA Penne with parmigiano & butter	17
NAPOLETANA Linguine with shrimp & clams	22	MILANO Linguine with grilled chicken, sundried tomatoes & snow peas	23
NONNA FRANCA Spaghetti with broccoli, anchovy paste, pine nuts & raisins topped with toasted bread crumbs & sesame seeds (no changes please)	21	BOSCO Fettuccine with a variety of mushrooms & fresh rosemary	21
TRAPANI Penne with grilled eggplant, fresh peppers & zucchini	20	AMALIA Spinach & ricotta filled ravioli with prosciutto (cured ham), asparagus & green onions	23
ASSISI Fettuccine with a variety of mushrooms & sundried tomatoes	20	UDINE Linguine with goat cheese, roasted peppers & mushrooms	23
BOLOGNA Rigatoni in a hearty meat sauce	22	BASTA Spinach linguine with shrimp, green onions & parsley	23
PAESANA Fettuccine with spicy sausage & fresh peppers	22	PESARO Rigatoni with asparagus & gorgonzola pesto (pine nuts)	22
PRATO Fettuccine with grilled chicken & green onions	21	NICO Pappardelle with sautéed veal strips, sundried tomatoes & mushrooms in a veal jus with a touch of cream	25
PUTTANESCA Penne with black olives, capers, anchovies, red wine & diced onions	21		
PASTA CON AGLIO E OLIO (EXTRA VIRGIN OIL & GARLIC)		SUGO DI POMODORO CREMOSO (CREAMY TOMATO SAUCE)	
AVELLINO Fettuccine with prosciutto (cured ham), spinach, variety of mushrooms & a porcini mushroom butter	22	GNOCCHI Gnocchi in a tomato sauce topped with ricotta	22
BRUNELLO Spaghetti with spicy sausage, broccoli, diced tomatoes & mushrooms	22	ODESSA Fettuccine with smoked salmon & vodka	22
TERAMO Spaghetti with artichoke hearts, sundried tomatoes, green onions & goat cheese	22	PENZA Rigatoni with vodka, spicy pancetta (cured bacon), green onions & a touch of chili pepper	23
CEFALU Spaghetti with grilled chicken, fresh spinach & ricotta pesto (pine nuts)	22	TASCA Fresh pasta filled with ricotta, spinach, mushrooms & brie baked in a creamy tomato porcini sauce	25
CATRINA Spinach linguine with grilled chicken, spicy pancetta (cured bacon), diced onions & black peppercorns	22	QUATTRO STAGIONI Penne with mushrooms, zucchini, fresh peppers & broccoli	21
ALESSANDRA Strozzapreti with spicy fennel sausage, rapini & tomato	22	TORINO Agnolotti stuffed with spinach & ricotta	22
		FRANCESCA Linguine with pine nuts, raisins & basil	21

Gluten Free Corn Pasta available add 3.00

Secondi Piatti

ATLANTIC SALMON Baked Atlantic salmon served with shredded kale & beet with apples, raisins & radish with a white balsamic vinaigrette & roasted potatoes	33	GRILLED VEAL STRIPLOIN Served on a bed of fettuccine with sundried tomatoes, green onions & mushrooms in a veal jus with a touch of cream	35
CHICKEN Oven roasted chicken breast served with natural juices with roasted potatoes & sautéed seasonal vegetables	33	PARMIGIANA Veal or chicken parmigiana with spaghetti in a tomato sauce	32
FETTINA AI FERRI Grilled veal cutlet served with an arugula & cherry tomato salad with roasted potatoes	24	LINGUINE MARINARA Linguine with fresh mussels, shrimp, cod & calamari in a light tomato sauce (no changes please)	35