



*Thank You For Your Patience And Support  
As We Work To Keep You And Our Staff Safe  
Doug & Rob*


### *Antipasti*

*Mangia E Bevi Focaccia Bread*  
*Served with extra virgin olive oil and balsamic vinaigrette*  
*The first round is complimentary. Additional basket 5.00*

*Mangia E Bevi Antipasto*  
*20.00 per person (Minimum 2 people)*

*Calamari Mangia E Bevi 16.00*   
*Sauteed baby calamari and grilled calamari steak with tomato-caper sauce*

*Calamari Fritti 16.00*   
*Deep fried calamari with spicy marinara sauce*

*Cozze Salsa Curry 19.00*   
*Steamed mussels in a spicy madras curry, white wine-cream sauce*

*Carpaccio Cremoso 17.50*  
*Beef carpaccio with creamy parmesan truffle aioli and fried capers with parmesan crostinis*

*Pancetta Di Maiale Croccante 18.00*  
*Crispy pork belly on cauliflower puree with pistachio-pomegranate relish*

### *Insalate E Zuppa*

*Classica Insalata Di Cesare 12.00*  
*Classic caesar salad with focaccia croutons*

*Caprese Di Burrata 20.00*  
*Burrata mozzarella, heirloom tomatoes, basil and cold pressed olive oil*

*Insalata Mista Con Ceci Fritti 12.00*  
*5Mixed baby greens with dried cranberries, fried chickpeas, pancetta chips and sherry vinaigrette*

*Insalata Lattuga E Formaggio Di Capra 16.00*  
*Butter lettuce, baked goat cheese, candied almonds with creamy cucumber dressing*


*Insalata Di Bietola E Burrata 17.00*  
*Roasted baby beets with burrata, arugula, sunflower seeds and champagne vinaigrette*

*Zuppa Di Cavolfiore 10.00*  
*Cream of cauliflower soup with white truffle oil and toasted hazelnuts*


*Hosts – Rob Parrott & Doug Grisdale*


*Low Sodium Diets and Allergies, Please Inform Server*

*For Groups Of 8 Or More, A Gratuity Of 18% May Be Added*

 *This item is spicy*

## Primi Piatti

Tagliolini Frutti Di Mare 23.00   
*Tagliolini with alaska black cod, prawns, tomato, peperoncino and extra virgin olive oil*

Casarecce Roberto 23.00   
*Casarecce with shaved beef tenderloin, baby arugula, wild mushrooms, fresh tomatoes and peperoncino*

Pasta 'O Vesuvio Marchigiane 23.00  
*"Vesuvio" pasta with classic meat sauce featuring wild boar*

Gnocchi Di Zucca Con Brasato Di Manzo 25.00  
*Butternut squash gnocchi with braised beef shortrib ragu and creamy ricotta*

Spaghetti Della Nonna 22.00  
*Spaghetti with ground chicken, artichokes and oven dried tomatoes with brandy-tomato sauce*

Tagliolini Prosciutto E Piselli 23.00  
*Tagliolini with prosciutto, peas and white wine-cream sauce*

Tagliolini Anatra Affumicato 24.00  
*Tagliolini with smoked duck, wild mushrooms and sage-truffle oil*

Spaghetti Deliziosi 22.00  
*Spaghetti with pesto, grilled asparagus, oven dried tomatoes, goat cheese, walnuts and toasted pine nuts*

Ravioli Ai Funghi E Salvia 25.00  
*Ravioli filled with mushrooms, mascarpone, ricotta, white truffle oil and topped with sage-brown butter*

## Secondi Piatti

Merluzzo Alla Crosta 38.00  
*Pistachio crusted alaska black cod with fire roasted red pepper sauce*

Pesce Artico Con Funghi 36.00  
*Arctic char with porcini compound butter with butternut squash puree*

Galletto Al Mattone 34.00   
*Marinated cornish game hen with fresh herbs, lemon and cold pressed olive oil*

Anatra Farcita Al Frangelico 37.00  
*Boar bacon wrapped duck breast stuffed with roasted chestnut, apple and celeriac topped with frangelico sauce*

Scaloppine Marsala 34.00  
*Veal tenderloin scaloppine with marsala reduction, served with tagliolini tartufate*

Filetto Ai Formaggio Blu 40.00  
*40 day aged black angus beef tenderloin with blue cheese-brandy compound butter and roman gnocchi*

Carre d'Agnello 42.00  
*Rack of lamb with dijon-rosemary crust and red wine-demi sauce served with scalloped potato*

## Contorni

Roberto's Scalloped Potato 8.00      Wild Mushroom Risotto 7.00  
Roasted Baby Beets With Goat Cheese 6.00  
Spinach With Blue Cream Cheese 8.00      Mixed Grilled Vegetables 6.00

*We will gladly accommodate special requests.  
Any modification may result in additional charges.  
Subject to applicable taxes  
Split Orders Add 6.00*