

ANTIPASTI / APPETIZERS



SALUMERIA & FORMAGGI (Sm / Lg) 20/26

Assorted plate of cured meats and cheeses:

- Prosciutto di Parma • Sopressata •

Capicollo

- Parma Cotto • Grana Padana • Provolone
- Fontina • Mozzarella di Bufala

CALAMARI & SHRIMP FRITTI 19

Fried Fresh squid and shrimp served with tartare dip and lemon or pomodoro sauce

PANARIELLO 18

Burrata served in a parmigiano nest over prosciutto crudo and tomato

SAUTE' 17

Clams and mussels, sautéed in white wine sauce. Served with crostone bread

ARANCINO 16

Homemade saffron rice ball filled with 4 cheeses (asiago, fontina, pecorino and grana padana) Served on top of fresh tomato sauce.

VERDURE MISTE 16

Butternut squash, red peppers, zucchini, eggplant, artichoke, tomato

PARMIGIANA SORRENTINA 16 / 20

Eggplant, Mozzarella, Parmigiano cheese in a fresh basil tomato sauce. Served with spaghetti

PARTENOPE 24

Grilled Octopus, Calamari, and Shrimp with garlic, lemon, olive oil and parsley. Ask Server for Entrée option.

ZUPPA ED INSALATE / SOUP AND SALADS



SOUP OF THE DAY MP

Made with fresh ingredients of the season. Ask your server for details

MELOGRANO 16

Spinach salad with pear, pomegranate, walnuts and shaved grana padana in a raspberry dressing

CESARE 10 14 18

Classic Caesar salad with garlic croutons / grilled chicken / grilled shrimp

CAPRESE 16

Sliced mozzarella di Bufala, tomato, basil and evoo

CONTADINA 14

Romaine, baby arugula, fennel, carrots, cherry tomato, onions, olives in a balsamic vinaigrette

FUMI' 18

Baby arugula, smoked salmon, fennel, asparagus and avocado in a light lemon vinegrette

PRIMI PIATTI / HOMEMADE PASTAS



RISOTTO OF THE DAY **MP**
Made with fresh ingredients of the season.
Ask your server for details

RAVIOLI CAPRESE **19**
Homemade ravioli filled with fresh and aged
caciotta with grana padana cheese, in a
fresh tomato sauce

TUBBETTONI **24**
Tubbettoni pasta with swordfish, cherry
tomatoes, pistacchio in an eggplant pesto
sauce

GARGANELLI **24**
Garganelli pasta with sautéed shrimp,
mussels, and asparagus, in a touch of
tomato and garlic sauce

GNOCCHI MASSAIA **21**
Homemade gnocchi with red pepper,
eggplant, mushroom, touch of cream in a
fresh tomato sauce

SPAGHETTI ALLA NERANO **20**
Spaghetti with grana padana, butter,
sautéed zucchini and basil, served in a
parmigian cheese nest

LINGUA DI PASSERO **24**
Homemade pasta with chopped shrimp in a
white wine, lemon zest sauce. Topped with
clams and shrimp

PAPPARDELLE BOLOGNESE **22**
Homemade Pappardelle in a beef
bolognese sauce

LASAGNA PASTICCIATA **22**
Homemade lasagna. Choice of Classic or
Vegetarian

CACIO E PEPE **20**
Spaghetti swirled in a pecorino cheese
wheel with parmegian cheese, butter and
black peper.

SECONDI PIATTI / ENTREES



LAVA STONE STEAK
Grill your steak to your preference on a hot lava
stone. Served with fries and arugula salad with cherry
tomatoes and shaved grana padana.
Choice of:
• Sirloin / • T-Bone (2 people) \$64 / \$96
• Sirloin (1 person - NO LAVA STONE) \$32

VITELLO VALDOSTANO **26**
Veal scaloppine topped with prosciutto
cotto, fontina cheese in a white wine
sauce. Served with roasted potato

SALMONE **27**
Pan seared salmon filet in velvety fennel
sauce, served with sautéed spinach

BURGER A MODO NOSTRO **20**
Grilled beef burger with fontina cheese,
lettuce, and tomatoes. Served with fries,
onions and bacon

POLLO ALLE ERBE **23**
Grilled Half chicken (marinated in
Italian herbs - rosemary, thyme,
parsley and garlic) Served with fries.

SALMONE BURGER **20**
Grilled salmon burger with onions,
tomato, lettuce in aioli sauce. Served
with salad.

BRANZINO AL CARTOCCIO **34**
Branzino filet served with sautéed
mussels, shrimp and potatoes in a
touch of cherry tomatoes and white
wine sauce

CONTORNI / SIDE DISHES



PATATE FRITTE / FRENCH FRIES **8**
SPINACI / SPINACH **11**
ASPARAGI / ASPARAGUS **11**

PATATE AL FORNO / ROASTED POTATOES **8**
SCAROLE / ESCAROLE **11**
RUCOLA E POMODORI **10**

Dolci / Desserts

GELATO Italian style ice cream (ask your waiter for available flavors)	10	PANNA COTTA Traditional Italian pomegranate custard	12
TORTA DI FORMAGGIO Cheesecake	12	CREMA CAMELLATA ALLA VANIGLIA Crème brûlée	12
PISTACCHIO Pistacchio Cheesecake	12	TIRAMISÙ Traditional tiramisù	12
PROFITTEROLE Puffed pastry ball filled with sweet cream drizzled in chocolate sauce	12	FRAGOLA Edible horn filled with mascarpone and yogurt cream with strawberries and blueberries	12

S p a r k l i n g / R o s é

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• Montelvini Spumante Millesimato Brut Veneto , <i>Italy</i>	13	52	• Per Linda Montepulciano d’Abruzzo 2019 – Abruzzo, Italy	13	52
• Prosecco Montelvini – Veneto	12	48	• Zio Baffa 2018 Tuscany, Italy	15	60
• Chiaretto Bardolino Zeni Rose’ 2021 , Italy	15	60	• Terre di Fiori Acanto Super Tuscan ,Tuscany , Italy	14	56
• Acinum- Prosecco Rose’, Italy	14	56	• Nero D’Avola 2020 – Tenuta Graffetta, Sicily, Italy	13	52
			• Chianti Classico 480 Terra di Seta – Tuscany , Italy	16	64

W h i t e W i n e

• Pinot Grigio – Torreantica 2020 Puglia , Italy	13	48	• Terre de la Custodia Sangiovese – Umbria , Italy	15	60
• Anthilia 2020 – Donnafugata Sicily, Italy	14	56	• Chianti Riserva Tartina 2016, Tuscany, Italy	19	76
• Lugana 2021 – Ottella ,Veneto , Italy	15	60	• Toscana IGT 2015 – Cantine Olivi “Le Buche”, Tuscany, Italy	18	72
• Verdicchio Ruviano – Castelli dei Jesi 2021, Italy	13	48	• Lamezia Rosso Riserva- Lento 2016 Calabria, Italy	17	78
• Pecorino Superiore Amorino Organic 2021 – Abruzzo, Italy	15	60	• Nero di Troia Riserva Augustale- Grifo 2015, Puglia, Italy	17	68
• Luisa Savignon Bianco 2020 – Friuli, Italy	15	60	• Tyrannus 2020 – Primitivo di Maduria, Puglia, Italy	15	60
• Il Conventino Trebbiano 2018 – Tuscany, Italy	15	60	• Nero di Troia – Grifo 2020, Puglia , Italy	15	60
• Mach San Michele Chardonnay 2021 – Trentino, Italy	15	60	• Orfeo Negroamaro – Paolo Leo Puglia, Italy	15	60
• Moscato d’Asti – Gigi Rosso Piedmont, Italy	14	56	• Visconti Montepulciano Riserva 2019 Tuscany, Italy	17	68
• Paola Sordo Gavi - Piedmont, Italy	14	56	• Barolo Terre di Bo’ 2010, Piedmont, Italy	22	88
• Cascina del Colle , Terre di Chieti Pecorino Abruzzo, Italy	14	56	• Brunello di Montalcino Riserva 2013 – Lecciaia, Tuscany, Italy	-	95
• Greco Lamezia – Lento 2020 Calabria, Italy	14	56	• Excelsus Amarone della Valpolicella 2015. – Verona, Italy	-	95
• Orhora – Olivi 2020 tuscany, Italy	15	60	• Tempore – Cantine Olivi 2011 Tuscany, Italy	-	105
			• Pugnitello– Cantine Olivi 2011 Tuscany, Italy	-	105

R e d W i n e

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Draft Beer List

Bell's Two Hearted Ale American IPA 8

Michigan - 7.0% ABV - *This incredibly accessible IPA brings a healthy amount of hops that don't overwhelm the senses. It has a light, floral aroma, and clean finish.*

Allagash White Maine - 5.1% ABV 8

An interpretation of a traditional Belgian wheat beer. Brewed with a generous portion of wheat and spiced with coriander and Curacao orange peel, this beer is fruity, refreshing and slightly cloudy in appearance.

Narragansett Lager Rhode Island - 5.0% ABV 8

This lager is brewed with six row malt, seedless hops, corn from Iowa, our lager strain (the same one the brewery has depended on since just after Prohibition), and the purest water from Lakes Ontario and Hemlock.

Doc's Hard apple Cider New York - 5.0% ABV 7

This cider is semi-dry and wonderfully effervescent with a remarkably fresh apple nose. Its crisp, fruit forward taste and a clean, refreshing finish, have won our cider countless awards and praise.

Lagunitas American IPA New York - 6.2% ABV 8

A well-rounded, highly drinkable IPA. A bit of Caramel Malt barley provides the richness that mellows out the twang of the hops. American IPA's are aggressively hoppy and feature citrus, pine, resin, herbal.

Bell's Amber Ale New York-5.8% ABV 8

Bell's amber ale features both toasted and sweet caramel notes from carefully selected malts, balanced with herbal and citrus hop aromas.

Bottled Beer List

Birra Italia – 4.8% ABV 8

Italian premium pilsner beer, produced since 1906. Pale, bottom fermented, not too bitter and light.

Peroni Italy - 4.7% ABV 6

Premium, clear, golden-yellow lager, brewed using the finest spring barley malts and hops, lending to a slightly bitter taste. A refreshing smooth lager suitable for all occasions

Cocktails

Aperitivo

Ramazzotti, Prosecco, touch of orange soda served on ice. Garnished with a slice of orange and rosemary 14

Fragola

Rum, Fresh lemon juice, strawberry and mint topped with club soda 15

St. Elder Martini

Vodka OR Gin, St Elder liquor, Strega, Lime juice, Martini glass. 16
Garnished with a slice of lemon

Miraggio

Gin , Aperol, Vermouth, Grapefruit juice, Prosecco, Rosemary, Simple syrup 15

Piccante

Tequila, Grand Marnier, Lime juice, spicy Simple syrup. Garnished with pepperoncino, salt and pepperoncino flakes on glass rim 16

Tramonto

Absolut Mandarin, Luxardo, Mandarin soda, garnished with sage leaves 15

Serious Conversation

Rye Whiskey, Apple Cider, Lime juice, Goldschläger, clove syrup, garnished with cinnamon 16

The M.T.V.

Absolut Peach, Gin, Pomegranate, a touch of orange juice, on the Rocks. 16
Garnished with pomegranate seeds

Notte di Primavera

Prosecco, Pear nectar, thyme, simple syrup 14

La Donna Rossa

Amaretto, Triple Sec, Montepulciano red wine, Orange Marmalade, on the rocks. 15
Garnished with a slice of orange

Beverages

SODAS:

Coke, Diet Coke, Club Soda, Ginger Ale, 3
Sprite, Tonic

JUICES:

Apple, Cranberry, Grape Fruit, Orange, Peach, 3
Pineapple, Tomato

S. PELLEGRINO SPARKLING WATER 500ml 4

PANNA STILL WATER 500ml 4

NECTARS:

Peach, Pear 4

ITALIAN BEVERAGES

Polara Antica Ricetta Siciliana:
Aranciata, Aranciata Rossa, Limonata, 5
Mandarino, Melograno