

LUNCH

ANTIPASTI / APPETIZERS

SALUMERIA & FORMAGGI (Sm / Lg) 20/26

Assorted plate of cured meats and cheeses:

- Prosciutto di Parma • Sopressata
- 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

PINSA ROMANA 18

Crisp airy-crust topped with arugula, speck, burrata and shaved grana Padano cheese. (*dough wheat, rice, wheat sourdough)

ARANCINO 16

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

VERDURE MISTE 16

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

PARMIGIANA SORRENTINA 16 / 20

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

SAUTE' 19

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

ZUPPA/INSALATE & PANINI / SOUP/ SALADS & SANDWICHES

SOUP OF THE DAY MP

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

PANINO TARTINA 18

Grilled sirloin steak, arugula, provolone cheese and mayo, on a baguette. Served with fries

CESARE 10 14 18

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

FARAGLIONI PANINO 17

Toasted bread with lemon/cheese pesto with tomatoes, grilled zucchini, eggplant, arugula & shaved grana padano. Topped with fries

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 vinaigrette

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

CARBONARA 18

Pasta with pancetta, egg yolk and grana padana cheese. (Option to sub egg yolk with cream)

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 padano, butter, sautéed zucchini and basil, served in a parmigian cheese nest

LINGUA DI PASSERO 25

Homemade pasta with chopped shrimp in a white wine, lemon zest sauce. Topped with clams and shrimp

PAPPARDELLE BOLOGNESE 23

Homemade Pappardelle in a beef bolognese sauce

LASAGNA PASTICCIA 22

Homemade lasagna. Choice of Classic or Vegetarian

CACIO E PEPE 20

Spaghetti swirled in a pecorino cheese wheel with parmigian 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 28

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 24

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 35

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

If you have any food allergies, please let your server know ... we care.

20% Service Charge will be added to all Parties of 6 or more.

S p a r k l i n g / R o s é		gls	btl	R e d W i n e		
• Falanghina Spumante Brut-La Guardiense	Campania , Italy	13	52	• Magliocco Lento 2017 –Calabria , Italy	17	68
• Prosecco Montelvini – Veneto		12	48	• Zio Baffa 2018 Tuscany, Italy	15	60
• Chiaretto Bardolino Zeni Rose' 2021 , Italy		15	60	• Pinot Nero La Tunella ,Friuli 2021, Italy	14	56
• Acinum- Prosecco Rose', Italy		14	56	• Nero D'Avola 2020 – Tenuta Graffetta, Sicily	13	52
W h i t e W i n e				• Chianti Classico 480 Terra di Seta – Tuscany , Italy	16	64
• Pinot Grigio – Pitars 2022 Friuli , Italy		13	48	• La Leccaia Sangiovese – Toscana 2017 , Italy	15	60
• Anthilia 2020 – Donnafugata Sicily, Italy		14	56	• Chianti Riserva Tartina 2016, Tuscany, Italy	15	60
• Lugana 2021 – Ottella ,Veneto , Italy		15	60	• Toscana IGT 2015 – Cantine Olivi “Le Buche”, Tuscany, Italy	18	72
• Verdicchio di Matelica - Monacesca 2021, Italy		13	48	• Lamezia Rosso Riserva- Lento 2016	17	68
• Pecorino Superiore Amorino Organic 2021 Abruzzo, Italy		15	60	Calabria, Italy		
• Luisa Savignon Bianco 2020 – Friuli, Italy		15	60	• Valpolicella “ Marogne” Ripasso - 2020,	15	60
• Falanghina del Sannio- Anima Lavica Janare 2023, Campania Italy		15	60	Veneto , Italy		
• Mach San Michele Chardonnay 2021 – Trentino, Italy		15	60	• Federico II Lento – 2019 Calabria , Italy	15	60
• Moscato d'Asti – Marenco Piedmont, Italy		14	56	• Barbera D'Asti L'Avvocata – Coppo 2021,	15	60
• Gavi Bersano -2023 Piedmont, Italy		14	56	Piemonte , Italy		
• Avanzi “1931” 2020 Bianco Lombardia , Italy		14	56	• Orfeo Negroamaro – Paololeo Puglia, Italy	15	60
• Greco Lamezia – Lento 2023 Calabria, Italy		14	56	• Trinita' Montepulciano d'Abruzzo Riserva	17	68
• Orhora – Olivi 2020 Tuscany, Italy		15	60	2018 Tuscany, Italy		
				• Barolo Coppo 2020, Piedmont, Italy	22	88
				• Brunello di Montalcino Riserva 2017 –	-	95
				Petraiolo, Tuscany, Italy		
				• Excelsus Amarone della Valpolicella 2015.	-	95
				– Verona, Italy		
				• Tempore – Cantine Olivi 2011	-	105
				Tuscany, Italy		
				• Pugnitello– Cantine Olivi 2011	-	105
				Tuscany, Italy		

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

Campari, Prosecco, touch of O.J Served on ice. Garnished with a slice of orange

Fragola

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

St. Elder Martini

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

Miraggio

Aperol, Vermouth, orange juice, Prosecco, Rosemary, Simple syrup

Piccante

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

Tramonto

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

Serious Conversation

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

The M.T.V.

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

Ma si'... di sera

Prosecco, Pear nectar, thyme, simple syrup

La Donna Rossa

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

14

15

16

15

16

15

16

16

14

15

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