

DINNER

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

SAUTE' 19

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 padano)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

TUBETTONI **25**
Tubettoni 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 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 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

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

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

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**

Sparkling / Rosé

| | gls | btl |
|---|-----|-----|
| • Falanghina Spumante Brut-La Guardiense Campania , Italy | 13 | 52 |
| • Prosecco Montelvini – Veneto | 12 | 48 |
| • Chiaretto Bardolino Zeni Rose’ 2021 , Italy | 15 | 60 |
| • Acinum- Prosecco Rose’, Italy | 14 | 56 |

White Wine

| | | |
|---|----|----|
| • Pinot Grigio – Pitars 2022 Friuli , Italy | 13 | 48 |
| • Anthilia 2020 – Donnafugata Sicily, Italy | 14 | 56 |
| • Lugana 2021 – Ottella ,Veneto , Italy | 15 | 60 |
| • Verdicchio di Matelica - Monacesca 2021, Italy | 13 | 48 |
| • Pecorino Superiore Amorino Organic 2021 Abruzzo, Italy | 15 | 60 |
| • Luisa Savignon Bianco 2020 – Friuli, Italy | 15 | 60 |
| • Falanghina del Sannio- Anima Lavica Janare 2023, Campania Italy | 15 | 60 |
| • Mach San Michele Chardonnay 2021 – Trentino, Italy | 15 | 60 |
| • Moscato d’Asti – Marengo Piedmont, Italy | 14 | 56 |
| • Gavi Bersano -2023 Piedmont, Italy | 14 | 56 |
| • Avanzi “1931” 2020 Bianco Lombardia , Italy | 14 | 56 |
| • Greco Lamezia – Lento 2023 Calabria, Italy | 14 | 56 |
| • Orhora – Olivi 2020 Tuscany, Italy | 15 | 60 |

Red Wine

| | | |
|---|----|-----|
| • Magliocco Lento 2017 –Calabria , Italy | 17 | 68 |
| • Zio Baffa 2018 Tuscany, Italy | 15 | 60 |
| • Pinot Nero La Tunella ,Friuli 2021, Italy | 14 | 56 |
| • Nero D’Avola 2020 – Tenuta Graffetta, Sicily Italy | 13 | 52 |
| • Chianti Classico 480 Terra di Seta – Tuscany , Italy | 16 | 64 |
| • La Leccaia Sangiovese – Toscana 2017 , Italy | 15 | 60 |
| • Chianti Riserva Tartina 2016, Tuscany, Italy | 15 | 60 |
| • Toscana IGT 2015 – Cantine Olivi “Le Buche”, Tuscany, Italy | 18 | 72 |
| • Lamezia Rosso Riserva- Lento 2016 Calabria, Italy | 17 | 68 |
| • Valpolicella “ Marogne” Ripasso - 2020, Veneto , Italy | 15 | 60 |
| • Federico II Lento – 2019 Calabria , Italy | 15 | 60 |
| • Barbera D’Asti L’Avvocata – Coppo 2021, Piemonte , Italy | 15 | 60 |
| • Orfeo Negroamaro – Paololeo Puglia, Italy | 15 | 60 |
| • Trinita’ Montepulciano d’Abruzzo Riserva 2018 Tuscany, Italy | 17 | 68 |
| • Barolo Coppo 2020, Piedmont, Italy | 22 | 88 |
| • Brunello di Montalcino Riserva 2017 – Petraiolo, Tuscany, Italy | - | 95 |
| • Excelsus Amarone della Valpolicella 2015. – Verona, Italy | - | 95 |
| • Tempore – Cantine Olivi 2011 Tuscany, Italy | - | 105 |
| • Pugnitetello– Cantine Olivi 2011 Tuscany, Italy | - | 105 |

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 **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. Garnished with a slice of lemon **16**

Miraggio

Aperol, Vermouth, orange 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. Garnished with pomegranate seeds **16**

Ma si'... di sera

Prosecco, Pear nectar, thyme, simple syrup **14**

La Donna Rossa

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