

ANTIPASTI

SPINACH FORMAGGIO

A creamy spinach and artichoke hearts dip, blended with a mixture of cheeses. Served with garlic bread. C. 64

EGGPLANT PARMIGIANA

Deep fried, beer-battered eggplant slices, topped with pomodoro sauce, melted mozzarella and Parmesan cheese. C. 60

ANTIPASTO MISTO

Prosciutto, hot capicola, sopressata, coppa, provolone, and Grana Padano cheese. Served with focaccia bread, and a mix of olives, red peppers, sun dried tomatoes, artichoke hearts and onions. C. 72

INSALATE

CAPRESE 🌿

Fresh mozzarella cheese and sliced tomatoes topped with pesto and balsamic glaze. C. 62 / F. 37

DIVIETO PEAR 🌿

Mixed greens tossed in a citrus dressing, served with carrots, candied walnuts, cherry tomatoes, goat cheese and fresh pear. C. 75 / F. 45

CAESAR*

Romaine lettuce, tossed in our delicious Caesar dressing, with Parmesan cheese and croutons. C. 59 / F. 36
Add chicken C. 84 / F. 54
Add shrimp C. 94 / F. 57

COBB 🌿

Mixed greens, chicken, crispy bacon, hard-boiled egg, avocado, tomatoes, and gorgonzola cheese crumbles. Tossed in a balsamic vinaigrette. C. 83 / F. 49.50

SANTA FE 🌿

Lime-marinated chicken, mixed greens, corn, black beans, tomatoes, mango salsa, and mozzarella cheese, tossed with our delicious peanut- cilantro vinaigrette, topped with tortilla strips. C. 85 / F. 50

SPECIALITÀ

TUSCAN SALMON

Fish fillet grilled to perfection, topped with garlic, freshly squeezed lemon juice, olive oil and herbs. Served with Parmesan polenta and grilled asparagus. C. 127 / F. 90

PARMIGIANA

Breaded chicken breast topped with pomodoro sauce and melted mozzarella cheese. Served with linguine pasta tossed in pomodoro sauce. C. 94 / F. 56

MADEIRA

Sautéed chicken breast, topped with melted mozzarella cheese, covered with fresh mushroom -Madeira wine sauce. Served with mashed potatoes and asparagus. C. 102 / F. 60

MARSALA

Sautéed chicken breast, served with pappardelle pasta in a mushroom-Masala wine sauce. C. 105 / F. 60

PICCATA

Sautéed chicken breast with capers, mushrooms, and artichokes in a lemon-butter white wine sauce. Served with capellini pasta and sautéed vegetables. C. 102 / F. 56

*CONSUMER ADVISORY

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.



RUOTA DI PARMIGIANO

PASTA

RUOTA DI PARMIGIANO

Our ultimate tableside experience! Creamy fettuccine Alfredo tossed in a Parmigiano-Reggiano wheel to give it an extraordinary and rich flavor. C. 97.50 / F. 58.50
Add chicken C.127.50 / F. 76.50
Add shrimp C. 132.50 / F. 79.50

LASAGNA ALLA BOLOGNESE

Layers of thin pasta, hearty meat sauce, ricotta, Parmesan and mozzarella cheese, topped with a delicious pink sauce. C. 89 / F. 54

FARFALLE SALMONE

Served with sautéed salmon, tossed in a creamy vodka sauce with asparagus. C. 99 / F. 59

FETTUCCINE ALFREDO

Tossed in a cream, butter, and Parmesan cheese sauce. C. 75 / F. 45
Add chicken C.105 / F. 63
Add shrimp C. 110 / F. 66

FRUTTI DI MARE

Linguine pasta tossed with shrimp, mussels, clams, and calamari with garlic, white wine and basil in a savory pomodoro sauce. C. 129 / F. 78

GNOCCHI FORMAGGIO

Potato dumplings tossed with spinach, roasted red peppers and artichoke hearts in a savory cream sauce, topped with melted mozzarella cheese. C. 88 / F. 52.50

SICILIANA

Linguine pasta tossed with roasted red peppers, onions capers, Kalamata olives, in a light lemon-butter cream sauce. Topped with grilled shrimp. C. 98 / F. 58.50

MASCARPONE

Penne pasta with sautéed blackened shrimp, chicken, carrots, mushrooms and green peas. Tossed in a garlic mascarpone cream sauce. C. 93 / F. 55.50

SPAGHETTI WITH MEATBALLS

Nonna's recipe! Served with all beef meatballs tossed in a savory Bolognese sauce. Topped with Parmesan cheese. C. 86 / F. 50

FIOCCHI DI PERA

Delicious pasta stuffed with pear and Italian cheeses, in a four cheese cream sauce. Topped with fresh arugula, cherry tomatoes and candied walnuts. C. 95 / F. 56

RISOTTO AI FUNGHI

Italian style rice with a touch of cream, tossed with sautéed wild mushrooms and asparagus, in a mushroom gravy. Drizzled with truffle oil. C. 103 / F. 61.50
Add chicken C.133 / F. 79.50
Add shrimp C. 138 / F. 82.50

— *Change any pasta for whole wheat or
🌿 GLUTEN FREE C. 8 / F. 4 —



DECADENT FUDGE BROWNIE

Finished with walnuts. Served warm with vanilla ice cream topped with a red wine-berry mixed compote. C. 32

TIRAMISU

Nonna's style! Delicious ladyfingers, dipped in espresso, Amaretto and coffee liquor, layered with mascarpone-vanilla mousse. C. 32

CARAMELLO AL LATTE

A moist sponge cake soaked with three different types of milk, covered with "dulce de leche" and candied walnuts. C. 32

Catering serves 8 Family Serves 4

Prices marked C. for catering and F. for family
Add Caesar salad, house salad or lentil soup to any family meal for \$12
Add a Dessert to any family meal for \$12.