

## ANTIPASTI

- Bruschetta al Pomodoro** 9  
Grilled county bread, fresh diced tomatoes, garlic, basil, extra virgin O.O.
- Melanzane al Forno** 11  
Casserole of grilled eggplant, mozzarella, parmigiano, fresh tomato sauce.
- Bietole Arrosto** 10  
Slow roasted beets, Chevre goat cheese, arugola, crushed California pistachios.
- Antipasto Misto** 16  
Roasted peppers, grilled zucchini, marinated portobello, prosciutto di Parma, salame, capicollo, mortadella, parmigiano, fontina, mozzarella, olives.
- Carpaccio di Manzo** 15  
Thinly sliced raw Angus beef tenderloin, arugola, E.V.O.O., lemon, capers, shaved parmigiano.
- Trippa de "Testaccio"** 9  
Veal Tripe stew in a spicy tomato sauce, mint, imported Pecorino Romano, grilled rustic bread.

**Da Portovenere** 13  
(from the charming Ligurian village)  
Rock shrimp, bay scallops & calamari, pistachios, celery leaves, capers, Ligurian E.V.O.O.

● **Calamari Fritti** 13  
Fried baby calamari served with our fresh tomato sauce.

**Calamari alla Luciana** 13  
Sautéed baby calamari, garlic, white wine, spicy tomato sauce.

**Brodetto di Cozze e Vongole** 14  
PEI mussels & Eastern Shore clams in a roasted garlic white wine sauce, grilled crusty bread.

**Polpo alla Griglia** 16  
Grilled Spanish octopus, cannellini beans, red onions, arugola, aged sherry vinegar.

**Alici** 11  
Imported marinated white anchovies, grape tomatoes, pinenuts, raisins, black olives, capers, fennel, mint, field greens.

**Carpaccio di Tonno** 13  
Yellowfin tuna, fennel, arugola, celery, capers, pistachios, E.V.O.O., lemon. (Italian sashimi)

## INSALATA e ZUPPA

- Insalata Sirena** 9  
Mixed greens, tomatoes, radishes, carrots, celery, black olives in a balsamic dressing.
- Insalata di Cesare** 9  
Hearts of romaine, housemade caesar dressing, our croutons, shaved parmigiano.
- Pomodori e Arugola** 9  
Diced ripe tomatoes, arugola, red onions hearts of palm, garlic infused E.V.O.O..
- Insalata al Gorgonzola** 11½  
Spring mix, red wine poached pears, grapes, gorgonzola, pecans, balsamic vinaigrette.
- Insalata Saporita** 11½  
Belgian endive, radicchio, arugola, tomatoes, artichokes, fresh mozzarella, walnuts, tarragon vinaigrette.
- **Cesare con Calamari** 13  
Classic Caesar salad topped with fried baby calamari.
- Pasta e Fagioli** 7½  
Traditional Italian bean soup. (100% vegetarian)

## CONTORNI | SIDES

- Spinaci Saltati** 7½  
Sautéed spinach with E.V.O.O. raisins & pinenuts.
- Cime di Rapa** 7½  
Sautéed rapini, E.V. olive oil, roasted garlic, chile flakes & pecorino Romano.
- Fagioli e Cipolla** 7  
Cannellini beans, red onions, arugola, sherry vinegar.
- Funghi Trifolati** 7½  
Cremini and portobello mushrooms, roasted garlic, parsley & white wine.
- Cavoletti con Pancetta** 8  
Caramelized Brussels sprouts & crispy house cured pancetta. (Brussel sprouts NEVER tasted so good!)
- Verdure Arrosto** 7  
Grilled zucchini, balsamic red onions, fire roasted red peppers, slow roasted tomatoes.
- Spaghetti aglio e olio** 7  
Extra Virgin O.O. garlic infused, Italian parsley, peperoncino.

Menu available for in-home dining | Catering Available  
A gratuity of 20% may be added for parties of 6 or more.

We will not split checks by item  
for parties of 6 or more.

● Not suitable TO GO.

## LA PASTA

### Terra | Land

**Spaghetti Pomodoro e Basilico** 17½

Diced vine ripe tomatoes, roasted garlic clove, fresh basil. (A classic!)

**Penne alla Vodka con Portobello** 19

Short tubes in a light creamy tomato sauce, vodka, baby portobello.

**Sardi e Salsiccia** 19

Traditional Sardinian little shells, spicy Italian sausage ragú, braised fennel, mint, pecorino Sardo. (Not your every day pasta w/sausage!)

**Farfalle al Gorgonzola** 19½

Bowties, imported creamy gorgonzola, pears, radicchio, crushed walnuts. (Nice and decadent!)

● **Spaghetti alla Carbonara** 19

House cured pancetta, egg yolk, imported pecorino Romano & fresh ground black pepper. (As close as you get to Rome w/out airfare!)

**Orecchiette con Rapini** 20

Little ears, rapini (or broccoli rabe, known for its slightly bitter taste), italian sausage, E.V.O.O., peperoncino, pecorino Romano. (For the real eater!)

**Tagliatelle Bolognese** 19½

Chef rolled egg fettucine in a traditional slow cooked Angus beef & soffritto ragú. (A mom in Bologna would be proud of!)

**Farfalle Tricolore** 19½

Bowties, chicken breast, broccoli, sundried tomatoes, pecorino Romano in a roasted garlic white wine sauce.

**Bucatini all'Amatriciana** 19

Hollow, thick spaghetti, house cured pancetta, shallots, fresh tomato sauce, pecorino Romano, black pepper. (A true Roman beauty!)

**Gnocchi al Vitello** 21

Housemade Yukon gold potato gnocchi, pulled veal ragú & extra aged parmigiano Reggiano. (Simply poetry!)

**Spaghetti Campagnola** 19

Grilled zucchini, roasted tomatoes, red onions, black olives, capers in E.V.O.O. (Healthy baby!)

### Mare | Sea

**Linguine con Calamari** 20

Baby calamari, grilled zucchini, cherry tomatoes, capers, spicy roasted garlic white wine sauce. (Tasty with a kick!)

**Spaghetti alle Vongole** 22

Fresh Eastern Shore little necks clams in the shell E.V.O.O., roasted garlic, Pinot Grigio & Italian parsley. (This is it, doesn't get any better!)

**Penne al Salmone** 22

In house smoked salmon, cremini mushrooms, English peas in a light white wine cream sauce.

## SECONDI PIATTI All Served with Spaghetti aglio e olio | Please NO substitutions

**Pollo Fiorentina** 23

Roasted chicken breast roll up with spinach & mozzarella, seasonal grilled vegetables.

**Sogliola alla Mugnaia** 26

Dover sole in a classic lemon-parsley sauce, sautéed spinach. (Timeless!)

**Cotoletta alla Milanese** 26

Breaded veal cutlet topped w/arugola, grape tomatoes & capers salad.

**Saltimbocca alla Romana** 26

Traditional flash seared veal scaloppine with prosciutto & sage, seasonal grilled vegetables. (The true Roman way! No cheese, or other nonsense!)

**Medaglioni ai Carciofi** 26

Sautéed veal medallions in a white wine sauce, grilled artichokes, cherry tomatoes & basil.

## DOLCE

**Tiramisú** 8

In house baked lady fingers, espresso, mascarpone & cocoa powder.

● **Crème Brulée** 7½

Classic burnt custard, Madagascar vanilla bean & orange rind flavored.

● **Tortino al Cioccolato** 8½

Warm mini chocolate cake, vanilla gelato & mixed berries sauce.

**Cannoli** 7½

Traditional Sicilian hard shell pastry, sweet ricotta & chocolate chips.

**Panna Cotta** 7½

Traditional Piemontese cream pudding & fresh three berry sauce.

● **Tartufo al Caffé** 8½

Imported chocolate truffle with zabaglione cream center drowned in a shot of espresso. Add Grand Marnier 2-

● **Gelato** 8

Your choice of imported gourmet Italian gelato. Vanilla, and/or chocolate.

● Not suitable TO GO.