



VINO

Bianco

- danzante pinot grigio – 8, 35**
- a mano pinot grigio – 8, 35**
- ruffino orvieto amabile aboccato – 7, 49**
- caldora trebbiano – 6, 28**
- ruffino libaio chardonnay – 8, 36**

Rosso

- chiarlo barbera d'asti – 8, 38**
- castello banfi centine – 8, 37**
- falesco vitiano – 9, 42**
- querceto chianti classico – 9, 39**
- cusumano nero d'avola – 9, 43**

IL DOLCE

- tiramisu – 6**
espresso soaked ladyfingers, sweetened mascarpone, berries
- crema caramella – 5**
caramel egg custard with a biscotti and topped with a chocolate swirl
- torta di ricotta – 7**
italian cheesecake, sugar frosted walnuts, praline sauce
- pere al barolo – 6**
chianti poached pear, vanilla ice cream
- torta gelata – 8**
chocolate, vanilla ice cream, candied fruits, kirsch liqueur

L'ANTIPASTO

- la ribollita – 6**
a classic tuscan soup of white beans, crostini, root vegetables
- insalata di cesare – 8**
crisp romaine lettuce with white anchovy, shaved reggiano cheese
- insalate parrino – 10**
arugula with bocconcini, heirloom tomatoes, capers, olives, basil pesto
- insalata di radicchio alla griglia – 8**
fresh grilled radicchio tossed with fresh fruit, chianti vinaigrette
- ciabatta crostini – 9**
cured parma ham, fresh tomatoes, reggiano cheese, drizzled with balsamic glaze
- calamari alla griglia – 8**
grilled calamari with sun dried tomato pesto, salted pine nuts
- cozze alla napoli – 10**
mussels simmered with tomatoes, garlic, basil, pinot grigio

PIZZA

- parrinos – 14**
fresh heirloom tomatoes with a trio of italian cheeses
- napoletana – 16**
mild italian sausage, hand torn basil, pine nuts, tomatoes, cheeses
- pollo – 15**
grilled chicken breast with a fresh chile pesto, arugula, caramelized red onions, capicola, red pepper, three cheeses
- con funghi arrosta - 18**
roasted wild mushrooms alongside reggiano and marscarpone cheeses, drizzled with truffle oil
- calzone e insalata verde – 18**
italian sausage, mozzarella, fontina, salad of wild greens, citrus grain mustard vinaigrette

IL PRIMO

- penne con mozzarella – 14**
in a sauce of roasted tomatoes, fresh basil, olive oil
- pappardelle con gamberoni – 22**
grilled shrimp, pancetta and asparagus, creamy lemon thyme sauce
- fettuccine di limone con pollo – 17**
grilled chicken with lemon fettuccine, roasted bell peppers
- polpette alla napoletana – 20**
beef and pork meatballs simmered in tomato sauce; root vegetables, pine nuts, broad noodles
- cannelloni con ricotta e spinaci – 15**
three cannelloni with ricotta cheese and spinach baked in a roma tomato sauce

IL SECONDO

- fileto di manzo – 38**
herb rubbed filet mignon seasoned with smoked rock salt, roasted fingerling potatoes, chianti braised shallots, fennel, porcini mushrooms
- agnello in agro-dolce - 26**
balsamic braised lamb, roasted artichoke hearts, creamy polenta
- scaloppine alla bolognese – 28**
veal parmesan over pappardelle pasta, prosciutto, tomato sauce
- cioppino – 36**
lobster tail, snapper, mussels, scallops, shrimp, clams, tomatoes, pinot bianco, grilled flat bread
- lombatine di maiale con pepperoni – 26**
roasted pork tenderloin, sweet bell peppers, ricotta cheese cannelloni, red wine glaze
- pesce al forno – 30**
red snapper fillet, grilled zucchini, eggplant, heirloom tomato salad, hoisin basil pesto