

LE CARNI & I PESCI*Entrée*

BATTUTA DI POLLO ALLA GRIGLIA CON CAPONATINA DI VERDURE <i>Grilled thinly pounded Chicken breast with Vegetables Ratatouille</i>	19.50
BOCCONCINI DI POLLO AL VIN COTTO, FUNGHI E CIPOLLOTTI <i>Chunks of boneless chicken with Mushrooms & Shallots, in a red wine sauce</i>	21.50
PETTO D'ANATRA AL VIN SANTO <i>Duck Breast Sauté in a Vin Santo Sauce</i>	26.50
CONIGLIO ALLA CAPRESE <i>Oven roasted rabbit with fresh herbs & wine sauce</i>	29.50
FEGATO DI VITELLO SPADELLATO ALL'ACETO DI MIRTILLI <i>Calf liver sauté with onions & blueberry vinegar</i>	26.50
SCALOPPINE DI VITELLO AL VESPAIOLO <i>Veal Scaloppini in Vespaiolo Wine Sauce</i>	28.50
COSTOLETTA DI VITELLO ALLA MILANESE <i>Thinly pounded breaded veal chop with arugula e tomato salad</i>	38.50
COSTATA DI MANZO AI FERRI CON PATATINE FRITTE <i>Grilled aged bone-in prime ribeye steak served with shoestring fries</i>	52.00
TRANCIO DI SALMONE CON SALSA ALLA MOSTARDA <i>Grilled salmon fillet, with grilled Zucchini & Mustard sauce</i>	24.50
ORATA DEL MEDITERRANEO <i>Oven Roasted whole Mediterranean Sea Bream, served in a Cherry tomato Sauce with Olives and Capers</i>	28.50
GAMBERONI AL SALE MARINO <i>Oven Roasted Prawns in a Sea Salt Crust</i>	30.00

CONTORNI*Side Dish*

PATATINE FRITTE** <i>Crispy Fried Shoe String Potatoes</i>	8.00
BROCCOLI DI RAPE** <i>Broccoli Rabe Sauté Garlic & Oil</i>	11.50
FAGIOLINI AL POMODORO** <i>String Beans in Light Tomato Sauce</i>	9.50
BROCCOLI AGLIO E OLIO** <i>Broccoli Sauté Garlic & Oil</i>	9.50
SPINACI SALTATI AGLIO E OLIO** <i>Spinach Sauté Garlic and Oil</i>	9.50

ANTIPASTI*Appetizers*

ZUPPA DEL GIORNO <i>Soup of the day</i>	P.A.
I CUCUZIELLI FRITTI ALLA CHEF PINO** <i>Crispy fried zucchini Chef Pino Style</i>	8.50
CARCIOFINI RIPIENI** <i>Stuffed Artichoke Hearts with Mixed Vegetables</i>	15.50
POLPETTINE ALLA FONTELINA** <i>Eggplant Balls with side of Tomato Sauce and Basil</i>	14.50
MOZZARELLA FARCITA DELLO CHEF <i>Home made stuffed fresh mozzarella Cheese</i>	15.00
DELIZIA AL GORGONZOLA** <i>Romaine salad with pears, walnuts, & gorgonzola dressing</i>	13.50
CARPACCIO DI MANZO <i>Thinly sliced raw beef with Parmesan cheese, Arugula salad & hearts of palm</i>	16.50
TAVOLACCIO DEL SALUMIERE <i>Assortment of Italian Cured meats and cheese</i>	18.50
POLPETTE DI MANZO DELLA MASSERIA <i>Fresh Daily Made Meat Balls With Tomato Sauce and Basil</i>	17.50
CALAMARETTI DORATI <i>Golden Baked Calamari with Aromatic Herbs, Garlic and Bread Crumbs</i>	15.50
TERRA MARE <i>Grilled baby octopus & cuttlefish, on a bed of Fava Beans puree' and Tropea's Onions</i>	19.50
FRITTO MISTO DEL GOLFO <i>Golden fried calamari, shrimps & Sea Scallops</i>	18.50

VONGOLE E GAMBERI ALLA PUGLIESE <i>Shrimp and Clams in a light Tomato Sauce, served on a bed of Apulia Grain</i>	21.50
--	-------

Gluten Free Pasta available on Request

**Vegetarian Dish

Executive Chef "Pino Coladonato"

INSALATE

Salads

MISTICANZA ALL` ACETO BALSAMICO** Mesclun salad with balsamic Vinegar dressing	8.50
INSALATA MASSERIA** Arugula, radicchio, endive, Mushrooms, olives, tomato & roast peppers	11.50
INSALATA RICCIA Frisee` salad with parmesan Cheese & crispy bacon	12.50
INSALATA DI TUBERI** Red and Golden Beets, Carrots Radish & Potatoes Salad	14.50
INSALATA DI CARCIOFI** Artichoke Salad, with Avocado Pistachios & Parmesan Cheese	15.50

IL CRUDO

Raw Fish & Shell Fish

CARPACCIO DI GAMBERONI DI GALLIPOLI Thinly sliced raw Mediterranean Shrimp With Micro Greens and Aromatic Lime Olive Oil	18.50
TARTARA DI SALMONE Salmon Tartar on a bed of Capers & Pickles with Mustard Sauce	16.50
CARPACCIO DI TONNO Thinly sliced seared Tuna with fresh herbs	16.50
CRUDO DEL GIORNO Raw Fish or Shell Fish of the Day	P.A.

LE PIZZE

All our ingredients come directly from Italy, with DOP Mark and cooked in Traditional Neapolitan way, in order to protect the quality and give you the closest Italian experience.

MARGHERITA Mozzarella Fior di Latte, Tomato Sauce & Basil	15.00
MARINARA COLATA Tomato Sauce, Garlic, Oregano with Anchovy Juice and Olives	15.50
PUGLIESE MARITATA Smoked Mozzarella, Broccoli Rabe & Pork Chicks	18.00
MAMMA MIA Mozzarella Fior di Latte, Tomato Sauce with Mix Mushrooms, Eggs and Parma Ham	19.00
CALABRESE Mozzarella Fior di latte, Tomato Sauce, Sweet Italian Sausage & N'Duia (Very spicy Calabrian spread sausage)	19.00

STRACCIATELLA Creamy Mozzarella & Parma Ham	19.50
--	-------

VEGETARIANA Mozzarella Fior di Latte, Cherry Tomatoes & Seasonal fresh Mix Vegetable	15.50
--	-------

TARTUFO NERO Mozzarella, Fontina, Parmigiano Robiola and Black Truffle	20.00
--	-------

LE PASTE

FERRETTO ALLO SPUGNITO DI POMODORO** Homemade Fresh Spaghetti with Cherry tomato Sauce & fresh basil	16.50
---	-------

SPAGHETTI AL NERO CON VONGOLE Homemade Squid Ink Spaghetti with fresh baby clams, garlic and white wine sauce	19.50
--	-------

CAVATELLI AI FRUTTI DI MARE E PUREA DI PISELLI Coffee Bean shape Pasta with Mixed Seafood Sauce, served on a bed of Peas Puree	21.50
---	-------

TRIANGOLI AI GAMBERI E CARCIOFI Homemade Triangular Shaped Ravioli stuffed with Shrimp and Artichoke, in a light Tomato and Shrimp Sauce	21.50
--	-------

AGNOLOTTI PIEMONTESI Homemade Half Moon shaped Ravioli stuffed with Veal, in a Mix Wild Mushrooms Sauce	18.50
--	-------

ORECCHIETTE ALLA BARESE Little Ears shape pasta with broccoli Rabe & sausage	18.50
---	-------

RAVIOLI DI ANGELINA** Home made fresh caciotta cheese ravioli in a light tomato sauce Capri style	19.50
---	-------

PAPPARDELLE ALLA BOLOGNESE Home made fresh wide fettuccine Pasta with Homemade meat sauce	18.50
---	-------

MINCHIARIEDDHI TE FARRU DELL` ORTOLANO** Whole wheat ziti pasta with mix vegetables sauce	17.50
---	-------

GNOCCHI VERDI AL TALEGGIO E RADICCHIO** Homemade potatoes & spinach gnocchi with Radicchio & taleggio cheese sauce	19.50
---	-------

RISOTTO DEL GIORNO Risotto of the day	P.A.
--	------

Gluten Free Pasta available on Request

**Vegetarian Dish

Executive Chef "Pino Coladonato"