## Pizza

**Margherita**
Tomato Sauce, Fresh Mozzarella, Basil, Parmesan

**Funghi e Cipolla**
Portobella Mushroom, Caramelized Onions, Fontina

**Salsiccia e Broccoli**
Home Made Sausage, Rapini, Roasted Garlic, Pecorino

**Polpette di Carne e Funghi**
Meatball, Mushrooms, Red Onions, Ricotta

**Patate e Pancetta**
Potato, Pancetta, Shallots, Thyme, Gorgonzola Cheese

**Salame**
Pepperoni, Tomato Sauce, Oregano, Parmesan

**"Del Lupo"**
Four Cheeses, Fresh Shaved San Daniele Prosciutto

## Antipasti

**Minestrone dell' Ortolano**
Garden Vegetable Minestrone, Parmesan Crostini, Basil Pesto

**Zuppa di Fagioli e Farro**
Tuscan White Bean & Farro Soup with Garlic, Rosemary, Tomatoes, Grilled Crostini

**Barbabietole Arrosto**
Roasted Beets and Humboldt Fog Goat Cheese, Baby Greens, Candied Walnuts, Citrus Dressing

**Insalata Caprese**
Heirloom Tomatoes, Buffalo Mozzarella, Red Onions, Basil, Tuscan Olive Oil

**Bruschetta alla Griglia**
Grilled Bruschetta, Bean Puree, Marinated Tomatoes, Mortadella, Parmesan

**Calamari Fritti**
Fried Calamari, Grilled Zucchini, Gremolata Aioli, Basil

**Gamberetti Saltati ***
Sauteed Blue Prawns, White Beans, Rosemary, Garlic and Chili

**Vongole al Vapore**
Steamed Manila Clams, Pork Cheek, Oregano, Tomato Sauce, Grilled Bread

**Prosciutto San Daniele**
San Daniele Prosciutto, Burrata Mozzarella, Extra Virgin Olive Oil

**Executive Chef Eduardo Perez**

a gratuity of 18% will be added to parties of 6 or more

*consuming raw or undercooked meat, poultry, seafood, shell stock or eggs
may increase your risk of food borne illness, especially in case of certain medical conditions

## Pasta

**Ravioli ai Quattro Formaggi**
Four Cheese Ravioli, Tomato Sauce, Basil

**Linguine alle Vongole**
Manila Clams, Chili, Garlic, Extra Virgin Olive Oil

**Lasagna Verde "della Nonna"**
Green Lasagna "Grand Mother Style" with Bechamel and Sauce Bolognese

**Bucatini all' "Amatriciana"**
Roasted Onions, Pancetta, Tomatoes, Chili Flakes, Basil, Pecorino Romano

**Scialatielli "Ai Quattro Passi"**
House Made Thick Noodle Pasta alla 'Quattro Passi', Sausage Bolognese, Cream, Basil, Parmesan

**Fettuccini e Funghi di Bosco**
Sauteed Field Mushrooms, Roasted Garlic, English Peas, Parmesan Butter Sauce

**Penne Pasta "Frutti di Mare"**
Sea Scallops, Shrimp, Manila Clams, Calamari, Saffron, Tomatoes, Lobster Butter, Basil

## Pesce

**Filetto di Salmone ***
Grilled Scottish Salmon, Tuscan Potatoes, Garlic Spinach, Salsa Verde

**Filetto di Spigola ***
Roasted Mediterranean Sea Bass, Tomato-Eggplant Foundue, Escarole, Pine Nuts, Basil Pesto

## Carne

**Fegato di Vitello ***
Calf's Liver "Steak", Creamy Polenta, Pancetta, Baby Onions, Sage, Balsamic

**Piccata di Pollo ***
Chicken Breast "Piccata", Cappellini, Olive Oil, White Wine, Lemon, Butter, Capers

**Mezzo Pollo Arrosto ***
Pan Roasted Organic Half Chicken, Escarole, Garlic, Chili, Lemon, White Wine

**Filetto d' Agnello ***
Marinated Bone in Lamb Loin, Garlic, Spinach, Chanterelle Mushrooms, Tomatoes, Gorgonzola

**Braciola di Maiale alla Griglia ***
Grilled Pork Chop and Honey Glazed Pork Belly, Apple-Fennel Marmalade, Sage Natural Jus

**Osso Bucco di Vitello**
Red Wine Braised Veal Osso Bucco, Saffron Risotto, Sauteed Spinach

**Milanese di Vitello**
Natural Loin of Veal Milanese, Heirloom Tomatoes, Baby Arugula, Lemon, Shaved Parmesan

**Bistecca "Fiorentina" ***
Grilled Kansas City Strip Steak, Arugula, Crisp Potatoes, Rosemary, Garlic

## Contorni

| Patate Croccanti | Asparagi | Faglio al Basilico | Spinaci all'Aglio | Broccoli |
|---|---|---|---|---|
| Crispy Potatoes | Asparagus | Basil-Green Beans | Garlic Spinach | Broccoli |