



ALL DAY MENU

ANTIPASTI

Bruschette al Pomodoro / \$16
Plum tomatoes marinated in EVOO, Garlic and Italian herbs, Served on homemade focaccia

Burrata e Prosciutto / \$23
Imported burrata and prosciutto di Parma served with arugula, Balsamic dressing

Zucchine Fritte / \$13
Thin crispy chips served with Stella dipping sauce

Fritto Misto Di Capri / \$19
Fried calamari and tiger shrimp served with spicy marinara

Carpaccio di Polipo / \$17
Octopus carpaccio topped with arugula, Pink peppercorn and EVOO

Antipasto Italiano / \$29
Daily selection of cold cuts and cheeses from Italy

Carpaccio di Manzo alla Cipriani / \$28
Thinly sliced raw filet mignon topped with salsa Stella, shaved parmigiano aged 24 months and capers

Polpette Napoletane / \$16
Meatball made with pure beef, Mozzarella fiordilatte, Pecorino Romano and served with Stella tomato sauce

INSALATE

Add to any salad:
burrata +\$8 chicken +\$6, shrimp +\$8

Piccola Insalata / \$9
Greens, Cherry tomato, Balsamic dressing

Insalata Caprese / \$21
Buffalo mozzarella, Tomato, Avocado, Balsamic reduction

Insalata di Cesare / \$17
Classic Caesar, 24-month aged parmesan, And crispy croutons

Rucola & Parmigiano / \$17
Arugula, Walnut, Green apple, Citrus dressing

Beet Salad / \$19
Thin Sliced Organic Red & Gold Beet, Goat Cheese, Pistachio

PIZZA

Focaccia Robiola / \$28
*the one and only
robiola cheese, marinated tomatoes,
arugula and white truffle oil*

GLUTEN FREE CRUST +\$6

Margherita / \$22
Tomato sauce, Mozzarella fiordilatte, Basilico

Parma / \$24
Tomato sauce, Mozzarella fiordilatte, Prosciutto di parma, Arugula and shaved parmigiano

Quattro Stagioni / \$24
Tomato sauce, Mozzarella fiordilatte, Prosciutto cotto, Artichokes, Olives and Mushrooms

Inferno / \$23
Tomato sauce, Mozzarella, Spicy pepperoni

Quattro Formaggi / \$25
Gorgonzola, Fontina, Mozzarella fiordilatte, Parmigiano

Prosciutto e Fichi / \$26
Homemade parmigiano cream, Figs, Prosciutto di parma and Basil

Quattro Carni / \$27
Tomato sauce, Mozzarella fiordilatte, Spicy salame, Prosciutto cotto, Roasted chicken breast and Italian sausage

Salciccia e Funghi / \$23
Tomato sauce, Mozzarella fiordilatte, Italian sausage and Mushrooms

Burrata Mortadella Pistachio / \$25
*Our new favorite combination
With a touch of Blue cheese*

MAIN COURSE

Bistecca alla Griglia / \$49

10oz grilled rib-eye, Served with black truffle sauce, Roasted potato and arugula salad with shaved parmigiano

Scaloppina di Vitello / \$36
Classic veal piccata, Sicilian white wine, Lemon and capers, Served with rice

Petto di Pollo Margherita / \$28
Free-range chicken breast, Tomato sauce, Mozzarella, Broccoli and roasted potato

Salmone alla Griglia / \$35
Grilled Atlantic salmon, Dill Creme Fresh, Asparagus

Cotoletta Milanese / \$47
Breaded pan-fried veal chop, Served with arugula salad and cherry tomatoes

Special of the Day / MP

PASTA

GLUTEN FREE PASTA AVAILABLE

**Add Burrata+\$8
Chicken+\$6, Italian Sausage +\$4, Shrimp +\$8**

Penne Vodka / \$26
Classic vodka sauce perfectly seasoned with Parmigiano

Panzotti di Ricotta e Spinaci / \$28
Homemade ravioli filled with creamy ricotta and spinach, Served with tomato and basil sauce

Spaghetti al Limone di Sorrento con Gamberi / \$29
Homemade spaghetti in a creamy lemon sauce, Topped with shrimp

Lobster Tortelloni / \$39
Ravioli filled with lobster, Served with a cream of shrimp

Spaghetti allo Scoglio / \$33
Homemade spaghetti, Shrimp, Mussels, Clams, Calamari, and Fresh tomato

Black Truffle Ravioli / \$36
Homemade Ravioli with ricotta & mixed mushrooms in a creamy Umbria's black truffle sauce

Tagliatelle Bolognese di Mamma / \$29
Classic beef ragu, Tomato sauce from Mamma

Rigatoni con Polpette Napoletane / \$27
Homemade beef meatballs, Tomato sauce

Farfalle al Petto di Pollo / \$29
Bow tie pasta, Free-range chicken, Peas and cream of parmigiano

Pasta or Risotto del Giorno / MP