

**SPUNTINI**

<b>TRUFFLED POTATOS CHIPS</b> potato chips, truffle oil, pecorino cream	9
<b>FRESH RICOTTA &amp; HONEY</b> local ricotta, acacia honey, black pepper, evoo	13
<b>MOZZARELLA IN CARROZZA</b> fried breaded mozzarella served with tomato sauce	14
<b>CROSTONE PROSCIUTTO &amp; STRACCIATELLA</b> stracciatella, sundried tomatos, 18 months aged Prosciutto di Parma	18
<b>FIORI DI ZUCCA</b> tempura fried squash blossoms, ricotta cheese	14
<b>POLPETTE DELLA ZIA</b> our classic meat balls	17

**ANTIPASTI**

<b>PARMIGIANA VESUVIO</b> fried eggplant, filled with provola, parmigiano, tomato sauce	18
<b>TARTARE DI TONNO*</b> ahi tuna, aioli, croutons, tomato basil gazpacho	25
<b>SALMONE MARINATO*</b> inhouse cured Norwegian salmon, stracciatella cheese, cornichons, citrus infused oil	23
<b>CAPRESE BURRATA</b> local fresh burrata, heirloom tomatoes, basil, evoo <i>Add prosciutto +11</i>	23
<b>CARPACCIO DI MANZO*</b> thinly sliced beef, arugula pesto, parmesan cheese cream, truffle caviar	25

**PRIMI**

<b>STROZZAPRETI ALLA MIKE</b> hand-rolled, spiral shaped pasta, medley of plum, San Marzano, cherry tomato, basil, pecorino <i>Add burrata +9</i>	25
<b>LINGUINE ALLA NERANO</b> fried zucchini, basil, 36 months aged parmesan cheese	27
<b>SPAGHETTI ALLE VONGOLE</b> fresh clams, garlic, evoo, topped with taralli crumbs <i>Add bottarga +8</i>	30
<b>GNOCCHI ALLA SORRENTINA</b> homemade potatoes dumplings pasta baked with tomato and mozzarella	27
<b>TONNARELLI CACIO &amp; PEPE</b> our classic cacio e pepe	27
<b>PAPPARDELLE PORCINI &amp; TARTUFO</b> porcini mushrooms, butter, 36 months aged parmesan cheese, seasonal black truffle slices	39
<b>PACCHERI AL RAGU</b> slow cooked beef and sausage ragu, tomato sauce	29
<b>RISOTTO PESCATORE</b> twelve months aged Aquerello carnaroli rice, made with homemade seafood stocks, shrimp, mussels, clams, calamari	39

**SECONDI**

<b>POLLO ARROSTO</b> half free range roasted chicken, brined in citrus and herbs, served with chanterelle mushrooms and roasted potatoes	39
<b>GRILLED RIBEYE STEAK</b> grilled 14oz prime ribeye, sliced, served with potatoes millefoglie	59
<b>GRILLED SALMON</b> fresh salmon, white wine sauce, served with asparagus	35
<b>FISH OF THE DAY</b> Chef's Creation	M\P

**CONTORNI**

Seasonal Vegetables	12
Roasted Potatoes	8
Grilled Asparagus	11

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*Gluten free and/or vegan pasta available upon request.*

