



## ANTIPASTI

Burrata & Escarole  
Fresh imported burrata, sautéed escarole, olives, capers,  
balsamic drizzle  
\$23

Zuppa di Mussels  
Mussels in a pizzaiola broth  
\$18

Formaggio al Forno  
Baked brie with walnuts, bacon jam, hot honey  
Served with taralli  
\$23

Calamari Fritto  
Breaded and fried, garlic aioli, Calabrian chili  
\$21

Polpette di Manzo  
3 house meatballs, house marinara, fresh ricotta,  
grilled crostini  
\$18

Antipasto Misto  
Assorted meats and cheeses, taralli, jam and nuts  
\$16 / \$32 / \$54

Insalata di Casa  
Fresh burrata, watercress, sliced strawberries,  
sliced almonds  
\$23

Sopa di Pollo  
Chicken and vegetable soup, on the bone  
\$18



5 Course blind dining experience prepared by Chef and  
owner Armando Bisceglia, featuring his favorite family  
dishes. Minimum 2 guests.

\$75.00 Excluding Wine / \$150.00 Including Wine

## LA PASTA

Cacio e Peppe al Tartuffo  
Toasted peppercorn, parmesan, imported black truffle carpaccio,  
imported Gragnano pasta  
\$33.00

Carbonara Romana Classica  
Egg yolk, guanciale, fresh cracked pepper and parmesan,  
imported Gragnano pasta  
\$27.00

Lasagna  
Nona's recipe  
\$29.00

Gnocchi Quatro Formaggi  
Four cheese baked potato gnocchi, bread crumb topping  
\$30.00 / Add truffle +5

Risotto di Mare  
Calamari, shrimp, scallops, piennolo tomato, white wine  
\$40.00

Bolognese  
Fettuccini, beef bolognese  
\$30.00

Burrata Ravioli  
Creamy tomato, fresh basil  
\$35.00

## SECONDI

La Parmigiana di Melanzane  
Armando's family recipe.  
Breaded and fried, house marinara, basil, mozzarella  
\$25.00

Pork Osso Buco  
Braised pork osso buco, served with  
mashed potatoes and grilled vegetables  
\$37.00

Pollo al Forno  
Oven roasted half chicken with potatoes and vegetables  
\$27.00

Tagliata  
10oz Strip, grilled and sliced, served with arugula, cherry  
tomatoes, shaved parmesan, balsamic drizzle  
\$40.00 + \$5 Scallop EA

Polpetone  
Prosciutto and mozzarella stuffed oversized meatball  
\$35.00

Halibut Puttanesca  
Pan seared halibut filet, olives, capers, tomato  
\$40

Veal Parmigiana  
16oz Veal chop, buffalo mozzarella, house marinara  
\$55