



*“Cucina autentica significa rispetto per gli ingredienti, amore per la tradizione e creatività nel piatto.”
(Authentic cuisine means respect for ingredients, love for tradition, and creativity on the plate.)*

Antipasti “L’inizio perfetto per un viaggio di sapori.” (The perfect start to a journey of flavors.)

il Pane– House-made focaccia, olive oil, balsamico • 5 | **Garlic Style** • 7

Melanzane Grigliate – Grilled eggplant, fresh mozzarella, IG marinara • 15

Frittura di Calamari – Crispy calamari, lemon, zucchini, Calabrese remoulade • 18

Polipo ai Ferri – Grilled Atlantic octopus, olive oil potatoes, pickled red onion, olive vinaigrette • 20

Polpette – Duck, turkey & beef meatballs, braised mixed mushrooms, sweet onions • 18

Gamberi Rossi – Crisp wild red shrimp, marsala glaze, creamy polenta, calabrese chilli • 19

Insalata “Freschezza e semplicità, l’anima della cucina italiana.” (Freshness and simplicity, the soul of Italian cuisine.)

Autunnale – Mixed greens, arugula, green apple, toasted walnut, cranberries, goat cheese, apple honey vinaigrette • 14

Cesare– Romaine hearts, focaccia breadcrumbs, Grana • 15 + Add Anchovies (Salted or White) • 2

Caprese – Heirloom tomatoes, IG fresh mozzarella, basil, aged balsamic, extra virgin olive oil • 16

Primi “Fatta a mano, fatta con amore.” (Made by hand, made with love.)

Spaghetti– Tomatoes, garlic, basil, “Heart & Soul” • 22 + Add 3 Meatballs • 9

Gnocchi di Patate – Gorgonzola cream, crispy speck • 29

Agnolotti – BGE Roasted duck & fontina filled, brown butter, sage, pecans • 31

Garganelli – IG Italian sausage, broccolini, Calabrese chili, blistered tomatoes, EVOO, garlic, ricotta salata • 28

Frutti di Mare – Squid ink spaghetti, shrimp, mussels, calamari, spicy marinara, shaved garlic • 34

Lasagna Matta – “Crazy Lasagna,” braised beef short rib, garlic & rosemary jus • 31

Pappardelle – Traditional veal & pork Bolognese • 29

Tortelli – Ricotta & fava bean filled, butter, white wine melted heirloom tomatoes, marjoram • 28

Risotto della Settimana – This week’s risotto offering

Secondi “Dalla terra e dal mare, sapori che scaldano il cuore.” (From the land and the sea, flavors that warm the heart.)

Pollo al Mattone – Brick-roasted half chicken, whipped root vegetables, broccolini • 31

La Parmigiana – Garlic & rosemary pan-fried, roasted tomatoes, mozzarella, marinara

Chicken • 31 | **Veal Chop** (“Catelli Brothers” 14oz Bone-In) • 49

Scaloppina – Choice of “Piccata” (lemon, capers, white wine) or “Marsala”(mushrooms, fowl jus), herb-roasted Yukon potatoes

Chicken • 31 | **Veal Tenderloin** • 44

Zuppa di Mare alla Lucia – Red snapper, clams, mussels, wild red shrimp, sweet onion, garlic, marjoram, colatura, tomato broth, grilled focaccia • 43

Salmone – Cold-smoked, grilled, Vidalia & English pea purée, roasted golden beets, wild mushrooms • 33

Pesce Intero – Grilled whole fish, capers, lemon, extra virgin olive oil • Mkt

Contorni “Ogni grande piatto ha bisogno del tocco perfetto.” (Every great dish needs the perfect touch.)

Cavoletti di Bruxelles – Crispy Brussels sprouts & shallots, white balsamic glaze • 10

Spinaci– Sautéed spinach, garlic, extra virgin olive oil, white wine • 11

Patate Arrosto – Garlic & herb roasted Yukon potatoes • 10

Asparagi – Salt & garlic-grilled asparagus, shaved Grana • 12

Pasta Piccola – Side of spaghetti or fettuccine with choice of marinara or Alfredo • 10

Broccolini – Garlic, extra virgin olive oil, white wine • 11