

— ANTIPASTI —

ARANCINI 14

ROASTED MUSHROOM & PROSCIUTTO
RISOTTO LIGHTLY FRIED AND SERVED
WITH A LEMON GARLIC AIOLI AND
SANGIOVESE BALSAMIC REDUCTION 


SALUMI 15

IMPORTED ITALIAN MEATS AND
CHEESES, SERVED WITH IMPORTED
OLIVES, SEASONAL FRUIT, AND
GLUTEN-FREE CRACKERS 


CALAMARI SALTATI 12

SAUTÉED CALAMARI WITH PEPPERS,
LEMON, AND WHITE WINE 

BURRATA FRITTA 16

FRIED BURRATA CHEESE SERVED WITH
MICRO ARUGULA, MARINATED
ARTICHOKES, OLIVES, SPECK DI
PROSCIUTTO, SALAMI SCHIACCIATA;
SERVED WITH MODENA BALSAMIC
VINEGAR, OLIVE OIL, TOASTED GARLIC
FOCACCIA, AND GLUTEN-FREE CRACKERS 

MELANZANE 14

EGGPLANT PARMIGIANA,
FRESH MOZZARELLA, REGGIANO,
POMODORO, AND MICROGREENS 


GNOCCHI E VONGOLE 20

ASIAGO GNOCCHI, SPINACH, GARLIC,
SHALLOTS, PARSLEY, WHITE WINE, AND
FRESH CLAMS

FIGURA E BURRATA CROSTINI 12

GRILLED FOCACCIA, WITH A GARLIC HERB
GOAT CHEESE, SALAME PICCANTE, BURRATA,
BASIL, FIGS, AND SEA SALT, TOPPED WITH
BALSAMIC GLAZE

CALAMARI FRITTI 12


HAND BREADED AND FRIED CALAMARI
SERVED WITH A LEMON CAPER SAUCE AND
POMODORO SAUCE 

— INSALATE —

CAPRESE 8

HEIRLOOM TOMATO, FRESH MOZZARELLA,
FRESH BASIL, OLIVE OIL, SEA SALT AND
FRESH CRACKED BLACK PEPPER 

GIARDINO 8

MIXED GREENS, HEIRLOOM TOMATOES,
RED ONION, CUCUMBER, STUFFED
PEPPADEW PEPPER; TOPPED WITH SHAVED
PARMESAN REGGIANO 

CESARE 8

ROMAINE, HOUSE CAESAR DRESSING,
HEIRLOOM TOMATOES, RED ONION,
SHAVED PARMESAN, CRACKED BLACK
PEPPER, FRESH CROUTONS, AND CRISPY
PANCETTA

PANZANELLA 8

LIGHTLY TOASTED BREAD, CUCUMBERS,
HEIRLOOM CHERRY TOMATOES, RED
ONIONS, AND FRESH BASIL, TOSSED
TOGETHER WITH A TOMATO VINAIGRETTE

CONDIMENTI

TOMATO VINAIGRETTE
CUCUMBER VINAIGRETTE
CITRUS VINAIGRETTE
PARMESAN PEPPERCORN
LEMON AND OLIVE OIL

— PIZZE —

MARGHERITA 14/24

HEIRLOOM TOMATO, FRESH BASIL, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL, AND POMODORO SAUCE

QUATTRO STAGIONI 16/26

FOUR SEASONS PIZZA WITH MOZZARELLA AND POMODORO: ARTICHOKE (SPRING,) OLIVES (SUMMER,) MUSHROOM (FALL,) AND PROSCIUTTO (WINTER)

DANTE 14/24

MOZZARELLA, PEPPERONI, AND POMODORO

TRE FORMAGGI 12/20

FRESH MOZZARELLA, PARMIGIANO REGGIANO, PECORINO ROMANO, AND POMODORO SAUCE

GIACOMO 16/26

PEPPADEW PEPPERS, SMOKED SAUSAGE, OREGANO, MOZZARELLA, AND POMODORO SAUCE, TOPPED WITH CRISPY PANCETTA AND FRESH BASIL

NAPOLETANA 16/26

SPICY POMODORO SAUCE, GARLIC, CUPPED SAUSAGE, FRESH MOZZARELLA, AND FRESH BASIL

BERETTA 16/26

SOPRESSATA, SPICY SALAMI, SMOKED SAUSAGE, MOZZARELLA, AND POMODORO SAUCE

MARIBELLA 16/26

TUSCAN SAUSAGE, RED ONION, SUN DRIED TOMATOES, MOZZARELLA, SPICED CREAM SAUCE, TOPPED WITH FRESH CHOPPED SPINACH AND BASIL



GLUTEN-FREE PIZZA DOUGH AND GLUTEN-FREE PASTA ARE AVAILABLE UPON REQUEST. ALL PIZZA DOUGH AND PASTA MADE IN-HOUSE DAILY.

— PRIMI —

ADD CHICKEN (9) MEATBALLS (10) SHRIMP (16)

ARRABBIATA 28

SPICY POMODORO TOSSED WITH GEMELLI PASTA, SMOKED ITALIAN SAUSAGE, PEPPERS, AND ONIONS

CACIO E PEPE 24

SPAGHETTI IN A CREAMY PECORINO CHEESE SAUCE FINISHED WITH CRACKED BLACK PEPPER

POMODORO 20

FETTUCCHINE WITH HOUSE MADE POMODORO SAUCE TOPPED WITH SHAVED PARMESAN

PESTO 24

CAMPANELLE TOSSED WITH FRESH PESTO AND HEIRLOOM CHERRY TOMATOES, TOPPED WITH SHAVED PARMESAN
** CONTAINS NUTS **

BOLOGNESE 26

PAPPARDELLE TOSSED WITH BOLOGNESE SAUCE, TOPPED WITH SHAVED PARMESAN AND GARLIC WHIPPED RICOTTA

FIDANZATA 24

SPINACH, HEIRLOOM TOMATOES, ZUCCHINI, EGGPLANT, AND LOCAL MUSHROOMS WITH RIGATONI IN A ROASTED RED PEPPER SAUCE, TOPPED WITH LOCAL MICROGREENS

PICCATA 32

CHOICE OF CHICKEN OR VEAL, THIN-POUNDED, HAND-BREADED, AND PAN-FRIED, SERVED WITH A LEMON CAPER BUTTER SAUCE AND SPAGHETTI

TAGLIATELLE AL BURRO 32

THINLY CUT EGG YOLK PASTA TOSSED WITH A GARLIC BUTTER SAUCE, ROASTED RED PEPPERS, TUSCAN SAUSAGE, AND TOPPED WITH FRESH GRATED PARMIGIANO-REGGIANO CHEESE

RISOTTO DI MARE 36

CREAMY LEMON RISOTTO WITH FRESH SCALLOPS, TIGER PRAWN, AND CLAMS

NERO 36

SQUID INK FETTUCCHINE WITH FRESH SCALLOPS IN A LEMON GARLIC CREAM SAUCE TOPPED WITH GRILLED LEMON AND BLISTERED CHERRY TOMATOES

— SECONDI —

BRANZINO 32

PAN-SEARED AND BUTTER-BASTED
MEDITERRANEAN SEA BASS SERVED WITH
RED WINE BALSAMIC REDUCTION, GRILLED
LEMON, AND TOPPED WITH SUN DRIED
TOMATO CAPER RELISH

OSSO BUCO 44

VEAL SHANK BRAISED WITH RED WINE;
TOPPED WITH GREMOLATA AND SERVED
WITH SAFFRON RISOTTO

BRACIOLA 40

12 OZ NEW YORK STRIP GRILLED AND
TOPPED WITH GARLIC COMPOUND
BUTTER, SEA SALT, AND CRACKED
BLACK PEPPER AND SERVED WITH CHOICE
OF PATATE FRITTE OR VERDURA

BISTECCA FIORENTINA 60

20 OZ BONE-IN RIBEYE GRILLED AND
TOPPED WITH GARLIC COMPOUND
BUTTER, SEA SALT, AND CRACKED
BLACK PEPPER AND SERVED WITH CHOICE
OF PATATE FRITTE OR VERDURA

— CONTORNI —

ASIAGO GNOCCHI 10

ASIAGO STUFFED POTATO DUMPLING
WITH POMODORO SAUCE OR
GORGONZOLA SAUCE

PATATE FRITTE 6

SHOESTRING POTATOES, FRIED, AND
GARNISHED SALT & PEPPER 

RISOTTO 8

MUSHROOM AND PROSCIUTTO RISOTTO
OR SAFFRON 

VERDURA 6

ROASTED BROCCOLINI, ASPARAGUS,
AND CARROTS 

CIOPPINO 36

TIGER PRAWN, SCALLOPS, AND CLAMS IN A
TOMATO FENNEL BROTH

AGNELLO 42

MARINATED AND GRILLED LAMB CHOP,
SERVED WITH FRESH MINT PESTO AND
SERVED WITH CHOICE OF RISOTTO

COSTOLE CORTE 44

BONE-IN BEEF SHORT RIBS, BRAISED WITH
RED WINE, VEGETABLES, FRESH HERBS,
ROASTED LOCAL MUSHROOMS,
AND MICROGREENS AND SERVED WITH
CHOICE OF RISOTTO

BISTECCA DI MAIALE 48

GRILLED TOMAHAWK PORK CHOP WITH A
COGNAC PANCETTA GLAZE AND SERVED
WITH PATATE FRITTE OR VERDURA

— BAMBINI —

POMODORO 8

FETTUCCINE WITH HOUSE-MADE
TOMATO SAUCE AND MEATBALLS

PASTA FORMAGGI 6

SPAGHETTI WITH A CHEESE SAUCE

PIZZETTA FORMAGGI 10

CHEESE PIZZA

PIZZETTA DANTE 12

PEPPERONI PIZZA

PATATE FRITTE 6

FRENCH FRIES

 GLUTEN-FREE

— MENÙ DEGUSTAZIONE —

A TASTING MENU FEATURING SIX HAND-MADE PASTA DISHES FROM OUR CHEFS.
ENJOY SMALL PORTIONS OF DIFFERENT STYLES OF PASTA AND DISCOVER THE FLAVORS OF ITALY.
BUON APPETITO! 75/PERSON (100/PERSON WITH WINE PAIRINGS)

CACIO E PEPE	PAIRED WITH CHARDONNAY
TAGLIATELLE	PAIRED WITH PINOT GRIGIO/SAUV BLANC
ARRABBIATA	PAIRED WITH PRIMITIVO
RISOTTO DI MARE	PAIRED WITH PINOT GRIGIO
BOLOGNESE	PAIRED WITH CHIANTI CLASSICO
PESTO CAMPANELLE	PAIRED WITH CANNONAU

— DOLCI —

BONGO 14

FRESH-MADE PASTRY FILLED WITH SWEET VANILLA CREAM AND
TOPPED WITH DARK CHOCOLATE GANACHE

TIRAMISU 12

LADY FINGERS SOAKED IN COFFEE LIQUEUR LAYERED WITH
WHIPPED MASCARPONE CREAM AND GARNISHED WITH COCOA POWDER

PANNA COTTA 9

COOKED AND THICKENED CREAM MADE WITH
PASTRY CHEF'S CHOICE OF SEASONAL FLAVORS 

AFFOGATO AL CAFFE 10

PARLOUR VANILLA BEAN ICE CREAM "DROWNING" IN A SHOT OF ESPRESSO AND
GARNISHED WITH GHIRADELLI CHOCOLATE AND A WAFER COOKIE

