

Antipasti di Terra

Zuppa di Vongole. Clam soup in a tomato saffron broth with Sardinian fregola and fresh chives. 8.5

Carpaccio di Manzo*. Thin slices of raw beef tenderloin (York County PA) with arugola, Reggiano, lemon and Sicilian extra virgin. 11

Friarelli con Polenta. Grilled sweet Italian "Grasso" sausage with broccoli rabe sautéed in garlic and crushed red pepper with a drizzle of "Colatura di Alici" 8

Formaggi e Salumi. Mountain gorgonzola, Sicilian Ragusano, black truffle pecorino, prosciutto di Parma, spicy coppa and sweet soppressata. Walnut and fresh fruit. For one 10. For two 19

Melanzane e Mozzarella di Bufala. Grilled eggplant, buffalo mozzarella, basil, aged balsamic and Sicilian extra virgin. 9.5

Antipasto della Casa. House made giardiniera, baked ricotta, roasted red peppers, marinated olives, caper berries and prosciutto di Parma. 11

Antipasti di Mare

Calamari alla Griglia. Grilled calamari with sautéed spinach, lemon, parsley and extra virgin. 9.5

Polpo alla Griglia. Grilled Spanish octopus, potato, arugola, Kalamata olives, red bell peppers, celery, capers and scallions in extra virgin and red wine vinegar. 11

Cozze. Prince Edward Island mussels in white wine, garlic, parsley and thyme served with grilled ciabatta bread. 10

Gamberi. Sautéed wild Gulf shrimp in extra virgin, garlic, tomatoes, red Fresno peppers and parsley. 9.5

Capésante al polline di Finocchio.

Pan roasted sea scallops dusted with wild Tuscan fennel pollen. Roasted beets. 10

Insalate

Insalata Mista. Arugola, radicchio, romaine and Belgium endive in a white balsamic dressing. Campari tomatoes, green onions and watermelon radishes. 7.5

Insalata Siciliana di Arance e Finocchi. Cara Cara oranges, fennel and arugola salad. Red onions, oil cured olives. Red wine vinegar dressing with Sicilian extra virgin. 8.5

Le Paste

Spaghetti ai Frutti di Mare Spaghetti with scallops, mussels, clams, calamari and wild Gulf shrimp in white wine, extra virgin, garlic, parsley, tomatoes and fresh red Fresno peppers. 21

Gnocchi alla Bolognese. House made potato gnocchi in a meat sauce made with beef, pork and veal. Reggiano and basil. 19

Cavatelli alla Bottarga di Tonno. House made semolina cavatelli with Sardinian dried tuna roe, roasted cauliflower, sun dried tomatoes, toasted bread crumbs, crushed red chili, parsley, garlic and Sicilian extra virgin. 23

Rigatoni alla Scamorza

Rigatoni with smoked mozzarella, prosciutto, peas, roasted and salted pistachio nuts in a cream sauce with Reggiano, fresh ground black pepper and parsley. 19

Pappardelle ai Funghi. House made pappardelle with Portobello, cremini and shiitake mushrooms. Brussel's sprouts shallots, garlic and extra virgin. Reggiano and basil. 19.5

Le Carni

Costata di Maiale Pan roasted pork rib chop stuffed with prosciutto, smoked mozzarella and sage. Pan fried potato gnocchi and Brussel's sprouts. 24

Filetto di Manzo. Grilled 6 oz beef tenderloin in a rosemary red wine demiglace. Mushroom risotto and grilled asparagus. 31

IL Pescato

Grigliata di Pesce Grilled calamari, scallop, wild Gulf shrimp and East Coast striped bass with salmoriglio. Saffron risotto and Sicilian eggplant Caponata. 25

Contorni

Eggplant Caponata 4 Brussel's Sprouts 4
Spinach 4 Grilled Asparagus 5
Mushroom risotto 5 Saffron risotto 5

