



ANTIPASTI TERRA

Homemade Burrata \$21

Hand Pulled Mozzarella, filled with Stracciatella Cream, served with Roasted Bell Peppers, Pine Nuts, Anchovies & Sage

Carpaccio Di Manzo \$19

Beef Tenderloin, Arugula, Capers, Mushrooms, Boiled Egg, Spring Onions, Parmesan, topped with Black Peppercorn Sabayon

Caprese Salad \$17

Traditional Tomato and Hand Pulled Mozzarella, Basil, Olive Oil & Marjoram

Sformatino di zucchini \$16

Zucchini Soufflé, Carrots Purée & Crispy Leeks

Tagliere Portofino \$19

Italian Cold Cuts, Coccole, Mix of Crostini, Pecorino Cheese & Honey

ANTIPASTI MARE

Polpo e Patate \$16

Grilled Octopus, served with Saffron Potato Purée, Olives, Fava Beans & Roasted Cherry Tomato

Impepata di Cozze \$18

Sauté Mussels, Lemon, White Wine & Peppercorn, served with Garlic Crostone

Tuna Carpaccio \$19

Olives, Capers & Arugula, drizzled with Lemon Oil

Grilled Calamari \$19

Arugula, Radicchio, Cherry Tomato Salad, with Provenzale Sauce

Spadellata di Gamberi \$15

Shrimps, Asparagus & Cherry Tomato Saute, served with a Garlic Crostone

ZUPPE

Minestrone \$10

Classic Vegetable Soup,
served with Crispy Parmesan
Cheese & Croutons

Lenticchie \$9.50

Lentil Soup with
Parma Ham, Pancetta &
Homemade Sausage

Zuppa del Giorno \$9

Ask about our
Daily Soup

PANE

Garlic Bread \$3.75

4 Slices per Order

Italian Bread \$2.50

Bread & Butter,
4 Slices per Order

Focaccia \$8.00

Pizza crust, topped
with Garlic, Olive Oil
& Seasoning

INSALATE

Cesare \$15

Romaine Lettuce, Caesar Dressing,
Croutons & Parmesan

Mista \$15

Mixed Greens, Green Beans, Carrot, Cucumber,
Pistachio, Parmesan, Balsamic Dressing

Caprina \$21

Arugula Leaves, Caramelized Goat Cheese,
Walnuts, Mushrooms, Red Beet, Strawberries,
Raspberry Dressing

Verde \$15

Spinach, Arugula, Avocado, Fava Beans,
Grilled Broccolini, Basil Pesto Dressing



PRIMI PIATTI TERRA

Tagliatelle Al Ragu \$21

Homemade Tagliatelle Pasta, Beef Ragu & Parmesan Cheese

Tagliolini \$22

Homemade Tagliolini Pasta, Sausage, Green Peas, Ricotta & Saffron

Tortelloni \$22

Homemade Ravioli, filled with Wild Mushrooms, Ricotta, Asparagus Tips, Crispy Straw Potatoes, Butter & Sage

Gnocchi \$23

Homemade Potato Gnocchi, Parmesan Velvety, Crispy Pancetta & Truffle Oil

Fiaccheraia \$24

Spaghetti Pasta, Parma Ham, Olives, Cherry Tomato Sauce & Pecorino Cheese

Risotto Milanese \$29

Saffron Risotto, Butter & Parmesan

PRIMI PIATTI MARE

Scoglio \$30

Spaghetti Pasta, Clams, Mussels, Calamari, Shrimps, Daily Catch in a Cherry Tomato Sauce

Vongole \$32

Linguine Pasta, Clams, White Wine, Chili, Garlic & Parsley

Cozze \$30

Orecchiette Pasta, Mussels, Cannellini Beans & Cherry Tomatoes

Ravioli Di Branzino \$30

Homemade Ravioli, filled with Mediterranean Sea Bass, Potatoes, Clams, Shrimp & Cherry Tomatoes

Risotto \$32

Seafood Risotto, Lemon Zest & Parsley

Luciana \$34

Linguini Pasta, Lobster meat, Scallops & Shrimps in a Pink Brandy Sauce

SECONDI PIATTI TERRA

Polpette \$28

Classic Beef & Pork Meatballs,
served with Spaghetti Pasta,
Tomato Sauce & Parmesan

Saltimbocca \$36

Veal Loin Scalop, Topped with
Parma Ham, Sage, Marsala Sauce,
Mashed Potato & Sauté Spinach

Scottadito \$38

Grilled Lamb Chop, Artichokes,
Roasted Potatoes & Red Wine Jus

Salsiccia \$28

Homemade Pork Sausage,
Grilled Boccolini & Fresh Chili

Melanzana alla Parmigiana \$25

Fried Eggplant, Tomato Sauce,
Mozzarella & Parmesan

Bistecca Portofino \$42

Grilled 10oz Rib Eye Steak, served
with Grilled Vegetables, topped
with Garlic Butter Sauce

Pollo Gabriele \$27

Breaded Free Range Chicken Breast,
Topped with Parma Ham, Arugula,
Cherry Tomatoes & Truffle Oil Salad

SECONDI PIATTI MARE

Tegamaccio \$38

Seafood Stew, Cherry Tomato Sauce,
served with Garlic Crostone

Branzino alla Isolana \$38

Baked Mediterranean Sea bass, Zucchini, Onions,
Olives , Cherry Tomatoes & Potatoes

Pesce al Guazzetto \$36

Pan Seared Bermuda Catch, Clams,
Saffron Potatoes, Fava Beans & Fish Broth

Tagliata di Tonno \$40

Grilled Local Tuna, served with
Potato & Avocado Mashed, topped
with Amatriciana Sauce