

VONGOLE AL PESTO E POMODORO 29.00
(White Manila clams in a pesto & tom. sauce)

ASPARAGI ALLA MILANESE 25.00
(Steam asparagus w/ cheese, eggs & brown butter)

FRITTO MISTO 28.00
(Pan-fried shrimp, squid, white baits & Italian parsley)

MOZZARELLA DI BUFALA CON PROSCIUTTO E POMODORO 28.00
(Bufalla mozzarella ch. w/ tomatoes & Italian ham)

INSALATA DI SPINACI E CAPESANTE 27.00
(Charcoal grilled sea scallops over baby spinach)

TAGLIOLINI AL LIMONE E RICOTTA 45.00
(Homemade pasta, lemon sauce, limoncello, ricotta, parsley)

MEZZE MANICHE ALLA CHECCA 43.00
(Half sleeve pasta w/ fresh mozzarella, chopped tom, onions, basil)

CAVATELLI AL CACIO E PEPE 46.00
(Homemade pasta w/ pecorino chz, pepper sauce)

PAPPARDELLE ALLA BUTTERA 47.00
(Homemade pasta w/crumbled hot & sweet sausage, peas, tom, touch of cream)

RAVIOLI AL BURRO SALVIA 44.00
(Homemade spinach & ricotta cheese ravioli w/ butter & sage sauce)

RISOTTO DEL GIORNO P/A
(Long cooked arborio of the day)

POLLETTO ALLA PAESANA 46.00
(Roasted butterflied free-range chicken in a balsamic reduction & thyme)

COSTOLETTE D'AGNELLO SCOTTADITO 69.00
(Broiled rack of lamb marinated w/ fresh herbs)

FEGATO ALLA SALVIA 44.00
(Calf's liver sautéed w/ brown butter & sage)

FILETTO AL TUTTO PEPE 74.00
(Grilled filet mignon, finish in a pepper corn cream sauce)

SCALOPPINE ALLA SORRENTINA 52.00
(Veal medallions w/ eggplant, prosciutto & provolone ch)

SALMONE AL RASPIGHI 48.00
(Poached salmon w/ peppers & pinenuts)

DENTICE ALLA MARICHIARO 47.00
(Red snapper, light tom sauce, mussels, oregano, ww)

INSALATA DI CAVOLFIORE E TONNO 27.00
(Boiled cauliflower, Italian tuna, lemon, parsley)

INSALATA D' AVOCADO 28.00
(Frisee salad topped w/ avocado & white anchovies)

INSALATA MINIERI 29.00
(Chopped salad, parm cheese, mushrooms, beans, onions)

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*