

STUFATO DI CAVOLFIORE 26.00
(Cauliflower stew w/ bread, parm. Cheese & thyme)

VEGETALI ALLA GRIGLIA 25.00
(Grilled seasonal vegetables)

BURRATA CON POMODORI 28.00
(Creamy bufala mozzarella w/ roasted cherry tom. & thyme)

CALAMARI ALLA GRIGLIA 28.00
(Grilled squid, lightly breaded, chopped tomatoes)

VONGOLE CON PESTO E POMODORO 31.00
(White Manilla clams in a pesto & tomato sauce)

PENNE ALLO STRACOTTO 44.00
(Penne pasta w/ pot roast & tom. sauce)

ROTOLO AL TARTUFO 46.00
(Rolled thin layers or homemade pasta w/ ricotta chz, spinach, cream, truffle oil)

PAPPARDELLE ALLA BUTTERA 46.00
(Homemade pasta w/crumbled sausage, peas, tom, touch of cream)

AGNOLOTTI CON MAGGIORANA 47.00
(Homemade veal & ricatta ravioli w/ marjoran & parm. sauce)

GNOCCHI AI FUNGHI 43.00
(Potato dumplings w/ mushrooms, basil, touch of cream)

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

PETTO DI POLLO CON PANCETTA 46.00
(Boneless chicken breast in a ww, pancetta sauce)

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

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

FILETTO CANTINORI 72.00
(Grilled filet mignon, finish w/ garlic-cream sauce)

SCALOPPINE ALLA SORRENTINA 55.00
(Veal medallions w/ eggplant, prosciutto, cheese, ww, touch of tom)

SCAMPI CON SPINACI E POMODORI 47.00
(Tiger shrimp w/ cherry tom., spinach, ww)

SALMONE ALLA MOSTARDA 48.00
(Roasted salmon, finish w/ mustard-cream sauce)

INSALATA TRICOLORE 26.00
(Arugula, endive, radicchio w/ house dressing)

INSALATA D'INDIVIA 27.00
(Endive salad w/ olive oil, red wine vinaigrette)

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.*