

TORTINO DI MELANZANE 27.00
(Eggplant, cheese, tomato, egg in a crock)

FRITTO MISTO 28.00
(Squid, whitebaits, shrimp, parsley pan sauteed)

CARPACCIO DI SALMONE 34.00
(Smoked salmon w/ mache salad, red onions & capers)

VITELLO TONNATO 33.00
(Sliced veal w/ a tuna mayonnaise & capers)

PANZANELLA 22.00
(Bread, cucumbers, scallions, onions, tom, rw vinegar)

TAGLIOLINI AL LIMONE E RICOTTA 39.00
(Homemade pasta, lemon sauce, ricotta, parsley)

MEZZEMANICHE ALLA CHECCA 37.00
(Short rigatoni w/ chopped tom, mozzarella, basil room temperature)

BUCATINI ALLA GRICIA 41.00
(Thick spaghetti w/ guanciale, black pepper & Pecorino cheese)

PAPPARDELLE ALLA BUTTERA 43.00
(Homemade pasta w/crumbled sausage, peas, tom, touch of cream)

CAVATELLI AL PESTO E FAGIOLI 44.00
(Homemade pasta w/ pesto, beans, touch of cream)

RISOTTO DEL GIORNO P/A
(Risotto of the day)

POLLETTO AL LIMONE 47.00
(Roasted free-range chicken w/ lemon & sage)

COSTOLETTE D'AGNELLO SCOTTADITO 67.00
(Broiled rack of lamb marinated with fresh herbs)

FEGATO ALLA SALVIA 42.00
(Calf's liver sautéed with brown butter & sage)

FILETTO AL CANTINORI 64.00
(Grilled filet mignon, finish with garlic cream sauce)

SCALOPPINE ALLA SORRENTINA 46.00
(Medallions of veal, eggplant, prosciutto, cheese, ww, touch of tom.)

SALMONE ARTICO ARROSTO 49.00
(Roasted arctic char served w/ spinach & roasted potatoes)

SCAMPI CON SPINACI E POMODORI 47.00
(Shrimp sautéed w/ spinach & cherry tom)

SPADA ALLA BRACE 48.00
(Charcoal grilled sword fish w/ lemon & herbs)

INSALATA D' AVOCADO 26.00
(Frisée salad topped w/ avocado & white anchovies)

CRESCIONE CON INDIVIA E GORGONZOLA 25.00
(Watercress, endive, gorgonzola & walnuts)

INSALATA MINIERI 29.00
(Chopped salad, parm ch, mushroom, beans, onions)

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