



PIATTI PICCOLI FREDDI

Tuna Tartar* - 9

Sashimi grade Ahi Tuna with a sesame dressing, served with crunchy flat bread & sliced cucumbers

Beet Confit – 10

Roasted red & gold beets, herbed goat cheese, & tossed with balsamic vinaigrette

Carpaccio di Carne* - 10

Thinly sliced Angus beef tenderloin with arugula salad, shaved parmesan cheese & smoked oil

Bruschetta di Guacamole* - 9

Toasted Ciabatta bread topped with guacamole & rare sashimi grade Ahi tuna

Hummus – 8

A puree of chick peas, tahini, lemon juice and garlic, served with crispy tortillas

Fattoush – 8

A traditional Mediterranean salad of cucumbers, tomatoes, peppers, red onions, radish, mint & pomegranate vinaigrette

Mozzarella Caprese – 12

Fresh Mozzarella, tomato slices, & basil leaves, drizzles with olive oil & a balsamic reduction sauce

Cerviche* - 10

Chopped scallops, red onions, cilantro, & capers, tossed together with lime juice

Prosciutto di Parma, Mozzarella di Bufala e Zucchini – 15

Imported aged Parma Prosciutto, Buffalo mozzarella, and grilled marinated zucchini

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A 20% gratuity rate is automatically charged to parties of 8 or more. A \$3/person fee will be charged for any outside dessert items brought into the restaurant.



PIATTI PICCOLI CALDI

Calamari Fritti – 10

Tender squid lightly breaded & fried, served with salsa verde

Le Capesante – 13

Diver scallops pan seared & served with roasted corn & a chorizo sauce

Parmigiana di Melanzane – 11

Eggplant & tomato layered with fresh mozzarella & basil, topped with a tomato sauce

Gnocchi di Patate – 11

House made potato dumplings served with a Gorgonzola cream sauce & pistachios

Polenta – 11

Polenta under glass with caramelized wild mushrooms and served with a balsamic demi sauce

Petite Crab Cake – 15

Jumbo lump crab cakes, served with soft polenta & a lobster sauce

Gamberoni in Tempura - 13

Jumbo shrimp tempura served with arugula salad & a Wasabi Yuzu dressing

Petite Filet Mignon* – 13

Grilled Angus beef tenderloin topped with a demi glace & served with potatoes

Moules Provencale – 12

Mussels sautéed with garlic, freshly diced tomatoes & white wine

Norwegian Salmon* - 12

Sautéed Norwegian salmon served with pan fried zucchini and a yogurt dill sauce

Shrimp Scampi – 14

Sautéed shrimp with a lemon butter garlic sauce on a bed of soft polenta

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ZUPPE

Gazpacho – 7

A chilled tomato & vegetable soup

Zuppa di Cipolle – 7

Traditional French onion soup

Zuppa di Granchio e Mais – 9

Crab & Corn chowder soup

INSALATE

La Mista – 7

Field greens served in a balsamic vinaigrette dressing

Insalata Cesare* – 7

Romaine lettuce tossed with house made Caesar dressing*, topped with shaved Parmigiano Reggiano & croutons

Arugula – 8

Baby arugula salad with shaved parmesan cheese & an extra virgin olive oil lemon dressing

Panache – 10

Salad of julienne endives & apples, tossed with dates & cucumbers, served with an orange vinaigrette

Salmon Spinach Salad* – 16

Grilled salmon filet on a bed of baby spinach topped with wild mushrooms & served with a warm mustard vinaigrette

Filet Mignon Salad* – 16

Filet mignon served on a bed of field greens with caramelized shallots tossed with balsamic vinaigrette, & topped with blue cheese crumbles

Grilled Ahi Tuna Salad* – 15

Sashimi grade Ahi tuna sliced on a bed of baby greens topped with avocado, diced tomato & cucumber, served with a lemon vinaigrette

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PASTA

Ravioli d’Arogosta – 11 – Half / 21 – Full

House made pasta stuffed with fresh lobster & served in a lobster sauce

Garganelli alla Bolognese – 13 – Half / 19 – Full

House made egg-based garganelli pasta with beef, pork, and veal “Bolognese” sauce

Fettuccine ai Funghi Misti – 12 – Half / 18 – Full

House made fettuccine pasta with sautéed wild mushrooms & a touch of cream sauce

Parpadelle con Ragù d’Agnello – 13 – Half / 21 – Full

Hand rolled pasta topped with our house specialty, slowly braised ragù of lamb

Cavatelli – 12 – Half / 17 – Full

House made ricotta cavatelli served with “Grandmother’s Tomato Sauce” and Pecorino cheese

+Add fresh buffalo mozzarella: \$3

Risotto alle Capesante – 14 – Half / 21 – Full

Sautéed sea scallops, fire roasted red peppers, and tomatoes, slowly cooked in a shellfish fume served with organic Acquerello rice

Risotto Porcini e Manzo* – 21 – Full

Organic Acquerello rice with wild mushrooms, topped with a grilled 4oz filet mignon

Fettuccine with Chicken – 12 – Half / 20 – Full

House made fettuccine pasta with organic roasted chicken ragù, sun dried tomatoes, with a Parmigiano Reggiano+ and basil fondue

+ Aged 24 months

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SECONDI PIATTI

Pan Seared Chilean Sea Bass – 28

Pan seared Chilean Sea Bass served with soft polenta, sautéed spinach, cherry tomatoes and a basil salmoriglio sauce

Filet Mignon* – 29

Grilled free range Angus filet mignon, served with grilled eggplant and sautéed wilted spinach

Jumbo Lump Crab Cakes – 28

Fresh jumbo lump crab cakes served with soft polenta, seasonal vegetables and a lobster sauce

Tonno* – 23

Sashimi grade Ahi tuna encrusted with black and white sesame seeds, pan seared rare and served with seaweed salad and a balsamic soy sauce

Salmone* – 24

Pan seared Norwegian salmon served with steamed rice and seasoned vegetables in a mustard seed sauce

Pollo Organico ai Marsala– 19

Sautéed organic chicken breast with wild mushrooms, Marsala wine, a touch of cream with potatoes and vegetables of the day

Capesante – 28

Seared Sea Scallops served with black squid ink, fregola pasta “caviar”, with wild mushrooms in a lobster sauce

Vitello* – 27

Pan roasted veal tenderloin with sautéed mushrooms, curly fries and a rosemary sauce

DOLCI

Tiramisu* – 8

Crème Brulee – 8

Chocolate Mousse – 8

Cheesecake - 8

Gelati – 8

Sorbetti – 8

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Cheese Plate – 11

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