

Appetizers

meatballs with mozzarella, basil and pecorino over marinara 8

polpette di manzo

rice balls with green peas and tomato sauce 9

suppli' alla romana

mozzarella cheese ball, lightly coated and fried 9

mozzarella in carrozza

lightly fried gulf shrimp and calamari with marinara and artichoke dips 14

fritto misto

burrata cheese with blood orange fruit and prosciutto 14

burrata con sanguinella e prosciutto parma

mediterranean octopus salad with black olives, potatoes and crunchy yams 13

insalata di polpo

spring mix greens, english cucumbers with a light vinaigrette 7

insalata della casa

romaine lettuce, caesar dressing, parmesan cheese, croutons 7

insalata cesare

Pasta

cocoa-infused fettuccine tossed with pecorino-romano cheese 19

cacio e pepe

spaghetti pasta with egg, pecorino-romano and guanciale 15

spaghetti carbonara

bucatini pasta with guanciale, onion and a light tomato sauce 15

bucatini alla amatriciana

spinach and ricotta cheese filled ravioli topped with truffle, mushroom and italian sausage 24

ravioli salsiccia e tartufo

fettuccine pasta with a meat and tomato sauce 18

fettuccine alla bolognese

homemade layered pasta sheets with meat and marinara 15

lasagna di carne

ziti pasta with capers and tuna with olive oil and garlic 17

ziti tonno e capperi

squid ink-infused fettuccine with mixed seafood in a pizzaola sauce 24

fettuccine nero di seppia allo scoglio

Fish

traditional seafood soup with shrimp, clams, mussels and in a spicy tomato broth 24

zuppa di pesce alla romana

seared sea scallops and shrimp served with fregola 26

capesante e gamberi

grilled octopus served with crispy polenta and cannellini beans 26

polpo alla griglia

filet of salmon on a bed of citrus braised red cabbage 23

salmone con cavolo rosso brasato

red snapper with an orange and fennel sauce 27

dentice all' arancia

whole fish carved table-side (ask your server for today's fresh selection) mkt

pesce al forno

Meat

breaded chicken breast with roasted potatoes and mushrooms, side mixed green salad 18

cotolette di pollo alla palermitana

slowly braised veal shank with polenta and green peas 29

ossobuco brasato

braised lamb shank served with polenta and string beans 26

stinco d'agnello in umido

veal scaloppine with prosciutto di parma and sage in a white wine sauce served with sauteed artichoke 24

saltimbocca alla romana

Sides

sauteed mushrooms 6

roasted potatoes 6

mixed greens 5

friggirelli peppers 6

sauteed artichokes 7

