

## ANTIPASTI

**mixed spring greens, English cucumbers in light vinaigrette**  
*insalata della casa 7*

**romaine hearts, Caesar dressing, shaved Parmigiano, croûtons**  
*insalata alla cesarea 7*

**meatballs with mozzarella, pecorino, marinara & basil**  
*polpette di manzo 9*

**Mediterranean octopus, black olives, potatoes & yam crisps**  
*insalata di polpo 14*

**gulf shrimp, calamari, marinara & artichoke dip**  
*fritto misto 15*

**cream-filled mozzarella, figs & prosciutto**  
*burrata con fichi e Prosciutto di Parma 15*

**octopus sliders with burrata**  
*panini al polpo 15*

**street food napoletano**  
*arancini (rice balls), mozzarella in carrozza (breaded mozzarella)  
& panzerotti (mini pizzas) 16*

## PASTA

**lasagna with meat sauce**  
*lasagne 16*

**spaghetti with egg, pecorino romano & guanciale**  
*carbonara 16*

**spaghetti with fresh clams & white wine**  
*vongole 18*

**fettuccine pasta with a meat & tomato sauce**  
*bolognese 19*

**fettuccine tossed tableside with pecorino romano**  
*cacio e pepe 19*

**orecchiette with sausage, rapini in a light tomato sauce**  
*orecchiette salsiccia 19*

**gnocchi in a light gorgonzola sauce**  
*gnocchi al gorgonzola 19*

**paccheri with shrimp, asparagus & saffron sauce**  
*paccheri con gamberi 22*

**squid ink fettuccine with mixed seafood in a pizzaiola sauce**  
*fettuccine al nero di seppia 24*

**spinach & ricotta cheese ravioli topped with truffle  
mushroom & housemade Italian sausage**  
*ravioli con ripieno di salsiccia 24*

## PESCE

**salmon fillet on a bed of citrus-braised red cabbage**

*salmon con cavolo rosso brasato 24*

**rustic soup with shrimp, clams, mussels  
in spicy tomato broth**

*zuppa di pesce alla romana 25*

**grilled octopus, burrata, mixed greens  
& white truffle oil**

*polpo "terra e mare" 26*

**grilled tuna topped with herb vinaigrette over lemon risotto**

*tonno alla griglia 26*

**Chilean sea bass over chilled bell peppers & mint**

*branzino cileno con peperonata estiva alla menta 29*

**oven-roasted lobster tail, saffron risotto & Prosecco reduction**

*aragosta 35*

**whole fish filleted tableside**

*pesce al forno mkt*



## CARNE

**breaded chicken breast with roasted potatoes**

**mushrooms, mixed greens on the side**

*cotolette di pollo alla palermitana 19*

**veal scaloppine with Prosciutto di Parma & fried sage  
in white wine sauce, served with sautéed artichoke**

*saltimbocca alla romana 25*

**braised lamb shank served with polenta & green beans**

*stinco d'agnello in umido 27*

**slowly braised veal shank with polenta & tomato gratin**

*ossobuco 29*

## CONTORNI \$7

*sautéed mushrooms / roast potatoes*

*mixed vegetables / sautéed artichokes*