

SALADS

CHICKEN +5 SHRIMP +7 WHITE ANCHOVIES +2

PERA 10
poached pear / hazelnuts / gorgonzola
dried apricots / greens / pear vinaigrette

FARRO 10
italian spelt / beets / goat cheese
pistachios / arugula / roasted fennel
balsamic vinaigrette

PAN/CAESAR 10
pancetta / reggiano / chopped egg
croutons / romaine / caesar dressing

BUFALA 11
bufala mozzarella / greens / capers
herbs / heirloom cherry tomatoes / garlic

ARUGULA 10
olives / pickled eggplant / bell peppers
heirloom cherry tomatoes / reggiano
mozzarella / balsamic vinaigrette

SOUPS

FAGIOLI 7
beans / prosciutto / pasta / tomato broth

GRANCHIO 15
crab meat / corn / seafood chowder

SANDWICHES

FOCACCIA BREAD

TOSCANO 10
chicken / mozzarella / bell peppers
sun-dried tomatoes / balsamic vinaigrette

COTOLETTA 10
chicken cutlet / tomato sauce / mozzarella

STRACOTTO 12
short rib / shallots / arugula / provolone

NAPOLI 12
bufala mozzarella / prosciutto / basil
heirloom cherry tomatoes
balsamic reduction / EVOO

AGRESTE 10
eggplant / zucchini / mushrooms / fontina
dried cherry tomatoes / balsamic vinaigrette

PIZZA

TWELVE INCH / BRICK OVEN

JANARA 12
tomato sauce / basil / mozzarella

CAZZIMMA 17
prosciutto / arugula / reggiano
balsamic / mozzarella

‘O CAFONE 16
broccoli rabe / sausage / garlic / provolone

SARCHIAPONE 16
tomato sauce / bell peppers / mushrooms
onions / sausage / pepperoni / mozzarella

‘A ZEZZENELLA È BONA 17
bolognese meat stew / burrata cheese

FACC ‘E CAZZ 16
roasted porchetta / shallots / arugula
balsamic / provolone

STUPPOLA 17
chicken / dried cherry tomatoes
creamy pesto / mozzarella

CCÄ NISCIUNO È FESSO 16
figs / bresaola / gorgonzola / hazelnuts
honey / balsamic / mozzarella

‘NGUACCHIATA 15
escarole / mushrooms / pine nuts / garlic
raisins / olives / smoked scamorza

FIGLIO ‘E ‘NTROCCHIA 19
short rib / cognac beef sauce
shallots / smoked scamorza

CHINE ‘E CORNE 12
spicy tomato sauce / oregano
reggiano / basil / olives / garlic

CURNUT 15
tomato sauce / zucchini / bell peppers
eggplant / mushrooms / mozzarella

CUOPPO ALLESSE 15
truffled mushrooms / ricotta / fontina

‘NZALLANUTO 16
tomato sauce / red onions / ricotta
sweet savory meatballs / mozzarella

BEVERAGES

SOFT DRINKS 2 / ORGANIC ITALIAN SODAS 4 / MINERAL WATER 6

20% GRATUITY WILL BE ADDED TO TOTAL BILL ON PARTIES OF SIX GUESTS OR MORE / CAKE PLATING \$2 PP

APPETIZERS

FICO

fresh figs / mascarpone / pine nuts
prosciutto / mango balsamic pearls

13 / 20

ROLLATINI GIALLI

cheese stuffed eggplant slices
yellow tomato sauce

7 / 14

CALAMARI

fried squid / spicy tomato sauce

12 / 19

BURRATA

burrata cheese / beef bresaola / peppers
pickled eggplant / balsamic reduction

12 / 19

SPIEDINI

reggiano crusted mozzarella
cognac beef reduction

10 / 17

POLPETTE

beef meatballs / pine nuts / raisins
tomato sauce / melted provolone

13 / 20

OTTO

grilled octopus / olives / pickled peppers
heirloom cherry tomatoes / lemon / garlic
italian spelt / pickled fennel / arugula

14 / 21

ZUPPETTA

mussels / clams / seafood tomato sauce
caperberries / grilled focaccia

11 / 18

PASTA

VALENTINO

tomato ricotta cavatelli / sliced chicken
breast / dried cherry tomatoes
creamy pistachio pesto

15

RADIATORI

beet pasta / artichokes / beans
spinach / zucchini / bell peppers
yellow tomato roasted garlic sauce

14

CANNELLONE

spinach pasta
stuffed with lobster meat / mascarpone
brandy / tomato cream sauce

18

GENOVESE

gnocchi / braised short rib
reggiano / shallots / beef reduction

18

PAPPARDELLE

ridged broad pasta / burrata cheese
bolognese meat sauce

15

ROMOLO

paccheri / sliced chicken breast / pancetta
shallots / roasted garlic tomato sauce

15

CLASSICS

EGGPLANT PARMIGIANA 14 / BAKED ZITI 12 / GNOCCHI SORRENTINA 13 / VODKA 12 / ALFREDO 12

LUNCH ENTREES

LUCA

shrimp / crabmeat / scallops / capers
asparagus / roasted tomatoes / linguine
creamy white wine sauce

19

SALTIMBOCCA

veal tenderloin scaloppini / prosciutto
sage / spinach / bufala mozzarella
brandy sauce / fingerling potatoes

18

CAPELANTE

seared scallops / green peas / corn
bell peppers / risotto / saffron sauce

18

VEAL PARMIGIANA

veal tenderloin cutlet
tomato sauce / mozzarella / rigatoni

17

BRANZINO

mediterranean sea bass filet / escarole
zucchini / tomato ricotta cavatelli
roasted garlic lemon sauce

17

BIANCO

chicken breast / fontina / asparagus
pistachios / béchamel / paccheri

16

ISCHIA

shrimp / calamari / clams / mussels
linguine / seafood tomato sauce

17

GALLINAIO

battered chicken breast / porchetta
eggplant / broccoli rabe / provolone
chicken au jus / fingerling potatoes

17

MARETERRA

veal tenderloin scaloppini / shrimp / capers
zucchini / linguine / scampi sauce

19

CHICKEN PARMIGIANA

chicken cutlet
tomato sauce / mozzarella / rigatoni

14



Chef Andréa Di Meglio