

Antipasti / Appetizer

La Polpetta 18

8 oz classic meatball, tomato sauce & ricotta

Carpaccio di Manzo 22

Beef carpaccio, baby arugula, truffle oil & parmigiano

Calamari Fritti 21

Fried squid, marinara sauce

Tartaro

(Tuna 25 • Salmon 23)

Chopped avocado, scallion, cucumber & cilantro topped with sesame seeds and soy sauce

Burrata 20

Burrata cheese, mortadella & cherry tomatoes

Parmigiana di Melanzane 18

Eggplant parmigiana, tomato sauce, mozzarella, parmigiano & basil

Polpi Affogati 28

Grilled octopus with olive oil, vinegar and capers

Cozze 19

Mussels braised in white wine or tomato sauce & herbs

Risotto Croquettes 17

Insalate / Salads

Insalata di Campo 14

Mix seasonal green, cherry tomatoes, balsamic dressing

Cesare 14

Romain lettuce, Caesar' dressing, parmigiano cheese, croutons

Insalata di Quinoa 17

Warm kale, quinoa, shiitake mushrooms, avocado, lemon vinaigrette

Insalata di Barbabietole 17

Red beets, toasted almonds, goat cheese, balsamic dressing

Insalata di Rughetta e Gamberi 22

Arugula, shrimps, grape tomatoes, cannellini beans, prosciutto mustard sauce

Insalata di Caprese 18

Mozzarella, tomatoes, basil



NEXT DOOR ITALIAN RESTAURANT

Zuppa del Giorno

Soup of the Day

Primi / First Course

Rigatoni alla Norma 22

Rigatoni pasta, tomato sauce, eggplant & ricotta salata

Linguine alle Vongole 28

Linguini pasta, white wine, clams, cherry tomatoes, garlic & olive oil, parsley

Tagliatelle al Ragu' di Vitello 25

Homemade tagliatelle, braised veal ragu

Paccheri Arrabbiata 23

Paccheri pasta, creamy spicy tomato sauce

Ravioli di Aragosta 25

Lobster ravioli, tomato sauce, cream

Risotto Porcini 25

Risotto with porcini mushrooms

Fettuccine Alfredo 22

Black Truffle Pasta 35

Boards

Cured meat board 21

Chef selection cheese board 21

Cheese & meats board 30

Pizze / Flat Bread

Margherita 16

Homemade mozzarella, San marzano tomato sauce, basil

Funghi 18

Oven roasted mushrooms, caramelized onions, homemade mozzarella & grana

Diavolo 19

Hot sausage, capicola & soppressata, mozzarella, banana peppers

4 Formaggi 19

Homemade mozzarella, Gorgonzola dolce, smoked provola & ricotta

Funghi e Tartufo 26

Shiitake mushroom, caciocavallo, fontina & truffle oil

Hawaiana 17

Oven roasted pineapples, pancetta, mozzarella & banana peppers

4 Stagioni 23

Homemade mozzarella, ham, artichokes, roasted peppers & balsamic onions

Flat Bread Genevose 21

Ricotta, mozzarella, pesto, cherry tomatoes

Flat Bread Vegetariano 21

Oven roasted mix green vegetables, mushrooms & goat cheese

Flat Bread Parma 23

Burrata cheese, prosciutto di Parma, arugula, shaved parmigiano

Roman Pizette 27

Flat bread, fresh mozzarella, grilled chicken, bacon, avocado, tomato, pesto sauce

Secondi / Second course

Hamburger di Manzo 21

Beef burger fontina cheese,
Mayo dressing & fried onions

Hamburger di Salmone 21

Salmon burger, caramelized onions, Lemon Aioli sauce, French fries

Pollo Parmigiana 26

Chicken breast breaded and pan fried

Stinco di Agnello 33

Slowly braised lamb shank, with polenta

Branzino 39

Baked whole or filet with cherry tomatoes, olive oil, garlic & lemon

Capesante 36

Sautéed scallops in butter garlic & white wine sauce,
served with zucchini

Rib Eye 18 oz 62

Prime Cut

Sides

Asparagus | 10 Brussels sprouts | 10 Kale | 10

Mashed potatoes | 8 French fries | 8

VINI BIANCHI

100	Pinot Grigio i Feudi di Romans, Italy	12.	41
101	Gavi di Gavi Il Rocchin, Piedmont, Italy	13	46
102	Chardonnay Italo Cescon, Friuli, Italy	13	46
103	Riesling Kabinett, "L", Germany	12	43
104	Sauvignon Blanc, Touraine Chenonceaux, France	13	48
105	Pinot Grigio Santa Margherita, Veneto, Italy		68
106	Chardonnay Robert Mondavi, California <i>Private Selection</i>		40
107	Fume Blanc Robert Mondavi, Napa, California		55
108	Chardonnay Sonoma-Cutrer, Russian River, California		50
109	Sancerre Reserve Durande, France		53
110	Pouilly-Fumé, De Ladoucette, France		94

VINI ROSATI

111	Rosé Whispering Angel, Cotes de Provence, France	16	55
112	Domaines Ott Chateau de Selle Rose, Cotes de Provence, France		105
113	Chateau Minuty Cuvee 281 Rose, Cotes de Provence, France		165
114	Bila Haut	12	42
115	Minuty	15	50

VINI SPUMANTE

116	Ruffino Prosecco Superiore Valdobbiadene, Italy.	13	52
117	Moscato Ganeia	10	45

VINI ROSSI

118	Montepulciano D'Abruzzo Terrenobili, Abruzzo, Italy	11.	41
119	Barbera d'Alba Veglio, Piemonte, Italy	12	44
120	Chianti San Enrico, Toscana, Italy	12	44
121	Super Tuscan Integolo, Toscana Italy	13	45
122	Merlot, Seven Falls, Washington State	12	44
123	Pinot Noir, Belles Eaux, Cote de Provence, France	12	44
124	Cabernet Sauvignon, Vineyards, Louis Martini, California	11	40
125	Barbaresco Cascina dele Pertiche. Piemonte, Italy		60
126	Barolo Cascina dele Pertiche, Piemonte, Italy		85
127	Amarone Tuffo, Veneto, Italy		95
128	Amarone Classico Tommasi, Veneto, Italy		160
129	Amarone Della Valpolicella Zeni, Veneto, Italy		80
130	Chianti Classico Peppoli, Toscana, Italy		63
131	Chianti Ruffino Riserva Ducale Tan Label, Toscana, Italy		58
132	Chianti Ruffino Riserva Ducale Gold Label, Toscana, Italy		85
133	Super Tuscan Camporsoli, La Gigliola, Toscana, Italy		65
134	Super Tuscan Lucente, Frescobaldi, Toscana, Italy		65
135	Super Tuscan Luce, Frescobaldi, Toscana, Italy		210
136	Brunello di Montalcino Luce, Frescobaldi, Toscana, Italy		260
137	Brunello di Montalcino Banfi, Toscana, Italy		155
138	Merlot St. Francis, Sonoma Valley, California		54
139	Cabernet Sauvignon St. Francis, Sonoma County, California		54
140	Cabernet Sauvignon Robert Mondavi, Napa, California		90
141	Cabernet Sauvignon Charles Krug "Yountville", Napa, California		68
142	Cabernet Sauvignon Stag's Leap Winery, Napa, Artemis, California		165
143	Cabernet Sauvignon Rodney Strong Reserve, Sonoma County, California		125
144	Cabernet Sauvignon Coppola Claret, Napa, California		56
145	Cabernet Sauvignon Robert Mondavi, <i>Private Selection</i>		42