

ANTIPASTO

Minestrone Tomato broth, white beans, pasta & vegetables	12	Mixed Salad Balsamic vinaigrette, fried capers	12
Bruschetta Warm mix of tomatoes, red peppers, shallots & fresh basil	17	Grilled Shrimp On a sprig of fresh rosemary with cocktail sauce	19
Seasonal Soup	9	Salmon Tartare Sun-dried tomatoes, capers, red onions & parsley	19
Homemade Mozzarella Sticks	18	Beef Tartare Sun-dried tomatoes, capers, red onions & parsley	19
Caesar Salad Pasta e Vino With the famous "Pasta e Vino" dressing	15	Escargots Al Aurora Rosé sauce, shallots & white wine	18
Homemade Fried Calamari	19	Fried Zucchini	17
Duck Rillettes With caramelized onions & Dijon	19	Charcuterie Board (for 2 people) Black Forest ham, spicy soppressata, duck rillettes & prosciutto	28
Polpette Veal meatballs (3), garlic, basil, tomato & white wine sauce	19		

VITELLO

Veal Saltimbocca Alla Romana – Prosciutto, mushrooms, cream & white wine	38
Veal Sorrentino Portobello mushrooms, rosé sauce, garlic & Brandy	38
Veal Gioconda Pancetta, leeks, red peppers & fresh tomatoes	38
Veal Marsala Demi-glace sauce, Marsala wine, mushrooms & cream	38
Osso Bucco Celery, carrots, onions & tomatoes	45

PESCE & GAMBERETTI

Salmon Fillet Fresh salmon, lemon sauce, butter, white wine & shallots	37
Shrimp Sautéed with Pastis Shrimp deglazed with Pastis, cream & shallots	37

CARNE

AAA Filet Mignon 8 oz. Grilled, with pepper sauce	55
Petto di Pollo al Funghetto Chicken breast, portobello mushrooms, garlic, demi-glace sauce, rosemary & white wine	33

*All dishes above are served with
pasta and fresh seasonal vegetables.*



Gastronomie italienne

PASTA e VINO

APPORTEZ VOTRE VIN



e



Pasta Trio

Chef's Inspiration

PASTA

Chef's Suggestion

Your server will be pleased to present it to you.

Choose your pasta: 6 options! Casarecce, penne, spaghetti, linguine and fettuccine.
* Fusilli are also available in a gluten-free version.

Di Mezzanotte Garlic, onions, capers, Kalamata olives, white wine, tomato sauce	25	Arrabiata Tomato sauce, garlic, hot peppers, fresh basil & shallots	25
Aglio e Olio Olive oil & garlic	24	Bolognese Pork and beef sauce	26
Gigi Rosé sauce, pancetta, mushrooms, shallots & Brandy	28	Campagnola Tomatoes, sausage, fresh basil, onions red peppers & shallots	29
Veal Tortellini Four Cheeses Gorgonzola, parmesan, provolone, mozzarella & cream	28	Carbonara Cream, butter, egg, pancetta, fresh parmesan & black pepper	29
Bella Ciao Demi-glaze sauce, veal meatball, pancetta, Italian sausages, onions & mushrooms	30	Valentino Pancetta, asparagus, fresh tomatoes, shrimp, cream & white wine	31
Guanchale Brasato Braised pork cheek, demi-glaze, caramelized onions with Port	29	Ferrarese Pesto, cream, parmesan, 5 shrimps & sun-dried tomatoes	30
Lobster Ravioli Ravioli stuffed with lobster, cream sauce	33	Primavera Market vegetables, tomato sauce, garlic, shallots & white wine	29
Scoglio Garlic, basil, white wine, cream, shallots, scallops, shrimp & clams	39	Gamberetti Shrimps in a leek cream sauce, sun-dried tomatoes, garlic, white wine & green pepper	30
Pettini Scallops, rosé sauce, vodka, shallots & black pepper	30	Lasagne Emiliana Meat & rosé sauce	28

SUGGESTED ADD-ONS



A must-try!

Enjoy our fresh, flavorful lobster tails.

Lobster Tail

With garlic, shallots,
cream & a touch of Brandy

25

Shrimp (5)	12
Chicken	12
Italian Sausage	10
Meatballs (3)	12

DESSERTS

Dulce de Leche Cake Chocolate cake with salted caramel mousse, on a crunchy hazelnut base	11	Crème brûlée Vanilla flavored	11
Carrot Cake Homemade, with cream cheese frosting	11	Chocolate or Lemon Tartufo Italian ice cream	11
Cheesecake & Raspberries On a chocolate crumble base	11	 Chef's Dessert! Signature sweet of the moment. Please ask your server.	11

BEVERAGES

Soft drink	4	Espresso	5
San Pelligrino 250 ml	4	Double espresso	7
750 ml	7	Espresso allongé	6
Iced tea	4	Capuccino	8
Coffee, tea or herbal tea	4	Latté	7
Milk	4	Canari (Hot water & lemon)	3

**All our coffees are offered in a decaffeinated version.*

Assaporare ogni momento è assaporare la vita stessa.

Savor each moment for it is savoring life itself.

