

ANTIPASTO

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

VITELLO

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

PESCE & GAMBERETTI

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

CARNE

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

*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 varieties!
Gluten-free fusilli available.

Di Mezzanotte

Garlic, onions, capers, Kalamata olives,
white wine, tomato sauce

25

Aglio e Olio

Olive oil & garlic

24

Gigi

Rosé sauce, pancetta, mushrooms,
shallots & Brandy

28

Veal Tortellini Four Cheeses

Gorgonzola, parmesan, provolone,
mozzarella & cream

28

Bella Ciao

Demi-glace sauce, veal meatball,
pancetta, Italian sausages,
onions & mushrooms

30

Guanchale Brasato

Braised pork cheek, demi-glace,
caramelized onions with Port

29

Lobster Ravioli

Ravioli stuffed with lobster,
cream sauce

33

Scoglio

Garlic, basil, white wine, cream,
shallots, scallops, shrimp & clams

39

Lasagne Emiliana

Meat & rosé sauce

28

Arrabiata

Tomato sauce, garlic, hot peppers,
fresh basil & shallots

25

Bolognese

Meat sauce

26

Campagnola

Tomatoes, sausage, fresh basil, onions
red peppers & shallots

29

Carbonara

Cream, butter, egg, pancetta,
fresh parmesan & black pepper

29

Valentino

Pancetta, asparagus, fresh tomatoes,
shrimp, cream & white wine

31

Ferrarese

Pesto, cream, parmesan,
5 shrimps & sun-dried tomatoes

30

Primavera

Market vegetables, tomato sauce,
garlic, shallots & white wine

29

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

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

Carrot Cake

Homemade, with
cream cheese frosting

11

Cheesecake & Raspberries

On a chocolate crumble base

11

Crème brûlée

Vanilla flavored

11

Chocolate or Lemon Tartufo

Italian ice cream

11

**Chef's Dessert!**

Signature sweet of the moment.
Please ask your server.

11

BEVERAGES**Soft drink**

4

San Pelligrino 250 ml

4

750 ml

7

Iced tea

4

Coffee, tea or herbal tea

4

Milk

4

Espresso

5

Double espresso

7

Espresso allongé

6

Capuccino

8

Latté

7

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.*

