

Menu

Antipasti

Polenta Fritta..... \$16
Silky polenta gently fried to a golden crisp served with salsa amore e fuoco.

Calamari Dorati.....\$18
Tender rings and tentacles of calamari, lightly dusted and fried to a golden crisp, served with a spicy homemade pomodoro sauce and a wedge of lemon.

Rotolini di Manzo.....\$18
Shaved steak and American cheese eggrolls served with spicy ketchup.

Bourbon Bacon.....\$19
Applewood-smoked bacon slowly caramelized in honey, and finished with a small-batch bourbon, creating a glossy, candied coating with rich layers of smoky and sweet.

Burrata\$21
Fresh creamy burrata, served over arugula and confit tomatoes with toasted ciabatta.

Bruschette.....\$14
3 Toasted ciabattas with a hint of garlic topped with fresh tomatoes and basil.

Fritelle di Zucchine\$16
Crispy zucchini parmesan cakes served with sweet and salsa amore e fuoco.

Tris di Salumi e Formaggi.....\$36
A board of Italian cheeses, smoked provolone, fresh mozzarella pearls, and asiago, paired with prosciutto, spicy calabrese salami, and soppressata. Served with pineapple chutney and crunchy crostini.

Pallotte Cocio e Ova\$16
Traditional vegetarian Abruzzese balls, made with a mix of Italian cheeses and fresh eggs, crispy and served on a bed of homemade pomodoro sauce.

Insalate

Caprese.....\$18
Fresh mozzarella layered with vibrant heirloom tomatoes, fresh basil leaves, and a drizzle of extra virgin olive oil, finished with aged balsamic.

Cesare.....\$16
Tender-crisp romaine layered with our homemade signature Caesar dressing, enriched with shaved Parmesan and oven-toasted herb croutons.

Rucola Salad..... \$16
Baby arugula with lemon citronette, shaved parmesan, and grilled lemon.

Add Protein:

Pollo alla Griglia.....\$12
Tender chicken breast grilled to perfection, finished with a touch of extra virgin olive oil and fresh herbs.

Gamberi alla Griglia.....\$13
Succulent grilled shrimp grilled to perfection served with a grilled lemon.

***Bistecca alla Griglia.....\$16**
Flame-grilled steak tips in our chef's signature marinade, bursting with smoky, bold flavor.

Primi

All pasta items are fresh and served al dente

Sugo al Pomodoro.....\$22
Spaghetti enveloped in our home-made pomodoro sauce, finished with fresh basil.

Zucchini e Bacon.....\$26
Rigatoni tossed in a creamy zucchini sauce, accented with smoky crispy bacon and freshly grated Parmesan.

Carbonara.....\$28
Rigatoni in a silky egg sauce with real eggs, Parmesan, and crispy bacon.

Cacio E Pepe.....\$26
Classic spaghetti, garnished with Parmesan and freshly crushed black pepper.

Zucchine , Gamberi e Pistacchio.....\$32
Spaghetti pasta entwined with a silky zucchini and pesto, pistacchio, crowned with tender grilled gamberi

Spaghetti alle Vongole.....\$31
Spaghetti with clams, white wine, parsley and cherry tomatoes.

Gnocchi al Pesto.....\$26
Ricotta gnocchi with a pistachio pesto cream and parmesan tuile.

Amatriciana..... \$28
A vibrant pomodoro sauce infused with the gentle heat of pepperoncino, studded with crisp bacon.

Boscaiola.....\$30
Pappardelle with porcini mushrooms, white ragu, topped with chopped walnuts.

Menu

Chefs recommend Adding Fresh truffle shavings.....\$14

Risotto

Risotto allo Zafferano.....\$32

Traditional risotto allo Zafferano with white wine and a fragrant saffron touch.

Risotto ai Funghi Porchini, Noci, e tartufo.....\$30

Sautéed porcini and walnut risotto, finished with a drizzle of truffle.

Chefs recommend Adding Fresh truffle shavings.....\$14

Risotto al Pomodoro Secco.....\$26

Sun-dried tomato and basil risotto, inspired by the flavors of Abruzzo.

Secondi

Branzino al Forno.....\$36

Roasted European Sea Bass served with arugula, onions, confit tomatoes with white wine and capers.

Salmone Arrosto.....\$32

8oz fillet of premium Norwegian salmon, oven-roasted to perfection, finished with roasted lemon.

***Filet Mignon.....\$46**

8 oz Grilled to temperature served with chefs' signature homemade garlic herb butter.

***Ribeye..... \$42**

14 oz Grilled to temperature served with signature garlic herb butter.

***Tomahawk Steak.....\$110**

A showstopping prime 28oz bone-in tomahawk, grilled to temperature.

Chefs' recommendation, for a once-in-a-lifetime experience, add a touch of 24 K Gold\$60

Veal Milanese..... \$44

Tender, bone-in butterfly-cut veal chop, lightly breaded and pan-seared to golden perfection, charred lemon.

Arrosticini.....\$5

1 Ea., Skewer lamb inspired by Abruzzo, herb-infused and flame-grilled, smoky flavor.

Arrosto Misto.....\$48

Gourmet grilled platter: chicken, lamb chops, steak tips, and Italian sausage.

Chef's luxury touch: Edible 24 K Gold for any steak\$60

Contorni

Fagiolini Verdi..... \$12

Fresh green beans, pan-seared with golden garlic and creamy butter.

Broccoli.....\$12

Tender broccoli florets sautéed with fresh garlic and creamy butter.

Carote Saltate.....\$15

Colored carrots pan-seared with butter, drizzled in honey, and a token of turmeric.

Peperoni e Zucchine alla Griglia.....\$16

Roasted red peppers and grilled zucchini, marinated in extra virgin olive oil, and garlic. Served chilled.

Patate Arrosto..... \$14

Golden Yukon oven-roasted potatoes smashed, infused with fresh herbs and garlic.

Patatine Fritte.....\$13

Thick cut fries finished with a touch of salt.

Funghi Saltati..... \$13

Pan-seared mushrooms enriched with herbs, garlic, flambe with cognac.

Couscous con verdure.....\$15

Light couscous sautéed with zucchini, eggplant, peppers, onions, tomato and garlic.

Dolci

Cheesecake ai Mirtilli.....\$15

New York style cheesecake with chefs' homemade blueberry compote.

Panna Cotta.....\$15

Coconut cream panna cotta with salted toffee pineapple caramel.

Affogato.....\$14

Tahitian Vanilla gelato served with fresh brewed espresso.

Tiramisu.....\$16

Soaked ladyfingers, espresso, crowned with our chef's mascarpone signature cream.

We hope you enjoy this taste of Abruzzo, curated with care by Chefs Alexander (IT) & Alexandre (BR).