

PIZZA E PASTA



ANTIPASTI

- BRUSCHETTA** 11.00
Toasted homemade bread with fresh tomatoes, oil, basil & garlic
- CAPRESE** 14.00
Buffalo Mozzarella, fresh tomato and basil
- INSALATA SALAD** 13.00
Mix greens, fresh tomatoes and shave Parmesan cheese
- RUCOLA** 11.00
Italian wild arugula, shave Parmesan cheese & balsamic dressing
- CARCIOFI CON PROSCIUTTO DI PARMA** 15.00
Baby tender artichokes grilled with cured ham, fresh rosemary and truffle oil
- POLPETTE AL SUGO** 14.00
Beef meatballs in tomato sauce, fried eggplant and fresh basil
- PARMIGIANA DI MALANZANE** 19.00
Freshly baked Sicilian eggplant layers with buffalo mozzarella, DOP San Marzano tomato sauce, basil and Parmesan cheese
- INSALATA DI POLPO** 22.00
Octopus salad with mashed potatoes, fresh thyme and black Taggiasche olives
- TAGLIERE MISTO** 25.00
Italian cheeses, cured meats, toasted bread and olives

PASTA FATTA IN CASA

- CACIO E PEPE** 17.00
Spaghetti with black pepper, Pecorino Romano and Parmesan cheese
- PAPPARDELLE CON SALSICCIA** 21.00
Pappardelle with Tuscan sausage sauce, saffron and Pecorino cheese
- GNOCCHI VONGOLE E ZUCCHINE** 25.00
Potato gnocchi with clams, zucchini pesto, garlic, parsley and white wine
- PASTA SORRENTINA** 18.00
Spaghetti or penne with pomodoro, basil and fresh buffalo mozzarella
- SEDANINI ALLA NORMA** 17.00
Short pasta with fried eggplants, fresh San Marzano tomato sauce, basil & ricotta salata cheese
- CARBONARA** 20.00
Spaghetti with pork cheek, egg yolk and Parmesan cheese
- AMATRICIANA** 21.00
Rigatoni with Italian bacon, DOP San Marzano tomato sauce and pecorino cheese
- LASAGNA** 19.00
With traditional Bolognese sauce, buffalo mozzarella, pasta layers, bechamel and Parmesan cheese
- FETTUCINE BOLOGNESE** 19.00
Fettuccine with traditional Bolognese sauce

PIZZE

- MARGHERITA** 15.00
DOP San Marzano tomato sauce, mozzarella and basil
- POMODORO** 14.00
DOP San Marzano tomato sauce, garlic, oregano and basil
- SALAME** 17.00
Spicy Salami, DOP San Marzano tomato sauce & mozzarella
- MEDITERRANEA** 17.00
DOP San Marzano tomato sauce, mozzarella, anchovies, capers, oregano and basil
- CARCIOFI** 18.00
DOP San Marzano tomato sauce, mozzarella and artichokes
- PROFUMATA** 17.00
DOP San Marzano tomato sauce, mozzarella, cherry tomatoes, garlic and basil
- PROSCIUTTO COTTO** 17.00
DOP San Marzano tomato sauce, mozzarella and cooked ham
- PROSCIUTTO DI PARMA** 20.00
white pizza with cherry tomatoes, mozzarella, prosciutto di Parma and Parmesan shaves
- FORMAGGI** 16.00
Mozzarella, blue cheese and Parmesan cheese
- CALZONE** 17.00
DOP San Marzano tomato sauce, mozzarella & cooked ham
- RUSTICA** 18.00
Fried mix bell peppers, eggplant, zucchini, mozzarella, DOP San Marzano tomato sauce and basil
- FIORI DI ZUCCA** 19.00
Zucchini flower, buffalo mozzarella, Cetara's anchovies
- TARTUFO** 22.00
Buffalo mozzarella, fresh black truffle shaves and white truffle oil

PIZZA E PASTA (TOPPING)

- MUSHROOMS - CHERRY TOMATOES - MOZZARELLA
PARMESAN CHEESE - SOFT FARMED EGG - TRUFFLE OIL
2.00
- SPICY SALAMINO - PROSCIUTTO COTTO
SAUSAGE - AVOCADO
3.50
- CHICKEN - SHRIMP - PROSCIUTTO DI PARMA
MOZZARELLA DI BUFALA - BURRATA CHEESE
6.00

BIBITE

- ESPRESSO** 3.00
By lavazza
- ROTATING TEA SELECTION** 3.00
- SPARKLING LEMONADE OR
ORANGE SODA** 4.00
Niasca portofino (250ml)
- SMERALDINA WATER** 6.00
Still or sparkling (750ml)
- ICED TEA** 3.50
Black and unsweetened
- ORANGE JUICE** 4.50
Fresh squeezed
- SODAS** 3.00
Coca cola - diet coke - sprite - ginger ale

BEVANDE COCKTAILS

- ITALIAN MULES** 12.00
(Boardroom Vodka, Ginger Beer and Splash of Limoncello)
- NEGRONI** 12.00
(Campari, Puerto De Indias Gin and Vermouth)
- PALOMA ITALIANA** 12.00
(Zignum Mezcal, Campari, Grapefruit Juice and Soda)
- BELLINI** 11.00
(Acinum Prosecco and Peach Pure)
- MIMOSA** 11.00
(Acinum Prosecco and Fresh Orange Juice)
- SPRITS** 11.00
(Acinum Prosecco, Aperol and Orange Twist)

DIGESTIVI

- GRAPPA - LIMONCELLO - AMARO** 11.00

VINI

- BOLLICINE** (Sparkling)
- PROSECCO** Acinum (Veneto) 10.00/39.00
- BIANCHI** (White)
- PINOT GRIGIO** Delle Venezie Esperto (Veneto) 11.00/42.00
- SAUVIGNON BLANC** Seven Terraces (New Zealand) 12.00/46.00
- VERMENTINO** Villa Solais Santadi (Sardegna) 10.00/39.00
- CHARDONNAY** Castello Della Sala (Toscana) 15.00/56.00
- ROSATO** (Rose)
- ROSE** Castris Five Roses (Puglia) 13.00/49.00
- ROSSI** (Red)
- NERO D'AVOLA LUMA** Cantina Cellaro (Sicilia) 10.00/39.00
- MONTEPULCIANO D' ABRUZZO** Caldora (Abruzzo) 11.00/42.00
- CHIANTI** Fattoria Del Cerro Colli Senesi (Toscana) 12.00/46.00
- MALBEC ARUMA** Barons De Rothschild (Mendoza) 12.00/46.00
- CABERNET SAUVIGNON** Bonanza (California) 13.00/49.00
- PINOT NOIR** Hofstatter (Trentino Alto Adige) 14.00/53.00
- SUPER TUSCAN** Tenuta Frescobaldi Castiglioni (Toscana) 16.00/62.00

BIRRA

IN BOTTIGLIA (Bottle)

- MENABREA BLONDE** 7.00
- MENABREA AMBER** 8.50
- PERONI NASTRO AZZURRO** 7.50

ALLA SPINA (Draft)

- AMSTEL LIGHT** 8.00
- WARSTEINER** 8.00
- PERONI** 7.00
- WYNWOOD
BREWING IPA** 9.50
- FATHER FRANCISCO** 9.50
- MORETTI BLOND** 7.00

Ask your server about our available vegan and gluten free options! - Please inform your server of any food related allergies prior to ordering.
An 18% service charge will be included on your bill.

Consuming raw or undercooked animal proteins including: meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. If you are unsure, consult a physician.