



ANTIPASTI (Appetizer) ~ SAMPLE MENU ~

Calamari e Gamberi Fritti

Fried Squid and Shrimp with Marinara Dipping Sauce

Polpette di Vitello al Parmigiano e Limone

Crispy Breaded Veal Meatball, Pomodoro Sauce and Ricotta Whip

GF

Bruschetta Vegetariana

Sun Dried Tomato Spread, Roasted Red Peppers, Cherry Tomatoes, Zucchini, Olives, Shaved Parmigiano Reggiano, Baby Arugula

La Burrata al Tartufo

Parma Ham, Truffle Burrata, Arugula, Aged Balsamic Vinegar

GF

Il Carpaccio di Manzo

Classic Venetian Thin Sliced Prime Beef Tenderloin Carpaccio, Cipriani Secret Sauce, Crispy Parmigiano Reggiano Chips

GF

Polpo alla Griglia

Pan Seared Octopus, Creamy Cannellini Beans, Roasted Garlic, Basil Infused Extra Virgin Olive Oil

GF

Girello alla Perugina

Roasted & Smoked Veal Carpaccio, Chicken Liver Mousse, Pickled Root Vegetables

GF

Impepata di Vongole

Garlic, Olive Oil, Dried Red Chili Flakes, Clams in White Wine, Cherry Tomatoes, Garlic Bread

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Tagliere di Salumi & Formaggi

Assorted Meats and Cheeses, Pickled Onions, Gnocco Fritto

GF

MINESTRE (Soup)

Zuppa Fredda di Pomodori Siciliani

Chilled Marinated Tomatoes, Carrots, Red Peppers, Sour Cream, Poached Shrimp, Croutons



Pasta & Fagioli all'Umbra

Castelluccio Famous Lentils, Chick Peas, White Beans, Half Rigatoni Pasta



INSALATE (Salads)

Insalata di Cesare

Shaved Parmigiano Reggiano, Pancetta, on Crispy Sourdough, Caesar Dressing



Insalata Amici

Baby Arugula, Mango, Strawberry, Goat Cheese, Pickled Fennel, Aged Modena Dressing



Insalata Giardino

Mesclun Greens, Shaved Carrots, Sweet Corn, Cherry Tomatoes, Celery, Pickled Red Onions, Green Peppers, Aged Modena Dressing



Insalata Fiorentina

Tuscan Pecorino Cheese, Gaeta Olives, Cucumbers, Pickled Red Onions, Red Peppers, Lemon and EVOO Dressing



PIZZA

Gluten Free Cauliflower Crust Available

Margherita

Tomato Sauce, Buffalo Mozzarella, Basil Leaves



Broccoli & Salsiccia

Tomato Sauce, Mozzarella, Italian Sausage, Sauteed Broccoli Rabe

Quattro Formaggi

Ricotta, Gorgonzola, Mozzarella, Provolone



Giardiniera

Artichokes, Roasted Red Peppers, Roasted Garlic, Olives, Mushrooms



Tartufo Nero

Crimini Mushroom, Salsa Tartufata, Add Fresh Sliced Black Truffles



Diavola

Tomato Sauce, Spicy Italian Salami, Mozzarella, Oregano

PASTA

Gluten Free Pasta Available

Paccheri alle Cozze di Sardegna

Paccheri Pasta, Garlic, Olive Oil, Dried Red Chili Flakes, Sautéed Mediterranean Mussels, Cherry Tomatoes

Bucatini Cacio Pepe e Gamberi

Bucatini Pasta, Pecorino and Parmigiano Sauce, Prawns Ragout, Lime Zest

Gnocchi di Patate e Ricotta

Braised Beef Oxtail Ragout alla Perugina

Risotto Carnaroli all'Astice

Lobster Ragout, Squid Ink Powder, Chives Sour Cream

The Real Spaghetti alla Carbonara

Whipped Eggs, Parmigiano Reggiano, Pecorino Romano, Crushed Black Pepper, Crispy Cured Pork Cheek

Ravioli Fatti a Mano

Mozzarella Filled, Rich Lobster Bisque, Poached Prawns, Chives

Cavatappi Pasta al Ragù Bolognese

Beef Bolognese

Tagliolini Al L'uovo Fatti a Mano

Egg Pasta, Mushrooms, Black Truffles

SECONDI (Entrees)

Galletto All'Arrabiata

Airline Chicken, Brown Butter Potatoes, Sautéed Spinach, Spicy Arrabiata Sauce

GF

Parmigiana di Melanzane alla Siciliana

Braised Eggplant Parmigiana, Layered Fried Eggplant, Fresh Mozzarella, Vine Ripened Tomato Sauce

VG

Filetto di Manzo alla Rossini

8 oz. Prime Black Angus Grass Fed Beef Tenderloin, Duck Liver, Sagrantino Red Wine Jus

GF

Filetto di Merluzzo alla Romana

Black Cod Fish Fillet, Cream of Leeks and Cauliflower, Buttered Baby Vegetables, Lemon Butter Sauce

GF

Trancio di Salmone alla Piastra

Salmon, Sautéed Spinach, Roasted Tomatoes, Berry Vinaigrette

GF

Tagliata di Manzo

Char Grilled Sliced Prime Ribeye, Cherry Tomatoes, Maldon Salt Flake, Shaved Parmigiano Reggiano, Aged Modena Dressing

GF

Zuppa di Pesce e Frutti di Mare

Prawns, Octopus, Mussels, Clams, Catch of the Day in Rich Tangy Tomato Broth

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Scaloppine di Vitello al Marsala

Veal Loin, Mixed Mushroom Marsala, Brown Butter Potatoes

CONTORNI (Sides)

Spinaci Saltati

Sauteed Spinach

Broccoli Saltati

Sauteed Broccoli

Patate al Forno

Baked Potato

Patate Dolci al Forno

Baked Sweet Potato

Purée di Patate al Tartufo

Truffle Mashed Potatoes

Caponata Tiepida di Verdure

Warm Vegetable Caponata

DOLCE (Dessert)

Tiramisù Veneziano

Espresso-Soaked Lady Finger Biscotti, Mascarpone Cream, Chocolate Chips, Cocoa Powder

Crostata Veronese

Verona Tart, Soft Sponge, Italian Vanilla Cream, Raspberry Gelé

Doppia Panna Cotta

Cardamom Infused Twice Cooked Panna Cotta

GF

Bignolata

Cream Puffs, White Chocolate Mousse, Toasted Cocoa Sauce, Grand Marnier

Sugar Free Cheesecake al Limone di Sorrento

Crumble, Lemon Sponge, Strawberry Sauce

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Torta Alla Vaniglia e Caramello

Layered Lemon Sponge Cake, Strawberry Gelé, Vanilla Cream, Caramel

GF

Sorbetto alla Frutta GF 2 Scoops 3 Scoops

Amici Affogato

Gelato & Espresso

GF Items that are Gluten Free

* Items that can be prepared gluten free, please note when ordering

V Vegan

VG Vegetarian

All prices are subject to 7% Sales Tax.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.