

Appetizers

CALAMARI.....14	
<i>spicy marinara, feta</i>	
TUNA16	
<i>roasted cauliflower, golden raisins, salsa verde</i>	
OCTOPUS.....17	
<i>grilled, chorizo, tomatoes, red wine, chickpeas</i>	
MEDITERRANEAN PITA.....12	
<i>feta, kalamata olives, roasted garlic chickpeas</i>	
BURRATA.....18	
<i>baby heirloom tomatoes, basil pesto, grilled ciabatta</i>	
MUSSELS.....15	
<i>prosciutto, Suave, confit tomato, fennel</i>	
CROSTINI13	
<i>grilled ciabatta, roasted black mission figs, whipped ricotta, aged balsamic</i>	
RAVIOLO.....14	
<i>soft egg yolk, wild mushroom, pancetta</i>	
VEAL MEATBALL.....16	
<i>ricotta, pomodoro</i>	
SALUMI.....18	
<i>assorted cured meats, cheese & antipasti</i>	

Flat Breads

BURRATA 15	MUSHROOM 16	SOPRESSATA 16
<i>plum tomatoes, basil</i>	<i>parmigiano, truffle</i>	<i>pomodoro, mozzarella</i>

Salad

CAESAR 11
<i>romaine, white anchovy, parmigiano</i>
ALTO 12
<i>wild arugula, crispy potatoes, pancetta, black truffle vinaigrette, shaved parmigiano</i>
INSALATA FRESCA 13
<i>baby lettuces, strawberries, shaved fennel, red pear, blood orange vinaigrette, warm pistachio crusted goat cheese</i>

Pasta

CARBONARA 22
<i>wood fired salmon, pancetta, parmigiano</i>
SPAGHETTI ALA VONGOLE 22
<i>clams, pancetta, crushed red pepper, white wine</i>
SHORT RIB GARGANELLI 24
<i>short rib ragu, parmigiano</i>
PESTO PAPPARDELLE 20
<i>basil pesto, pine nuts</i>
<i>All pasta is fresh, hand rolled from Daniella's Café</i>

Specialita Della Casa

SHORT RIB 26
<i>mushroom risotto, balsamic, parmigiano</i>
LOBSTER RISOTTO 28
<i>asparagus, mascarpone, lobster demi glace</i>
SEARED SCALLOPS 29
<i>pancetta, wood roasted corn, wild mushroom</i>

Entrees

*SWORDFISH.....28	
<i>"Puttanesca" baby heirloom tomatoes, olives, capers.</i>	
*SALMON26	
<i>fingerling potatoes, brussel sprouts, honeyed yogurt, orange pistachio gremolata</i>	
HALIBUT.....29	
<i>baby artichokes, kale-walnut pesto, heirloom tomatoes</i>	
*VEAL PORTERHOUSE.....40	
<i>"Saltimbocca" sage, prosciutto, fontina, wild mushroom</i>	
*BISTECA ALA SIENA.....46	
<i>24 oz ribeye, anchovy herb butter, whole roasted garlic</i>	
*TENDERLOIN39	
<i>butter poached lobster, asparagus, red wine jus</i>	
PORK CHOP MILANESE30	
<i>hot vinegar peppers, roasted potato, broccoli rabe, lemon caper butter, parmigiano</i>	
*DUCK30	
<i>sicilian spiced duck breast, arborio rice, apricots, kalamata olives, red wine jus</i>	

CHICKEN26	
<i>Roasted garlic mashed potato, cipolini onion, chicken jus</i>	

Accompaniments

TRUFFLE FRIES 7	MUSHROOM RISOTTO 10
BRUSSEL SPROUTS 9	WILD MUSHROOMS 9
ROASTED POTATOES 9	GARLIC MASHED 10
SPAGHETTI MARINARA 8	BROCCOLI RABE 9
