# Dinner Menu

## Antipasti

**BEEF CARPACCIO**
- Thinly sliced raw beef, charred leek, arugula, toasted pine nuts, pecorino cheese
- **$24.00**

**ARANCINO SICILIANO**
- Sicilian rice ball served with San Marzano tomato sauce
- **$14.00**

**POLPETTINE DELLA NONNA**
- Our signature meatballs with tomato sauce, basil, and parmesan cheese
- **$16.00**

**PROSCIUTTO E BURRATA**
- 24 months prosciutto, burrata, country bread
- **$22.00**

## Insalate

**ADD**
- **CHICKEN +8**
- **SHRIMP +10**

**CAESAR SALAD**
- Romaine lettuce, croutons, parmesan cheese, classic Caesar dressing
- **$14.00**

**CAPRESE SALAD**
- Heirloom tomatoes, buffalo mozzarella, basil, lemon vinaigrette
- **$15.00**

**PEAR SALAD**
- Mixed salad with tomatoes, pears, gorgonzola cheese and walnuts
- **$15.00**

## Pasta

**GNOCCHI NONNA SAUCE**
- Hand crafted gnocchi, grandma’s secret sauce
- **$24.00**

**LOBSTER RAVIOLI**
- Hand crafted lobster ravioli served with a light vodka sauce
- **$31.00**

**TORTELLINI TRICOLORI CON PANNA E PROSCIUTTO**
- Hand crafted tortellini with ham, creamy sauce
- **$25.00**

**LASAGNETTE SALMONE**
- Hand crafted lasagna with salmon, mornay sauce, garlic and herbs
- **$27.00**

**SPAGHETTI MEATBALLS**
- Hand crafted meatballs with San Marzano tomato sauce
- **$26.00**

## Entré

**BRAISED SHORT RIBS WITH RISOTTO**
- 36 hours braised short ribs with mushroom risotto
- **$38.00**

**SKIRT STEAK**
- 10 oz prime skirt steak, pesto chimichurri sauce, roasted tomatoes
- **$40.00**

**SEA BASS AL CARTOCIOI**
- Shrimp, calamari, sea bass, baked potato, asparagus
- **$36.00**

**CHICKEN PARMIGIANA**
- Free range chicken, buffalo mozzarella, San Marzano tomato
- **$29.00**