

ALLEGRO

First Course

PROSCIUTTO & MOZZARELLA PLATTER 29

Selection of Prosciutto di Parma, Finocchiona, Burrata, Bufala Mozzarella
Add trio of Pickled Onions, Marinated Eggplant, Italian Olives 5

BEEF CARPACCIO* 22

Mozzarella, Tomato, Pickled Eggplant, Caper Berries

CLAMS & MUSSELS* 22

Fennel, Housemade Italian Bacon, Saffron,
Lobster Broth, Garlic Butter Focaccia

CALAMARI* 19

Fried Calamari, Cherry Peppers,
Spicy Tomato Sauce

HOUSEMADE MEATBALLS 18

Burrata Cream, Garlic Butter Bruschetta

EGGPLANT PARMESAN 18

Silky Tomato Sauce, Mozzarella, Parmesan

CAESAR SALAD* 14

Creamy Garlic Dressing, Parmesan, Ciabatta Croutons
Add Shrimp* 13 | Add Chicken 9

ARUGULA SALAD 14

Fennel, Roasted Beets, Cranberry, Toasted Pistachio,
Lemon Vinaigrette (240 calories)

MINISTRONE SOUP 14

Roasted Vegetables, Tubetti Pasta,
Basil Pine Nut Pesto, Garlic Bread
(220 calories without garlic bread)

BABY KALE SALAD 15

Roasted Squash, Apple, Ricotta Salata,
Roasted Tomato Vinaigrette

Wood Stone Pizza

MARGHERITA PIZZA 19

Mozzarella, Tomato Sauce, Basil

BIANCA PIZZA 22

Mozzarella, Prosciutto, Arugula, Shaved Parmesan

BOSCO PIZZA 23

Roasted Mushroom Purée, Ricotta Cheese, White Truffle Oil
Available as a Vegan option upon request.

Vegan

ORGANIC ANCIENT GRAIN PENNE 25

Extra Virgin Olive Oil, Garlic, Basil, Cherry Tomato,
Zucchini, and Asparagus (460 calories)

GARDEIN™ CHICK'N PARMIGIANO 31

Vegan Mozzarella, Silky Tomato Sauce,
Linguine

gardein™ is a plant based protein made from soy, wheat and pea proteins, vegetables and ancient grains (quinoa, amaranth, millet and kamut®). gardein™ is easy to digest and free of cholesterol, trans and saturated fats. gardein™ is also animal and dairy free.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness

Main Course

BAKED ROLLATINI PASTA 29
Prosciutto Cotto, Fontina,
Spinach Cream, Tomato Sauce

RIGATONI AND MEATBALLS 28
Housemade Meatballs with Beef & Pork,
Tomato Sauce, Parmesan, Basil

BAKED LASAGNA NAPOLETANA 29
Sunday Meat Ragu Sauce with Meatballs,
Pork, Smoked Mozzarella, Pine Nuts

LINGUINE WITH CLAMS* 28
Manila Clams, Roasted Cherry Tomato,
Lightly Spicy Tomato Shellfish Broth

BUCATINI AMATRICIANA 29
Tomato Sauce, Pancetta, Onion, Pecorino

PAPPARDELLE WILD BOAR RAGU 34
Wild Boar, Porcini Mushroom Ragu,
Pappardelle Pasta

VEAL PICCATA* 42
Citrus Butter, Capers, Spinach

GRILLED RIBEYE* 46
18 oz. Double R Ranch Ribeye

VEAL CHOP PARMIGIANA* 49
Pounded Veal Chop, Tomato Sauce, Mozzarella

ROASTED BRANZINO* 41
Swiss Chard, Capers, Black Olives,
Cannellini Bean Purée

CHICKEN PARMIGIANA 37
Pounded Chicken Breast, Tomato Sauce,
Mozzarella, Spaghetti

 **GRILLED ORGANIC SALMON*** 36
Farro Ragu, Roasted Tomato & Mustard (490 calories)

LOBSTER FRA DIAVOLO* 49
Garganelli Pasta, Shrimp, Spicy Tomato Sauce

Chef's Tasting Menu

Three Courses, Served Family Style

ANTIPASTI SAMPLER

Eggplant Parmesan Calamari* Caesar Salad* Housemade Meatballs

ENTRÉES

FILETTO DI MANZO*
Beef Tenderloin, Veal Jus

SHRIMP FRA DIAVOLO*
Garganelli Pasta, Spicy Tomato Sauce

DOLCI

An Assortment of Sweets Created by Chef Patrice

60 per person

(tasting menu is required for the entire table, minimum service for two)

Breakfast

Served from Midnight–6 a.m.

THREE EGGS ANY STYLE* 18
Your choice of Bacon or Italian Sausage, Ciabatta Toast

STEAK AND EGGS* 26
Prime Flat Iron, Three Eggs Any Style, Ciabatta Toast

THREE EGG OMELETTE* 21
Mozzarella Cheese and Prosciutto, Ciabatta Toast

If, like many of us, you are watching your calories, we've created lighter, lower-calorie versions of some of our favorite dishes. These selections have been carefully tested by an independent laboratory for caloric content. The appetizers, side dishes and desserts are no more than 250 calories each and the main courses are 500 calories or less. They may be lower in calories, but they are every bit as delicious. We hope you will agree.

Look for the special  on tonight's menu.

— Executive Chef Enzo Febbraro

P.S. – We are really, really sure of the calories!
