

~ ANTIPASTI ~

VONGOLE E LA SALSICCIA GF UPON REQ.

Sautéed Manila Clams, Italian Sausage, Basil, Oregano, Garlic, Piquillo Pepper,
White Wine Sauce; Grilled Crostini \$17

CARPACCIO DI PESCE GF

Octopus & Scallop Carpaccio, Toasted Walnuts, Green Olives, Orange Segments,
Micro Arugula, Lime, Shallot Vinaigrette \$18

BRUSCHETTA VE, V

Pear Tomatoes, Basil, Garlic, Extra Virgin Olive Oil; Grilled Ciabatta Bread \$15

AHI TARTARO GF

Ahi Tuna Tartar, Chipotle Aioli, Marinated Fennel, Avocado, Mascarpone Mousse; Sliced Cucumber \$17

POLPETTE A MODO MIO

Veal, Pork & Beef Meatballs; Soft Polenta, Sautéed Spinach, Tomato Cream Sauce \$16

CARPACCIO CLASSICO GF

Thinly Sliced Raw Beef Tenderloin, Arugula, Capers, Shaved Parmigiano, Extra Virgin Olive Oil \$16

CALAMARI FRITTI

Deep Fried Calamari & White Bait; Spicy Marinara Sauce, Tomato Romesco Sauce \$16
(romesco sauce contains traces of almonds)

CAPRESE VE, GF

Local Burrata, Heirloom Cherry Tomatoes, Pesto, Basil \$16
(pesto contains traces of pine nuts)

COCKTAIL DI GAMBERI GF

Chilled Black Tiger Shrimp, Homemade Cocktail Sauce \$17

SALSICCIA AL PEPERONATA GF UPON REQ.

Grilled Italian Sausage, Bocconcini, Roasted Bell Peppers, Red Onion, Basil, Garlic Tomato Sauce,
Wild Arugula; Grilled Crostini \$16

PROSCIUTTO E FORMAGGIO GF UPON REQ.

Thin Slices of Prosciutto di Parma & Coppa, Parmigiano; Bread Sticks, Extra Virgin Olive Oil \$18
ADD Burrata Cheese \$7

Executive Chef Walter Cotta

VE- VEGETARIAN V- VEGAN GF- GLUTEN FREE

WATER SERVED UPON REQ. STRAWS SERVED UPON REQ.

*The consumption of raw or uncooked eggs, meat, poultry,
seafood or shellfish may increase your risk of food borne illness*

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING

~ ZUPPA ~

MINISTRONE VE, V, GF
Seasonal Vegetables, Kidney Beans, Herbs \$9
(vegetable broth)

PASTA E FAGIOLI
Traditional Tuscan Cannellini Bean & Pasta Soup \$10
(prosciutto broth)

~ LE INSALATE ~

DELL' OPERA VE, GF
Little Gem Lettuce, Radishes, Kalamata Olives, Cherry Tomatoes, Toasted Hazelnuts,
Shaved Parmigiano, Creamy Garlic Lemon Dressing \$14
(dressing contains raw egg)

MESSALINA GF UPON REQ.
Romaine, Shaved Parmigiano, Anchovy Filet, Garlic Croutons,
Homemade Caesar Dressing
(dressing contains raw egg) \$14
Make it an ANTONELLI: Cucumbers, Olives, Tomatoes, Red Onion ADD \$2

DEGLI INNAMORATI VE, GF, V UPON REQ.
Baby Greens, Feta, Strawberries, Toasted Almonds, Balsamic Dressing \$14

INSALATA DI RUCCOLA VE, GF, V UPON REQ.
Wild Arugula, Capers, Shallots, Roasted Tomatoes, Parmigiano, Lemon Dressing \$14

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~ PASTA ~

V or GF PASTA AVAILABLE UPON REQUEST

SPAGHETTI AI FRUTTI DI MARE

Homemade Spaghetti, Clams, Mussels, Shrimp
Choice of Garlic White Wine or Spicy Tomato Sauce \$27

RIGATONI AI FUNGHI VE, V & GF UPON REQ.

Rigatoni, Wild Mushrooms, Shallots, Garlic White Wine Sauce, Parmigiano \$20

PENNE ALL' ARRABBIATA VE, V & GF UPON REQ.

Penne, Roasted Garlic, Spicy Chopped Roma Tomato Sauce, Romano \$20

CAPPELLACCI DI ZUCCA VE

Homemade Ravioli Stuffed with Butternut Squash & Ricotta;
Spicy Marinara, Brown Butter Sage Sauce, Shaved Parmigiano \$25
(contains small traces of pine nuts & walnuts)

LASAGNA DI POLLO

Homemade Sheet Pasta, Chicken Ragu, Mozzarella, Ricotta, Parmigiano,
Spicy Tomato & Pesto Cream Sauces \$27
(pesto contains traces of pine nuts)

CAPPELLI LOMBARDI

Homemade Ravioli Stuffed with Red Wine Braised Short Rib of Beef & Ricotta;
Gorgonzola Cream Sauce, Parmigiano \$27

MEZZELUNE E CREMOSA PICCATA

Homemade Ravioli Stuffed with Lobster, Fennel, Arugula, Ricotta;
Piccata Cream Sauce, Crispy Carrot \$30

PRETTAMENTE VEGETARIANO VE

Homemade Sheet Pasta Rolled with Soyrito, Spinach, Ricotta; Mozzarella, Spicy Marinara \$24

RAGU DI LASAGNE

Homemade Sheet Pasta, Italian Sausage & Beef Ragu, Mozzarella, Provolone, Ricotta, Parmigiano;
Sun-Dried Tomato Pesto Cream Sauce \$27
(pesto contains traces of pine nuts)

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~ SECONDI PIATTI ~

STRACCETTI DI MANZO GF UPON REQ.

Grilled Filet Mignon Medallions, Capers, Roasted Garlic, Spinach, White Wine Sauce;
Fingerling Potatoes, Grilled Vegetable Skewer \$44

POLLO PARMIGIANO GF UPON REQ.

Breaded Chicken Breast, Tomatoes, Basil, Mozzarella, Parmigiano;
Homemade Spaghetti, Marinara \$30

POLLO AL BURRO E LIMONE GF UPON REQ.

Pounded Chicken Breast, Lemon Butter Tarragon Sauce;
Patate al Parmigiano, Broccoli, Bell Peppers \$30

AGNELLO AI CARCIOFI GF NO SAUCE

Grilled New Zealand Rack of Lamb, Deep Fried Baby Artichoke Hearts, Balsamic Mint Reduction;
Patate al Parmigiano, Spinach \$47

SCALOPPINE PICCATA GF UPON REQ.

Thin Slices of Veal, Piccata Cream Sauce; Spaghetti al Olio, Seasonal Vegetables \$36

SALMONE DORATO GF

Sustainably Raised Salmon, Shaved Apple & Fennel, Watercress, Cider Mustard Sauce;
Fingerling Potatoes, Leeks, Smoked Pancetta (*Italian bacon*) \$36

CIOPPINO GF UPON REQ.

Stew of Fish, Clams, Mussels, Shrimp, Crab, Calamari, Clam Juice, Onions, Tomatoes;
Grilled Crostini \$38

MANICOTTI MELANZANE VE, V, GF

Grilled Rolled Eggplant, Tofu "Ricotta", Spinach, Caramelized Onions, Pine Nuts, Tomato Basil Sauce \$20

AI LEGUMI VE, V, GF

Marinated Quinoa, Cannellini Beans, Garbanzo Beans, Red Kidney Beans,
Shallots, Cherry Tomatoes, Sautéed White Kale \$18

FILETTO ALL' ITALIANA GF

Filet Mignon, Rosemary, Shallots;
Asparagus, Pear Tomatoes, Patate al Parmigiano, Gorgonzola Compound Butter \$47

GUANCIA DI VITELLO

Braised Veal Cheek; Soft Polenta, Parmigiano, Asparagus \$36

~ SIDES ~

BROCCOLI SALTATI GF, VE, V UPON REQ.

Sautéed Broccoli, Bell Pepper, Garlic, Basil \$12

CAVOLETTI DI BRUXELLES VE & V & GF UPON REQ.

Brussels Sprouts, Pancetta, Gorgonzola, Balsamic Reduction, Breadcrumbs \$12

SPINACI ALL' AGLIO GF, VE, V UPON REQ.

Sautéed Spinach, Raisins, Pinenuts, Garlic, Gorgonzola \$12

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