

~ ANTIPASTI ~

BRUSCHETTA *VE V UPON REQ.*

Toasted Baguettes, Chopped Red & Yellow
Tomatoes, Basil, Garlic, Feta, Kalamata Olives,
Balsamic, Extra Virgin Olive Oil \$7

CARPACCIO CLASSICO *GF*

Thinly Sliced Raw Beef Tenderloin, Arugula, Capers,
Shaved Parmigiano, Extra Virgin Olive Oil \$9

CALAMARI FRITTI

Deep Fried Calamari, White Bait; Spicy Marinara Sauce, Tomato
Romesco Sauce \$12

(ROMESCO SAUCE CONTAINS TRACES OF ALMONDS)

CAPRESE *VE GF*

Local Burrata, Heirloom
Cherry Tomatoes, Pesto \$9

(PESTO CONTAINS TRACES OF PINE NUTS)

COCKTAIL DI GAMBERI *GF*

Chilled Black Tiger Shrimp, Homemade Cocktail Sauce \$15

SALSICCIA AL PEPERONATA

GF UPON REQ.

Grilled Italian Sausage, Bocconcini, Roasted Bell Peppers,
Red Onion, Basil, Garlic Tomato Sauce, Wild Arugula \$10

PROSCIUTTO E FORMAGGIO

GF UPON REQ.

Thin Slices of Prosciutto di Parma & Coppa, Parmigiano;
Bread Sticks, Extra Virgin Olive Oil \$14

~ ZUPPA ~

MINISTRONE *VE V GF*

Seasonal Vegetables, Herbs \$7
(VEGETABLE BROTH)

PASTA E FAGIOLI

Traditional Tuscan Cannellini Bean,
Pasta Soup \$7
(PROSCIUTTO BROTH)

~ LE INSALATE ~

DELL' OPERA *VE GF UPON REQ.*

Little Gem Lettuce, Radishes, Kalamata Olives, Cherry Tomatoes,
Toasted Hazelnuts, Shaved Parmigiano, Creamy Garlic Lemon
Dressing \$10

(DRESSING CONTAINS RAW EGG)

MESSALINA *GF UPON REQ.*

Romaine, Shaved Parmigiano, Anchovy Filet, Garlic Crostini,
Homemade Caesar Dressing \$10

(DRESSING CONTAINS RAW EGG)

Make it an ANTONELLI :

Cucumbers, Olives, Tomatoes, Red Onion ADD \$2

DEGLI INNAMORATI

VE V GF UPON REQ.

Baby Greens, Feta, Strawberries, Toasted
Almonds, Balsamic Dressing \$10

VELLUTATA *VE V GF UPON REQ.*

Spinach, Shaved Green Apple, Fennel, Celery,
Tarragon, Arugula, Strawberries, Shaved Parmigiano,
Apple Juice Reduction Shallot Vinaigrette \$10

AI LEGUMI *VE V GF*

Marinated Quinoa, Cannellini Beans, Garbanzo
Beans, Red Kidney Beans, Shallots, Cherry
Tomatoes, Sautéed White Kale \$13

INSALATA TRITATA *VE GF*

Baby Greens, Spinach, Red Onion,
Sweet Corn, Bell Pepper, Cucumber, Carrot, Zucchini, Basil,
Avocado, Pine Nuts, Ginger Lime Vinaigrette \$11

(DRESSING CONTAINS RAW EGG)

ADD CHICKEN \$5 BEEF \$7

SHRIMP \$5 SALMON \$7

EXECUTIVE CHEF WALTER COTTA

VE - vegetarian *V* - vegan *GF* - gluten free

WATER SERVED UPON REQUEST MENU PRICES SUBJECT TO CHANGE

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING.

The consumption of raw or uncooked eggs, meat, poultry, seafood or
Shell fish may increase your risk of food borne illness.

~ PASTA ~

V OR GF PASTA ABVAILABLE UPON REQUEST

FAVORITO!!!

Homemade Beet, Red Bell Pepper & Spinach
Tagliatelle Pasta, Jumbo Lump Crab, Shaved Black
Truffle Peelings, Chives, Truffle Oil, Butter \$18

SPAGHETTI AI FRUTTI DI MARE

Homemade Spaghetti, Clams, Mussels, Shrimp;
Choice of Garlic White Wine or Spicy Tomato Sauce \$20

RIGATONI AI FUNGHI *VE V UPON REQ.*

Rigatoni Pasta, Wild Mushrooms, Parmigiano,
Shallots, Garlic White Wine Sauce \$16

PENNE ALL' ARRABBIATA

VE V GF UPON REQ

Penne Pasta, Roasted Garlic, Spicy Chopped Roma
Tomato Sauce, Imported Romano \$15

SPAGHETTI PUTANESCA *VE V UPON REQ.*

Homemade Spaghetti, Tomatoes, Capers, Kalamata
Olives, Anchovies, Garlic, Tomato Sauce \$17

CAPPELLACCI DI ZUCCA *VE*

Homemade Ravioli Stuffed with Butternut Squash, Ricotta; Spicy
Marinara, Brown Butter Sage Sauce, Shaved Parmigiano \$17
(CONTAINS SMALL TRACES OF PINE NUTS & WALNUTS)

CANNELLONI DELL'OPERA

Homemade Sheet Pasta Rolled with Braised Veal,
Ricotta, Porcini Mushrooms, Demi- Glace Sauce \$18

LASAGNA DI POLLO

Homemade Sheet Pasta, Chicken Ragu, Mozzarella, Ricotta,
Parmigiano, Spicy Tomato Sauce, Creamy Pesto Sauce \$19

RAVIOLI DI POLLO ARROSTO

Homemade Ravioli Stuffed with Roasted Chicken, Mushrooms,
Ricotta, Mascarpone; Shallot Lemon Basil Cream Sauce \$19

LASAGNA AL RAGU

Homemade Sheet Pasta, Beef Ragu, Spinach, Mozzarella, Ricotta,
Parmigiano, Béchamel Sauce, Garlic Tomato Basil Sauce \$19

CAPPELLI LOMBARDI

Homemade Ravioli Stuffed with Red Wine Braised Short Rib
of Beef, Ricotta, Parmigiano; Gorgonzola Cream Sauce \$19

~ SECONDI PIATTI ~

STRACCETTI DI MANZO

GF UPON REQ.

Grilled Filet Mignon Medallions, Capers, Roasted
Garlic, Spinach, White Wine Sauce; Fingerling
Potatoes, Grilled Vegetable Skewer \$33

POLLO PARMIGIANO

Breaded Chicken Breast, Tomatoes, Basil, Mozzarella, Parmigiano;
Grilled Asparagus, Homemade Spaghetti Marinara \$24

POLLO MARSALA

Grilled Chicken Breast, Wild Mushroom, Marsala, Demi
Glace Sauce; Brussel Sprouts, Patate al Parmigiano \$20

POLLO PICCATA *GF UPON REQ.*

Grilled Chicken Breast, Creamy Piccata
Sauce; Brussels Sprouts \$20

SCALOPPINE PICCATA *GF UPON REQ.*

Thin Slices of Veal, Creamy Piccata Sauce;
Spaghetti al Olio, Seasonal Vegetables \$22

AGNELLO AI CARCIOFI *GF NO SAUCE*

Grilled New Zealand Lamb Chops, Deep Fried Baby Artichokes,
Balsamic Mint Reduction; Spinach, Patate al Parmigiano \$33

SCALOPPINE ALLA MILANESE

GF UPON REQ.

Chickpea Flour Crusted Veal, Tomato Sauce;
Salad of Arugula, Cherry Tomato, Shaved Parmigiano, Lemon
Vinaigrette; Homemade Spaghetti Marinara \$22
(VINAIGRETTE CONTAINS RAW EGG)

SALMONE DORATO *GF*

Sustainably- Raised Salmon, Shaved Apple, Fennel,
Watercress, Cider Mustard Sauce; Fingerling Potatoes,
Leeks, Smoked Pancetta (Italian Bacon) \$25

SALMONE AI CAPPERI *GF*

Sustainably- Raised Salmon, Caper Aioli, Green
Olives, Fresh Orange Slices, Celery Leaves,
Green Onion; Patate al Parmigiano \$25

CIOPPINO *GF UPON REQ.*

Stew of Fresh Fish, Clams, Mussels, Shrimp, Crab,
Calamari, Clam Juice, Onion, Tomatoes; Crostini \$25

MANICOTTI MELANZANE *VE V GF*

Grilled Rolled Eggplant, Tofu, Spinach, Caramelized
Onions, Pine Nuts, Tomato Basil Sauce \$15

~ SIDES ~

FARMER'S MARKET VEGETABLES \$7

BRUSSELS SPROUTS \$8

ASPARAGUS \$6

SAUTEED MUSHROOMS \$8

FINGERLING POTATOES \$6

PATATE AL PARMIGIANO \$5

PASTA \$7

SAUCE \$3

ROASTED or FRESH GARLIC \$3

GOAT CHEESE \$3

SHAVED ROMANO \$3

FETA \$3

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