



SALAD

Citrus	\$14
Arugula, Fennel, Orange, Pistachio, Goat Cheese	
Mediterranean	\$14
Tomato, Cucumber, Tropea Onion, Kalamata Olives, Feta, Oregano	
Caesar	\$14
Romaine, Garlic Croutons, Parmigiano Cheese	
Lemon Garlic Quinoa	\$14
Kale, Cherry Tomato, Garlic, Lemon, White Beans, Kalamata Olives	
Add protein	
Grilled Chicken	\$5
Shrimp	\$6
Salmon	\$8

SOUP

Tomato Soup	\$10
Split Pea Portobello Soup	\$10
Butternut Squash Soup	\$10
Sicilian Meatball Soup	\$12

PANINI SCHIACCIATI

12.00 / 12.50

Vegetariano	Campagnolo
Mozzarella, Grilled Zucchini, Sun-Dried Tomato, Basil Pesto	Mushrooms, Hardboiled Egg, Caramelized Onions
Parmense	Cuba With Love
Parma Prosciutto, Fresh Mozzarella, Arugula, E.v.o.o	Cooked Ham, Lettuce, Tomato, American Cheese, Spicy Aioli
Caprensino	Eggplant Parmigiana
Tomato, Fontina, Basil	Eggplant, Tomato, Parmigiano Reggiano

PIZZA

Margherita	\$18
(Tomato Sauce, Mozzarella, Basil)	
Contadina	\$18
(Salami, Mozzarella, Olive Paste, Mushrooms, Onions)	
Bianca	\$20
(Truffle Cheese, Zucchini, Mushrooms)	
Del Corso	\$20
(Prosciutto, Burrata, Pistachio, Arugula)	

ANTIPASTI

Eggplant Parmigiana	\$15	Salumi & Formaggi Board	\$28
Bufala Toast	\$16	Beef Carpaccio	\$22
Grilled Octopus	\$25	Fried Shrimp	\$16
Ceviche Shrimp Or Salmon	\$22	Calamari & Zucchini Friti	\$16
Tomato Mozzarella Basil	\$16	Baked Clams	\$16

PASTA

Penne Ala Selita	\$18	Avocado Pesto Fettuccine	\$18
Paccheri	\$28	Farfalle	\$24
With Oxtail Ragu		With Salmon And Asparagus In White Vodka Sauce	
Spinach Ravioli	\$20	Fettuccine	\$24
With Garlic Chive Sauce		With Forest Mushrooms In Truffle Cream Sauce	
Orecchiette	\$24	Spaghetti Bolognese	\$24
With Sausage & Broccoli Rabe		Topped With Ricotta	

ENTREE

Shiitake Mushroom Risotto	\$36	Ribeye	\$50
with sea scallops		with asparagus & rosemary cracked potatoes	
Braised Shortribs	\$36	Stuffed Chicken Breast	\$28
with saffron risotto		with asparagus, feta, prosciutto & pink peppercorn sauce	
Veal Milanese	\$42	Grilled Salmon	\$28
with arugula, cherry tomato, red onion salad		with quinotto in parmesan bowl	
Veal Chop	\$46	Branzino	\$32
with truffle cream sauce & truffle potatoes		with mediterranean cherry tomato salad	
Roasted Duck Legs	\$38	Forest Mushrooms	\$24
over creamy polenta with herbed fig sauce		over creamy Polenta	

SIDES

Truffle Fries	\$9	Polenta	\$9
Cavoletti	\$9	Rosemary Cracked	\$9
Broccoli Rabe	\$9	Potatoes	\$9

Vegan Options

BEER

Stella Artois	\$8
Corona	\$8
Modelo Especial	\$8
Peroni	\$8
Sapporo	\$8
Pacifico	\$8
Allagash White	\$8
Chimay Grand Reserve	\$15

WHITE WINE

GLASS / HALF BOTTLE

Pinot Grigio Tiefenbrunner 2022 (Italy)	\$14/\$24
Honig Sauvignon Blanc 2023 (U.S.A)	\$16/\$31
Ferrari Carano Chardonnay (U.S.A)	\$16/\$31

RED WINE

GLASS / HALF BOTTLE

Alexander Valley Cabernet Sauvignon 2021 (U.S.A)	\$16/\$38
J Vineyards Pinot Noir 2022 (U.S.A)	\$15/\$33
Terrazas Malbec Riserva 2021 (Argentina)	\$14/\$28
Duckhorn Merlot 2021 (United States)	-\$/79

PERSONAL SPARKLING

Moet Imperial Champagne (France)	\$24
Zardetto Prosecco (Italy)	\$12

SPARKLING

Baron Fuente (France) Half bottle	\$55
Thienot (France)	\$95
Veuve Clicquot (France)	\$160

ROSE

Clarendelle Rose 2023 (France)	\$45
Tavel Rose 2024 (France)	\$65
Moraitis Rose 2024 (Greece)	\$55

WHITE WINE

Zacharias Assyrtiko 2024 (Greece)	\$45
Pagos De Galir Godello 2022 (Spain)	\$52
Kessler Riesling 2022 (Germany)	\$54
Michele Chiarlo Roero Arneis 2023 (Italy)	\$55
Louis Moreau Chablis 2023 (France)	\$85
Garzon Sauvignon Blanc Reserva 2024 (Uruguay)	\$56
Dashwood Sauvignon Blanc 2024 (New Zealand)	\$48
Antinori Toscana Bianco 2024 (Italy)	\$55
Passerelles Anjou Blanc 2022 (France)	\$75
Hubler Gruner Veltliner 2022 (Austria)	\$65
Seghesio Chardonnay 2023 (United States)	\$65
Fournier Pere & Fils Sancerre 2023 (France)	\$80
Nadal X-Xarello 2021 (Spain)	\$65
Matosevic Malvasia 2022 (Croatia)	\$66
Moraitis Sillogi 2024 (Greece)	\$46
Ouled Thaleb White 2023 (Morocco)	\$40
Terras Gauda Albarino O’Rosa 2023 (Spain)	\$65
Domaine Weinbach Gewürztraminer 2022 (France)	\$95

RED WINE

Double Canyon Cabernet Sauvignon 2022 (United States)	\$60
Drouhin Bourgogne Rouge 2022 (France)	\$78
Gueissard Bandol Rouge 2020 (France)	\$85
Garzon Marselan Reserva 2023 (Uruguay)	\$52
Cloudline Pinot Noir 2023 (United States)	\$55
Caparzo Rosso Di Montalcino 2022 (Italy)	\$62
Marques De Caceres Rioja 2017 (Spain)	\$66
De Martino Carmenere 2022 (Chile)	\$55
Quinta De La Rosa Estate Red 2020 (Portugal)	\$67
Tascante Ghiaia Nerello Mascalese 2022 (Italy)	\$67
Domaine De Tourelles Cinsault 2021 (Lebanon)	\$58
Ouled Thaleb Red 2022 (Morocco)	\$44
Roquefort, Gueule De Loup 2022 (France)	\$62
Duckhorn Merlot 2021 (United States)	\$150
Stags Leap Cabernet Sauvignon 2021 (United States)	\$160
Levanture Optimus 2021 (United States)	\$175
Tenuta San Guido Guidalberto 2022 (Italy)	\$180
Vina Monty Graciano Reserva 2016 (Spain)	\$150