

ANTIPASTI

Carpaccio di Manzo 22 <i>Thinly sliced filet mignon over arugula, topped with shaved Parmigiano Reggiano cheese</i>	Calamari Fritti Con Zucchini 30 <i>Fried calamari and zucchini</i>
Medaglioni di Aragosta 32 <i>Lobster medallions served in tartar sauce</i>	Insalata di Frutti di Mare 34 <i>Cold seafood salad, with shrimp, octopus, lobster, shredded carrots, and celery dressed with garlic olive oil and lemon sauce.</i>
Vongole Oreganata 24 <i>Baked little neck clams</i>	Lamb Merguez 25 <i>Fava beans and mint puree</i>
Mussels Marinara or Fra Diavolo 25 <i>Mussels in a homemade spicy tomato sauce</i>	Caprese 25 <i>Bufala mozzarella, marinated grilled eggplant, roasted peppers, heirloom tomatoes, and fresh basil</i>
Capesante e Tartufo 32 <i>Sea scallops, foie gras with creamy truffle sauce</i>	

INSALATA

Insalata Valbella 19 <i>Baby greens with balsamic vinegar and extra virgin olive oil, topped with Parmigiano Reggiano cheese</i>	Insalata di Cesare 19 <i>Romaine lettuce in a traditional Caesar dressing topped with homemade croutons and Parmigiano Reggiano cheese</i>
Insalata di Carciofi 19 <i>Heart of artichokes, heirloom tomatoes, avocado, tarragon shallot vinaigrette</i>	Insalata di Barbabietole 19 <i>Beet carpaccio marinated in horse radish, arugula, orange slices, balsamic and Humboldt fog cheese</i>
Insalata di Panzanella 19 <i>Feta cheese, tomatoes, baby cucumber, red onions and croutons</i>	

PASTA

Gluten free and whole wheat option available upon request

Penne alla Vodka 29 <i>Penne served in a tomato vodka sauce with fresh basil, scallions, and a splash of cream</i>	Risotto allo Scoglio 44 <i>Homemade mixed seafood risotto topped in a light tomato sauce</i>
Bucatini all' Amatriciana 34 <i>Bucatini in a double smoked bacon, tomato, onion, and shaved pecorino romano cheese</i>	Linguine con Frutti di Mare 50 <i>Linguine, sautéed lobster, crabmeat, shrimp, and fresh herbs in a plum tomato fra diavolo sauce</i>
Pappardelle al Sugo 34 <i>Pappardelle served in a Bolognese sauce with a touch of cream</i>	Cavatelli con Broccoli Rabe 38 <i>Cavatelli, broccoli rabe and sausage in garlic and oil</i>
Paccheri alla Luciana 34 <i>Large Rigatoni, Octopus, tomatoes, capers and Calabrian spices</i>	Ravioli di Fichi e Foie Gras 38 <i>Homemade ravioli stuffed with fig foie gras in gorgonzola sauce</i>
	Tonerelli Caccio and Peppe 32 <i>Topped with pink peppercorn</i>

SECONDI

Pollo Caprese 42 <i>Chicken breast with eggplant, tomato, Buffalo di Mozzarella, spinach and potatoes</i>	Brasato al Chianti 59 <i>Braised short rib served with Chianti wine served with truffle mashed potatoes</i>
Pollo Diavolo 42 <i>Oven roasted chicken breast with cherry peppers, spicy smoked sausage, and roasted cipollini onions in a cognac garlic sauce</i>	Filetto Aragosta 65 <i>Filet mignon topped with Cajun lobster tail in a lobster bisque reduction, served with grilled asparagus and mashed potatoes</i>
Costoletta Burrata 60 <i>Veal chop stuffed with Burrata cheese over pencil asparagus in a fig and thyme sauce</i>	Costoletta di Maiale 54 <i>Berkshire pork chop, hot cherry peppers, sliced potato and roasted garlic</i>
Veal Chop Parmigiana 60 <i>Veal chop breaded with tomato, mozzarella, and Parmigiano Reggiano cheese</i>	Medaglioni Di Vitello Marrone 54 <i>Medallions of veal tenderloin with porcini mushroom, cream, grilled asparagus</i>
Scaloppine Martini 48 <i>Lightly breaded scaloppini of veal with Parmigiano Reggiano in a lemon and white wine sauce, served with seasonal vegetables and fingerling potatoes</i>	Costoletta alla Capricciosa 60 <i>Breaded veal chop, pounded thin and topped with arugula, diced tomatoes and onions</i>
	Filetto Rossini 60 <i>Filet mignon with foie gras, cipollini rainbow cauliflower, port wine reduction</i>

DALLA GRIGLIA

Black Angus Shell Steak 60 <i>Charbroiled to your desire, served with sautéed mushrooms, roasted potatoes and seasonal vegetables</i>	Costoletta d' Agnello 60 <i>Baby rack of lamb, roasted to perfection, served with seasonal vegetables and mashed potatoes</i>
Black Angus Filet Mignon 60 <i>Generous filet of beef grilled to perfection, served with sautéed mushrooms, roasted potatoes and seasonal vegetables</i>	Costoletta di Vitello 60 <i>Double cut veal chop grilled to perfection, served with sautéed mushrooms, roasted potatoes and seasonal vegetables</i>

PESCE

Domestic and imported fresh pesce, only the best the market has to offer.

DOLCI

Our pastry chef will be delighted to serve you his famous European desserts.

Please speak to your server or manager if you have food allergies.