

## ANTIPASTI

[ additional table-side roasted garlic, olive oil and cheese: +3.00 ]

## BRUSCHETTA 13

fresh mozzarella, roma tomatoes, basil, evoo,  
balsamic drizzle, crusty bread

## CALAMARI FRITTI 20

house cocktail sauce, lemon garlic aioli

CARPACCIO *di* MANZO 19

arugula salad, shaved parmigiano, lemon dressing

PROSCIUTTO *e* MOZZARELLA 19

parma prosciutto, imported bufala mozzarella, arugula

## STONE OVEN ROASTED MUSSELS 19

red chiles, tomato, white wine, butter

## ANTIPASTO (FOR TWO) 22

prosciutto, speck, salami, mortadella, grana parmigiano,  
olives, 'mauro provisions' honey g pepper relish

## WAGYU MEATBALLS 21

tomato garlic leek confit, parmigiano

## POLPI 21

spicy grilled octopus, tri-colored salad, balsamic vinaigrette

## CAPRESE 17

vine ripe tomato, fresh mozzarella, basil, evoo,  
balsamic, pesto

## PIZZE

*from our wood-burning oven*

## MARGHERITA 18

mozzarella, basil chiffonade, evoo

PROSCIUTTO *e* FUNGHI 19

mushrooms, prosciutto cotto, fresh mozzarella

## REGINA 19

tuscan sausage, toasted pepper, mushroom, mozzarella

## PEPERONI 19

spicy soppressata, mozzarella, tomato sauce

## INSALATE E ZUPPE

## MINISTRONE 9

hearty vegetable soup

INSALATA *della* CASA 10romaine lettuce, cucumber, tomatoes, carrots, radicchio,  
house vinaigrette, homemade croutons

## INSALATA PERA 14

arugula, pickled red onions, gorgonzola, candied walnuts,  
dates, balsamic vinaigrette

## BARBE ROSSE 14

bibb lettuce, roasted beets, hazelnuts, orange segments,  
goat cheese, sherry wine vinaigrette

## CESARE 13

romaine hearts, shaved parmigiano, house croutons

## TOSCANA 14

mixed greens, provolone, hearts of palm, chick peas,  
sun-dried tomatoes, olives, blue cheese vinaigrette[ add: chicken: +6.00 | salmon: +8.00  
sausage: +5.00 | shrimp: +6.00 each ]

## PASTE

## RAVIOLINI PERA 25

roasted pear, parmigiano, toasted nuts, sun-dried tomatoes,  
mascarpone cream

## RAVIOLACCI TOSCANI 26

homemade ravioli filled with short ribs, parmigiano, fontina,  
mushroom creamSPAGHETTINI *di* MARE 31

calamari, mussels, clams, shrimp, marinara, toasted garlic, herbs

## TAGLIATELLE BOLOGNESE 25

## TAGLIERINI 25

lemon, imported italian sun-dried tomatoes,  
mascarpone and parmigiano cheeses, basil

## GNOCCHI POMODORO 25

homemade gnocchi, tomato sauce, fresh mozzarella, evoo

TORTELLINI *ai* FORMAGGI 25tri-color cheese tortellini, brown butter sage,  
roasted pine nuts, shaved parmigianoLINGUINE *con* SCAMPI 32

jumbo shrimp, spicy marinara, touch of cream

## RED WINE FETTUCCINE 25

red wine infused fettuccine, wild mushrooms,  
garlic, shallots, evoo, sherry wine reduction, parmigianoORECCHIETTI *con* SALSICCIA 25sausage, spinach, sundried tomatoes sautéed in garlic and olive oil,  
pecorino romano cheese

## MEZZALUNA CIPRIANI 25

half moon cheese ravioli in a cream &amp; brandy tomato sauce with basil

[ add: chicken: +6.00 | salmon: +8.00 | sausage: +5.00 | shrimp: +6.00 each ]

## SECONDI

## POLLO TOSCANO ARROSTITO 30

whole wood-fired rotisserie chicken, roasted potatoes,  
garlic herb white wine reduction

## POLLO PARMIGIANA 30

tomato sauce, mozzarella, parmigiano

## CEDAR PLANK SCOTTISH SALMON 33

lemon, evoo, cherry tomatoes, olives, onions, green beans

SALSICCIA *e* PEPPERONI 25

italian sausage, roasted bell peppers, onions, tomato sauce

THE GUS *and* TED 30lemon & dijon marinated chicken, breaded and pan-fried,  
white wine reduction, minced parsley, pickled red onions,  
'mauro provisions' medium giardiniera, fingerling potatoesMELANZANE *alla* PARMIGIANA 25fried battered eggplant, tomato sauce, parmesan cheese,  
fresh mozzarella, herb fettuccine

## FILETTO VINO ROSSO 43

grilled filet, roasted potatoes, spinach, barolo reduction, *(cooked to order)\**

## POLLO MONTECARLO 30

pan-seared chicken breast, prosciutto, fontinella,  
chardonnay reduction, parmigiano, spinach

## POLLO SCALOPPINI 30 | VITELLA SCALOPPINI 34

*select preparation below:*PICCATA lemon, white wine, capers, fettuccine with lemon thyme sauce  
MARSALA marsala wine sauce, mushrooms, rotini pasta with tomato sauce  
VESUVIO olive oil, garlic, white wine, roasted potatoes  
MILANESE breaded, arugula, fresh tomato, shaved parmigiano

## VERDURE

SAUTÉED SPINACI 10  
evoo, garlicROASTED POTATOES 9  
rosemary, sage, garlic, evooBROCCOLI AGLIO *e* OLIO 10  
garlic and oil

## WINE

### CHAMPAGNE & SPARKLING

le pianure prosecco, <i>friuli-venezia giulia, ITA</i> (split)	12
candoni prosecco, <i>veneto, ITA</i>	42
cristal brut, <i>champagne, FRA</i>	425

### ROSÉ

hampton water, <i>languedoc, FRA</i>	14   56
whispering angel, <i>côtes de provence, FRA</i>	16   64

### ITALIAN WHITES

mezzacorona chardonnay, <i>trentino</i>	10   40
castiglione del bosco chardonnay, <i>toscana</i>	15   60
filipetti moscato, <i>piemonte</i>	11   44
lungarotti torre di giano bianco, <i>umbria</i>	12   48
ruffino aqua di venus pinot grigio, <i>friuli-venezia giulia</i>	12   48
santa margherita pinot grigio, <i>valdadige</i>	14   56
tenuta asinara diffidente vermentino, <i>sardinia</i>	15   60

### OTHER WHITES

j. lohr riesling, <i>monterey, CA</i>	11   44
rodney strong sauvignon blanc, <i>sonoma, CA</i>	11   44
kim crawford sauvignon blanc, <i>marlborough, NZL</i>	12   48
ferrari carano fume blanc, <i>sonoma, CA</i>	12   48
sonoma cutrer chardonnay, <i>russian river valley, CA</i>	15   60

### ITALIAN REDS

podere elisa chianti, d.o.c.g., <i>toscana</i>	11   44
colline del ginepro, chianti classico d.o.c.g., <i>toscana</i>	13   52
candoni pinot noir, <i>lombardy</i>	11   44
domini veneti appassimento 'baby amarone', <i>veneto</i>	12   48
lungarotti rubesco rosso, <i>umbria</i>	12   48
la pianure merlot, <i>friuli-venezia giulia</i>	14   56
ruffino riserva ducale 'tan label', <i>toscana</i>	16   64

### OTHER REDS

pyramid scheme cabernet sauvignon, <i>napa, CA</i>	14   56
franciscan cabernet sauvignon, <i>monterey, CA</i>	16   64
ferrari carano siena sangiovese malbec, <i>sonoma, CA</i>	14   56
rodney strong pinot noir, <i>russian river valley, CA</i>	14   56
the prisoner red blend, <i>napa valley, CA</i>	22   88

### WINES BY THE BOTTLE/ RESERVE SELECTIONS

ruffino modus super tuscan, <i>toscana, ITA</i>	62
ruffino riserva ducale oro 'gold label', <i>toscana, ITA</i>	93
frog's leap cabernet sauvignon, <i>rutherford, CA</i>	95
duckhorn merlot, 2013, <i>napa, CA</i>	98
mount veeder cabernet sauvignon, <i>napa valley, CA</i>	105
renato ratti marcenasco barolo, <i>piemonte, ITA</i>	105
jordan cabernet sauvignon, <i>alexander valley, CA</i>	120
castiglione del bosco brunello di montalcino, <i>toscana, ITA</i>	125
silverado cabernet sauvignon, <i>napa valley, CA</i>	125
prima pietra toscana rosso, <i>toscana, ITA</i>	130
caymus cabernet sauvignon, <i>napa valley, CA</i>	140
antinori tignanello red blend, <i>toscana, ITA</i>	225
far niente cabernet sauvignon, 2016, <i>napa, CA</i>	250

proudly celebrating  
— 35 years —  
in Little Italy

## SIGNATURE COCKTAILS

### MOSCOW MULE 14

ketel one vodka, freshly squeezed lime, simple syrup,  
angostura orange bitters topped off with gosling ginger beer

### POMEGRANATE COSMO 14

absolut vodka, pama pomegranate, cranberry juice

### TITO'S COOLER 14

tito's handmade vodka, fresh squeezed lemon juice,  
simple syrup, mint, served on the rocks

### EI BANDIDO BASIL LIME MARGARITA 15

premium margarita with el bandido yankee tequila

### APEROL SPRITZ 14

aperol, prosecco, soda water, orange slice

## BEER

### DOMESTIC 6.50

miller lite

coors light

bud light

### IMPORTED 7.50

guinness

peroni

stella artois

corona

### CRAFT

lagunitas IPA 8.00

goose island matilda 8.00

allagash white ale 9.00

## DOLCI

### TIRAMISU 10

espresso-rum soaked lady fingers layered with  
mascarpone cream, chocolate sauce

### CHOCOLATE MOUSSE CAKE 10

rich chocolate mousse with chocolate crème anglaise

### LAVA CAKE 10

served with vanilla gelato,  
crème anglaise

### TORTA *di* FORMAGGIO 10

cheesecake with a graham cracker crust,  
topped with strawberry sauce

### CANNOLI 8

cookie pastry with creamy ricotta,  
mini chocolate chips, pistachio

### GELATO 8

*choose from:*  
pistachio, vanilla, or chocolate

### FRUTTA RIPENA 12

*choose from:*  
coconut, peach or lemon sorbet  
served in its natural fruit shell