

Bar Menu

COCKTAILS

Piña Colada

12

Spiced Rum, Don Q Añejo, Coco Lopez, Pineapple Fruit & Coco Flakes

Old Fashion

12

Bourbon, Simple Syrup, Orange & Regular Bitters

Aperol Spritz

10

Aperol, Prosecco, Splash of Soda Water

New York Sour

12

Bourbon, Wine Reduction, Egg Whites, Sour Bitters

Cosmopolitan

12

Tito's Vodka, Cranberry, Triple Sec & House Sour

Negroni

10

Gin, Sweet Vermouth, Campari

Verace Mojito

10

Don Q Rum, Fresh Mint, Simple Syrup & Sour

Meridiano

10

Tequila, Campari, Triple Sec & Pink Grapefruit

Pain Killer

10

Spiced Rum, Dark Rum, Pineapple & Orange Juice, Coconut Cream

BUBBLES BY THE GLASS

Jeio by Bizol, Prosecco
Veneto, It

8 GLS | 29 BTL

HOUSE WINE BY THE GLASS

Ca'Preella

Pinot Grigio

8GLS | 28BTL

Murphy Goode

Chardonnay

8GLS | 29BTL

Torlenazi

Negro Amaro, Rose

8GLS | 29BTL

San Felice

Chianti

9GLS | 36BTL

Torleanzi

Primitivo

8GLS | 29BTL

Murphy Goode

Merlot

8GLS | 30BTL

Murphy Goode

Cabernet Sauvignon

8GLS | 30BTL

Birre

Ask for our Beer Selection

HOUSE WATER

Sparkling Water 1lt 4.50

Sparkling Water 500ml 2.50

Still Water 1lt 4.50

Still Water 500ml 2.50

MENU

Le Zuppe

Zuppa Di Pesce Della Costiera 9

Clams, Mussels, Squid, Scallops, Shrimps, Fish Broth & Light Tomato Sauce

Le Insalate

Insalata di Caesar 9

Romaine, Anchoives Dressing, Tomato Marmalade, Red Onions & Parmesan

~ Add Chicken 6 | Shrimp 10~

Insalata Mediterranea 9

Mixed Green Salad, Red Onions, Cucumber, Cherry Tomatoes, Gorgonzola Cheese, Kalamatas, Feta Crumble Balsamic Vinaigrette

~ Add Chicken 6 | Shrimp 10~

Burrata Caprese 16

Plum Tomatoes, Fresh Burrata Cheese, Arugula, Creamy Pesto, Balsamic Reduction, EVOO on a Cherry Tomato Focaccia.



Gli Aperitivi

Polpette di Vitello in Salsa 11

Homemade Veal Meatballs, "Osobuco Sauce" & Caramelized Onions

Fagottini di Churrasco Marinato 12

Skirt Steak Dumplings, Teriyaki Sauce, Scallions, On Top a Dark Beer Reduction

Parmigiana di Melanzane 10

Deep-Fried Sliced Eggplant Napoleon Baked with Pomodoro Sauce. Basil, Parmesan & Mozzarella Cheese

Frittura Mista del Golfo 14

Light Breaded Calamari Rings, Shrimps & Capers Aioli

Crochette di Patate 11

Potato Croquette stuffed with Mozzarella and Gorgonzola, served with Chorizo Cantimpalo Marmalade

Carpaccio di Manzo 18

Thin Sliced Beef Tenderloin, EVOO Truffle Aioli, Fried Quinoa, Arugula, Sliced Parmigiano & Bruschetta Bread

~RAW Beef Tenderloin~

Carpaccio di Tonno 17

Thin Sliced Tuna Filet, EVOO, Basil, Truffle Oil, Tomatoes, Onions & Capers Mojo served with Arugula & Shaved Parmigiano

~RAW Fresh Tuna~

Tentacoli di Polipo alla Griglia 18

Grilled Octopus Tentacles chopped and served with Potatoes & Paprika

Tartara di Tonno e Salmone 15

Fresh Tuna & Salmon, Avocado, Capers, Arugula, Onions, White Balsamic Ponzu Sauce, Sesame Oil, Bruschetta Bread

~RAW Fresh Tuna & Salmon~

Crocchete Fagioli Neri 9

Black Beand and Veggies Croquette served with Roasted Peppers Aioli

I Primi Piatti

Pappardelle con Bolognese 17

Creamy Bolognese "Meat Ragu" Sauce,
Homemade Pappardelle & Parmesan Cheese

Paccheri alla Norma 17

Artesanal Paccheri, Pomodoro Sauce,
Eggplants, Basil

Fusilloni Primavera a la Pesto 16

Artesanal Fusilloni, Green Squash, Carrots,
Mushrooms & Pesto Sauce

~ Add Chicken 6 | Shrimp 10~

Bucatini alla Carbonara 17

Bucatini Pasta, Creamy Sauce of Eggs, Fried
Pancetta, Pecorino Cheese & Black Pepper

Lasagna Emiliana 17

Lasagna, Mozzarella, Parmigiano,
Bechamelle, Bolognese Meat Sauce,
Bruschetta

~Vegan Meat Lasagna 19~

Gnocchi di Patate al Gorgonzola 17

Gnocchi Potatoes, Creamy Gorgonzola
Sauce, Parmesan Cheese

~ Add Chicken 6 | Churrasco 10~

Ravioli All' Aragosta 28

Homemade Lobster Raviolis, Brandy-Lobster
Creamy Sauce

Linguine Vongole 24

Linguine, Clams, Shallots, Pancetta and
Garlic in White Wine and Butter Sauce

Risotto or Linguine Ai Frutti di Mare 26

Linguine or Arborio Rice, Scallops, Shrimps,
Mussels, Clams, Calamari, Cherry Tomatoes
with a Light Pomodoro Sauce

Tonnarelli Nero Di Sepia 26

Squid Ink Tonnarelli Pasta with Shrimps in
Prosciutto Creamy Sauce, Cherry Tomato
and topped with Arugula

Secondi Piatti

Pollo Saltimboca alla Salvia 18

Seared Chicken Breast, Prosciutto,
Provolone, White Wine Sauce with Sage,
served with Creamy Lemon Capellini Pasta

New York Strip Steak 34

Grilled Steak with a Garlic and
Rosemary Butter Compote, served with
Home-Made Truffle Fries

Medaglioni di Fileto 36

Fillet Mignon Wrapped in Bacon, served
with Rosemary Potatoes & Asparagus

Salmone Impanato 26

8oz Salmon Filet with Herb Parmesan
Crust served with Risotto Primavera

Trancio di Tonno 25

Seared Tuna Fillet with Spices, Sugar and Pimenton,
White Wine Sauce, Capers, Cherry Tomatoes,
accompanied with Insalata Mediterranea

Pollo alla Parmigiana 18

Chicken Breast Breaded in Panko Fried and
Topped with Pomodoro Sauce & Gratinated
with Mozzarella, served with Linguine al Burro

Grilled Pork Chop 25

Thick Grilled Pork Chop Glazed with Spicy
Coffee BBQ Sauce served with Yuca Mash

Cotolette di Angelo alla Griglia 30

Grilled Lamb Chops with Demi-Glace served
with Mushrooms Risotto





Pizze

MARGHERITA 14 / 23

Pomodoro Sauce, EVOO, Fresh Mozzarella, Parmigiano Cheese, Basil

NAPOLETANA 12 / 20

Pomodoro Sauce, Oregano, Garlic, Anchovies, Capers, Parmigiano Cheese (NO Mozzarella Cheese)

INFERNO 15 / 26

Pomodoro Sauce, Mozzarella, Spanish Chorizo, Pepperoni, Spicy EVOO, Parmigiano Cheese

CAMPANA 16 / 28

Pomodoro Sauce, Fresh Mozzarella, Prosciutto di Parma, Arugula, EVOO Shaved Parmigiano Cheese

NEW YORKER 15 / 28

Pomodoro Sauce, Mozzarella, Pepperoni, Ground Beef, Bacon, Parmigiano Cheese

CAPRICCIOSA 14 / 26

Pomodoro Sauce, Mozzarella, Artichokes, Cooked Ham, Mushrooms, Kalamata Olives, Parmigiano Cheese & Basil

ORTOLANA 16 / 26

Pomodoro Sauce, Fresh Mozzarella, Cherry Tomatoes, Kalamata, Red Onions, Mushrooms Parmigiano Cheese, Basil

VERACE BIANCA 14 / 23

EVOO, Pesto Dollop, Fresh Mozzarella, Cherry Tomatoes, Fresh Basil, Parmigiano Cheese and Basil Dust

FIVE CHEESE 15 / 26

EVOO, Mozzarella, Gorgonzola, Asiago, Smoked Fresh Mozzarella and Goat Cheese Crumbles

MANZO DI BLU (AZULITO) 17 / 29

Pomodoro Sauce, Mozzarella, Gorgonzola, Skirt Steak, Caramelized Onions and Red Wine Reduction

Small pizza can be exchanged for calzone



FOCCACCIA BREAD

8

Artesanal Foccacia Bread with EVOO, Garlic Rosemary & Parmesan Cheese

15% Service Gratuity Added to Parties of 6 or More.
Large Metro pizza served only at tables.

Dolci

Tiramisu Della Casa 9
(Trillomisu)

Made with Savoiardi (lady fingers) Dipped in Espresso and Rum, Layered with Mascarpone Cream, Flavoured with Cocoa

Cheesecake Della Casa 8

Ask for our Chef Selections

Lava Cake 9

Flourless Soufflé with Warm Chocolate served with Vanilla Ice Cream

House Flan 8

Ask for our Chef Selections

Liquors

Limoncello 8

Sambuca 8

Grappa 12

Frangelico 9

Rum Diplomatico 8

Cointreau 9

Brandy's

Oishi 16

~Japanese Brandy~