



PRIMI PIATTI

CAPRESE MODERNO

homenade mozzarella, roma tomato & basil, aged balsamic sciroppo

RUCOLA

baby arugula, parmesan shavings, artichoke hearts, cherry tomatoes, citrus vinaigrette

POLPETTE

mima's meatballs, san marzano pomodoro, dollop of ricotta

SECONDI PIATTI

GARGANELLI ALLA GRAPPA

hand rolled, shrimp, pomodoro, panna, grappa, parmesano

POLLO SCARPARELLO

off the bone, hot cherry peppers, sausage, potatoes, lemon/rosemary

TAGLIATA

ny strip, sliced, whipped potatoes, broccoli rabe, caccio e pepe

BRANZINO

squash, braised leeks, fingerlings, porro crema

DOLCE

PANNA COTTA

strawberry, coconut milk, mint

TARTUFO

vanila & chocolate gelato, cherry, milk chocolate ganache

BOMBOLONI

golden Italian donuts, ricota batter, caramel sauce

Lunch \$29.95

Dinner \$44.95



Executive Chef : Paskual Dedi

Please Advise Your Server of Any Allergies