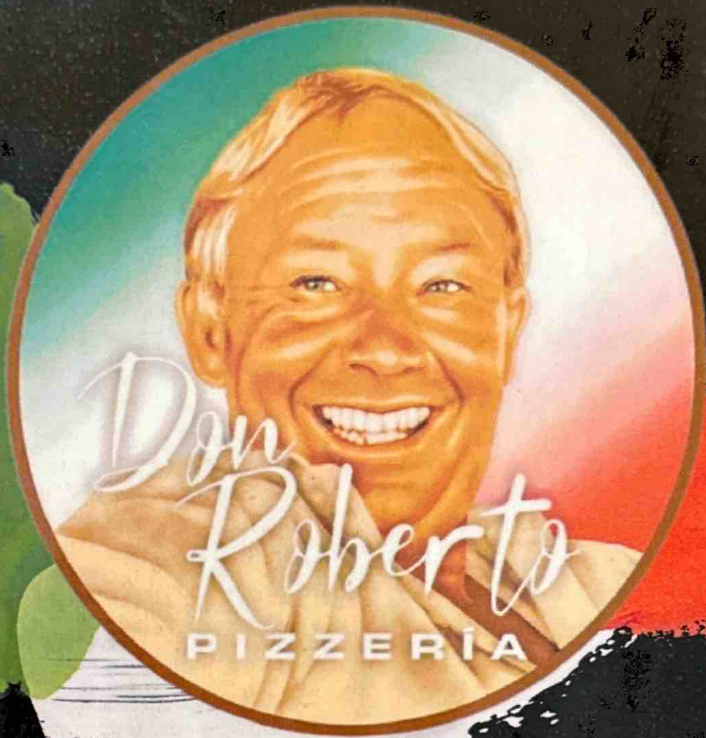


MENU



*Authentic and traditional
Italian cuisine
Pizza Napoletana
Wood-fired oven*

Benvenuto



Appetizers

Proscuitto e Melone \$365

Fresh melon topped with Serrano ham and extra virgin olive oil.

Antipasto Misto \$485

Ham, italian salami, Serrano ham, parmesan cheese, black olives white olives, mozzarella cheese, small bruschetta.

Calamari fritti \$320

Fried squid rings, shrimp, octopus, zucchini and carrot.

Carpaccio di Manzo \$270

Brief slices fillet served with extra virgin olive oil, balsamic reduction, cherry tomato, parmesan cheese, sea salt, capers and real lemon.

Funghi portobello \$260

Portobello mushrooms stuffed with mozzarella cheese, blue cheese and fine herbs.

Provoletta \$220

Provolone smoked cheese, melted with fresh tomatoes and basil.

Melanzane alla Parmigiana \$270

Layers of eggplant cut into wedges, pomodoro sauce, mozzarella cheese, topped with parmesan cheese.

Salads

Cesar Classica \$250

Roman salad, crispy bacon, croutons, slices of parmesan cheese, served with Caesar dressing. (Extra-anchovies or chicken). E.V.O

Spinaci \$250

Fresh spinach, strawberry, goat cheese, walnut, orange supreme, served with mustard and honey dressing.

Mista \$210

Mixed lettuce, black olive, cherry tomato, red onion, cucumber, served with balsamic vinaigrette or lemon vinaigrette.

Barbabetola e arancia \$210

Beet and orange slices, sprinkled with goat cheese.

Provola Fresca \$250

Fresh provola cheese with arugula.

Capresse \$250

Fresh Neapolitan mozzarella cheese, tomato ball, E.V.O topping, basil.





Pasta

Homemade pasta

Fettuccini Alfredo \$250

Extra pollo \$50 o shrimp \$100

Classic Lasagna \$295

Ravioli ricotta e spinaci
\$260

Pasta filled with spinach and ricotta served with butter and sage.

Gnocchi Quattro Formaggi
\$285

Gnocchi and sauce of mozzarella cheese, blue cheese, goat cheese and parmesan cheese with pecans.

Fettuccine Salsiccia e Funghi \$300

Pasta with handmade sausage and mushrooms.

Fettuccini Porchetta \$290

Fettuccine pasta with porchetta and mushrooms sauce.

Imported pasta

Spaghetti Carbonara
\$255

Spaghetti pasta with cheek pork, eggs, pecorino romano cheese, and black peppers.

Spaghetti ai frutti di mare frutti di mare
\$400

Seafood spaghetti pasta.

Spaghetti alla puttanesca
\$250

Spaghetti pasta with garlic tomato sauce with anchovies, black kalamata olives and capers.

Penne Arrabbiata
\$200

Penne pasta with pomodoro sauce, red chili peppers, and oregano.

Deliciously Italian 🏆

Pollo al limone/chicken escalope \$240

Butterflied chicken breast cooked with white wine and lemon juice, served with potatoes and salad.

Fiorentina \$1200

T-bone steak served with wedge potatoes and salad.

Salsiccia Italiana \$300

Traditional and spicy homemade Italian sausage.

Porchetta Romana \$300

Pork shoulder with fine herbs in low and long cooking in the oven.





Pizzas napoletanas

Margherita

\$250

Pomodoro sauce, mozzarella cheese, basil.

Marinara

\$210

Pomodoro sauce, garlic and oregano.

Pepperoni

\$275

Pomodoro sauce, mozzarella cheese, pepperoni.

Quattro Formaggi

\$285

Mozzarella cheese, goat cheese, provolone cheese and blue cheese.

Quattro Stagioni

\$285

Pomodoro sauce, mozzarella cheese, mushrooms, black olives, artichoke, and leg ham.

Salsiccia Italiana e Funghi

\$295

Mozzarella cheese, smoked provolone cheese, salsiccia italiana (spicy or regular to choose) and mushrooms.

Pizza DOC

\$350

Pomodoro sauce, cherry tomatoes, arugula and parmesan cheese.

Capricciosa

\$270

Black olives, mushrooms, leg ham.

Calzone Fritto

\$285

Pomodoro sauce, garlic, oregano and seafood.

Fritti di Mare

\$380

Pomodoro sauce, garlic, oregano and seafood.

Vegetariana

\$220

Pomodoro sauce, mozzarella cheese, aubergine, bell pepper, zucchini, red onion and black olive.

Prosciutto e Spinaci

\$380

Cherry tomatoes, mozzarella cheese, goat cheese, serrano ham, and spinach.

Diavola

\$270

Pomodoro sauce, mozzarella cheese, italian salami, and habanero pepper.

Zucchine

\$270

Zucchini cream, smoked provolone cheese, mozzarella cheese and sundried tomato.

**All recipes are originally Neapolitan and NO alterations are recommended. Any additional ingredients or substitutions are at extra cost.

Extra pizza \$30

Extra prosciutto: \$50





Desserts



Tiramisú	\$200
Crème brûlée	\$165
Panacotta	\$140
Tortino al cioccolato	\$210
Cheesecake	\$180
Torta di mele (apple pie)	\$180
Gelato	\$120
Affogato (w/Baileys or limoncello).	\$180

The best company

American Coffee	\$50
Espresso	\$50
Frappé	\$80
Tea	\$80
Carajillo	\$150
Cappuccino*	\$80
Hot chocolate *	\$80
Chai latte*	\$80



*Check availability with your waitress**

