

## ANTIPASTI

<b>MELANZANE AL FORMAGGIO DI CAPRA</b> grilled eggplant • sun-dried tomato & onion caramelization • goat cheese	<b>11</b>	<b>GAMBERONI FRA'DIAVOLO</b> tiger shrimp • plum tomato • basil • spicy chili pepper	<b>13</b>
<b>CALAMARI FRITTI</b> calamari fried • housemade marinara sauce	<b>14</b>	<b>ARANCINI CON RAGÙ E FORMAGGIO</b> risotto balls stuffed with meat ragù + fontina cheese • fried • marinara sauce	<b>11</b>
<b>MOZZARELLA FRITTI</b> fresh buffalo mozzarella • panko • fried • marinara sauce	<b>10</b>	<b>CARPACCIO DI MANZO</b> finely beef tenderloin • fresh lemon • EVO • capers • shaved parmeggiano	<b>14</b>
<b>PORTOBELLO RIPIENO</b> crabmeat stuffed baby portobello mushrooms • demi-glace	<b>14</b>	<b>PICCOLO ANTIPASTO</b> Italian cured meats (prosciutto • salami • sopressata), • marinated roasted peppers • cannellini beans • olives • Pecorino cheese	<b>15</b>
<b>ASPARAGI GRATINATE</b> asparagus tips • parmesan gratiné • oven-roasted peppers	<b>9</b>	<b>CARPACCIO DI SALMONE</b> fresh salmon wafer-thin slices • fresh lemon • EVO • capers	<b>15</b>
<b>POLENTA AI FUNGHI AI QUATTRO FORMAGGIO</b> grilled polenta • shiitake mushrooms • 4 imported cheeses sauce	<b>10</b>	<b>BURRATA AL ALTOPIANO DELLE MURGE</b> imported fresh burrata creamy mozzarella cheese • fresh basil pesto • sun-dried tomatoes	<b>14</b>
<b>MEATBALLS SCARPARIELLO</b> housemade meatballs • marinara sauce • melted provolone cheese	<b>9</b>		
<b>COZZE ALLA PARIGINA</b> P&I mussels • garlic • butter • white wine • fresh basil • garlic crostini	<b>14</b>		
<b>VONGOLE ALLA PARIGINA</b> steamed clams • garlic • butter • white wine • fresh basil • garlic crostini	<b>16</b>		

## ZUPPE

<b>PAPPA AL POMODORO</b> Tuscan fresh tomato • garlic • black pepper • diced bread	<b>8</b>	<b>PASTA E FAGIOLI ALLA VENETO</b> cannellini beans • garlic • vegetables • chicken stock • tubetti pasta	<b>8</b>
---	----------	--	----------

## PIZZA ITALIANO

HAND-ROLLED TRADITIONAL DOUGH

<b>PIZZA MARGHERITA AL SICILIANO</b> 10* San Marzano tomato sauce • fresh mozzarella • provolone • pecorino Romano cheeses • fresh basil	<b>15</b>
<b>ADDITIONAL TOPPINGS each</b> PEPERONI    SOPRESSATA    SALAMI    SAUSAGE ROASTED PEPPERS    MUSHROOMS    ARTICHOKE HEARTS	<b>+2.00</b>
<b>PIZZA AL RAGU DI BOLOGNESE</b> 10* provolone • mozzarella • parmeggiano Reggiano • Bolognese meat sauce	<b>17</b>
<b>PIZZA POLLO GRIGLIATA CON PESTO</b> 10* grilled chicken • housemade fresh basil pesto • sun-dried tomatoes	<b>18</b>

## BRUSCHETTA

GRILLED RUSTIC ITALIAN BREADS

<b>BRUSCHETTA POMODORI</b> marinated tomato • garlic • fresh basil	<b>8</b>
<b>BRUSCHETTA CAPONATA</b> roasted eggplant • capers • tomato • mint • garlic • pecorino cheese	<b>10</b>
<b>BRUSCHETTA AL GRANCHIO</b> Chesapeake crabmeat • shallots • cherry tomatoes • fontina cheese	<b>12</b>

## INSALATA

<b>INSALATA MISTA</b> organic field greens • balsamic vinaigrette	<b>10</b>	<b>INSALATA DI POMODORO E BASILICO</b> layered fresh Romano tomatoes • fresh basil • red onions • housemade gorgonzola cream dressing • balsamic vinegar	<b>11</b>
<b>INSALATA CESARE</b> crisp romaine lettuce • Caesar dressing • shaved parmesan • garlic crostini	<b>12</b>	<b>INSALATA ARUGULA</b> fresh baby arugula • sun-dried tomato • lemon truffle oil dressing	<b>12</b>
<b>INSALATA DI FINOCCHIO, MELA E NOCI</b> fresh fennel • fresh apple • walnuts • light lemon dressing	<b>12</b>	<b>INSALATA TOSCANO TRITARE</b> chopped romaine • radicchio • endive • tomato • red onion • avocado • cucumber • chickpeas • light lemon dressing	<b>12</b>
<b>INSALATA AI FRUTTI DI MARE</b> marinated scallops • baby shrimp • mussels • rockfish • fresh radicchio • arugula	<b>14</b>	<b>MOZZARELLA DI CAPRESE</b> fresh buffalo mozzarella • sun-ripened tomato • basil • EV olive oil	<b>13</b>

## CONTORNI

(SIDES)

<b>GRILLED ASPARAGUS</b>	<b>8</b>	<b>CACIO E PEPE</b> <i>pasta, black pepper and parmesan</i>	<b>10</b>
<b>SAUTEED SPINACH</b>	<b>7</b>	<b>LINGUINE AGLIO OLIO</b> <i>small portion</i>	<b>8</b>
<b>GRILLED VEGETABLE SKEWER</b>	<b>8</b>	<b>PASTA POMODORO</b> <i>small portion</i>	<b>8</b>
<b>FRENCH FRIES</b> <i>with truffle oil &amp; cayenne pepper</i>	<b>6</b>	<b>GRILLED POLENTA</b>	<b>6</b>

Consumption of raw or undercooked foods of animal origin such as beef, eggs and fish may result in an increased risk of foodborne illness. Please alert your server if you have any food allergies or dietary restrictions

\* for parties of 6 or more, a gratuity of 20% will be added to the total check

## PASTA

*Gluten-Free pasta is available upon request with any of these sauces*

<b>SPAGHETTI PUTANESCA</b> spaghetti • calamata olives • anchovy • garlic • capers • light marinara sauce	<b>22</b>
<b>RIGATONI GORGONZOLA</b> rigatoni pasta • gorgonzola cream • chopped pistacchio	<b>23</b>
<b>BUCATINI BOLOGNESE</b> bucatini pasta • a beef, veal + pork, wine, tomato ragù	<b>22</b>
<b>PAPPARDELLE D'AGNELLO</b> pappardelle pasta • a slow-cooked lamb ragù	<b>23</b>
<b>SPAGHETTI AL PAISANO</b> fresh Italian sausage grilled • spaghetti tossed • sautéed onions • garlic • bell peppers • marinara sauce	<b>21</b>
<b>CAPELLINI POMODORO</b> angelhair pasta • a tomato and fresh basil sauce	<b>20</b>
<b>RISOTTO AI PORCINI</b> risotto • porcini mushrooms • parmeggiano reggiano	<b>25</b>
<b>+ PAN-SEARED SCALLOPS</b>	<b>+ 9</b>

*Fresh Hand-Rolled*

<b>AGNOLOTTI AI PORCINI</b> *Taste of Georgetown award-winner! fresh ravioli filled with porcini mushrooms • a fresh sage + butter sauce • drizzled with black truffle oil	<b>25</b>
<b>GNOCCHI SPAMPINATO</b> hand-rolled potato dumplings • a fresh basil pesto tomato sauce • parmeggiano reggiano cheese	<b>24</b>
<b>RAVIOLI ARAGOSTA</b> fresh ravioli filled with lobster meat • a lobster bisque sauce • chunks of lobster meat	<b>29</b>
<b>RAVIOLI VERDE</b> spinach ravioli filled with ricotta + parmesan cheeses • a light creamy tomato sauce	<b>24</b>
<b>TORTELLINI CARBONARA</b> fresh tri-color tortellini • sautéed garlic • pancetta bacon • white wine • light cream carbonara sauce	<b>25</b>

## CLASSICI ITALIANI

<b>SPAGHETTI CON POLPETTONE</b> housemade meatballs simmered in tomato gravy, tossed with spaghetti	<b>21</b>
<b>LASAGNA AL VERDURA</b> lasagna sheets • vegetables • spinach • ricotta • mozzarella cheeses • creamy tomato sauce • fontina cheese	<b>23</b>
<b>LASAGNA WITH OUR BOLOGNESE SAUCE</b>	<b>24</b>
<b>MANICOTTI</b> hand-rolled manicotti pasta stuffed • ricotta + parmesan cheese • mini-meatballs • light béchamel tomato sauce • fontina cheese	<b>24</b>
<b>SCALOPPINE DI VITELLO AL MARSALA</b> milk-fed veal scaloppine • forest mushrooms • Marsala wine sauce • Pasta Aglio Olio	<b>29</b>
<b>SCALOPPINE DI POLLO AL MARSALA</b> breast of chicken • forest mushrooms • Marsala wine sauce • Pasta Aglio Olio	<b>25</b>

<b>VITELLO PARMIGIANO</b> veal scaloppine breaded + fried • marinara • buffalo mozzarella • parmesan cheeses • Pasta Marinara	<b>26</b>
<b>MELANZANE PARMIGIANO</b> Italian eggplant lightly breaded + fried • marinara • buffalo mozzarella • parmesan cheeses • Pasta Marinara	<b>22</b>
<b>POLLO PARMIGIANO</b> young chicken breast breaded + fried • marinara • buffalo mozzarella • parmesan cheeses • Pasta Marinara	<b>24</b>
<b>POLLO AL MILANESE</b> young breast of chicken lightly breaded + fried • fresh arugula • cherry tomatoes • fresh mozzarella • side of Penne Marinara	<b>25</b>

## MAIN PLATES

<b>NODINO DI VITELLO ALLA PICCOLO</b> 14 oz marinated veal chop • special wine sauce • Risotto Milanese	<b>41</b>
<b>BISTECCA AL TARTUFO</b> 12 oz Black Angus NY strip steak perfectly grilled • truffle butter • sautéed spinach • roasted potatoes	<b>34</b>
<b>FILETTO DI MANZO IN SFOGLIA</b> grilled filet mignon • cognac demi-glacé • oven-roasted potatoes • sautéed spinach	<b>39</b>
<b>VITELLO AL FIRENZE</b> milk-fed veal scaloppine • crabmeat • garlic • Italian herbs • light cream sauce • sautéed spinach • Pasta Aglio Olio	<b>30</b>
<b>VITELLO PICCATO</b> milk-fed veal scaloppine • garlic • lemon caper sauce • sautéed spinach • Pasta Aglio Olio	<b>29</b>
<b>PETTO DI POLLO INCROSTATO CON PISTACCHE</b> pistachio-encrusted chicken breast • pan-roasted • crumbled blue cheese • spinach • Tuscan mashed potatoes	<b>27</b>
<b>CIOPPINO TUTTO MARE</b> Sicilian seafood stew of scallops • shrimp • mussels • littleneck clams • garlic • saffron • wine • onion • garlic crostini	<b>32</b>
<b>SPAGHETTI AI FRUTTI DI MARE AL CARTOCCIO</b> jumbo shrimp • scallops • clams • mussels • garlic • basil • spaghetti • spicy tomato sauce, • baked in a parchment pocket	<b>31</b>

<b>FETTUCCINE OCEANO</b> pan-roasted lobster meat • shrimp • scallops • lemon cream sauce • fettuccine	<b>31</b>
<b>LINGUINE ALLE VONGOLE</b> fresh littleneck clams • garlic • Italian herbs • fresh clam juice • linguine pasta • your choice <b>Spicy Red</b> or <b>White Wine</b> sauce	<b>27</b>
<b>CAPELANTE CON GREMOLATA</b> sea scallops • garlic • lemon butter sauce • fresh parsley • angelhair pasta	<b>28</b>
<b>RISOTTO AI FRUTTI DI MARE</b> risotto • shrimp • mussels • sea scallops • littleneck clams • fish broth • saffron	<b>30</b>

### SIMPLY GRILLED FISH

*served with roasted potatoes and sautéed spinach*

<b>ATLANTIC SALMON</b>	<b>29</b>
<b>ROCKFISH</b>	<b>32</b>
<b>TUNA</b>	<b>29</b>
<i>choice of sauce :</i>	
<b>SICILIANO</b> (calamata olives, tomato, capers, garlic)	<b>+ 0</b>
<b>CAPER LEMON ZEST BUTTER</b>	<b>+ 0</b>
<b>FRA'DIAVOLO</b> (spicy tomato + red pepper)	<b>+ 0</b>
<b>CRABMEAT + GREMOLATA</b> (parsley, garlic, butter + lemon)	<b>+ 5</b>

*Consumption of raw or undercooked foods of animal origin such as beef, eggs and fish may result in an increased risk of foodborne illness.  
Please alert your server if you have any food allergies or dietary restrictions*

*\* for parties of 6 or more, a gratuity of 20% will be added to the total check*