

## ~ PROSCIUTTO & MOZZARELLA BAR ~

**BURRICOTTA** (BURRATA STUFFED WITH RICOTTA) ~ \$10.50  
Italian black lava salt, rosemary extra virgin olive oil,  
over arugula, focaccetta bread

**SCAMORZE** (SMOKED MOZZARELLA) ~ \$9  
Wrapped with speck, baked, over bruschetta tomato

**FRESH MOZZARELLA** (CHANGES DAILY) ~ \$8.50

**BURRATA** ~ \$12  
Sea salt, unfiltered extra virgin olive oil, Italian marinated  
artichokes, garnished with imported olives

**NODINI** ~ \$9  
Aromatic focaccia breadcrumbs, lightly fried,  
served with pomodoro basil sauce

**FORMAGGI MISTI** ~ \$19  
SELECT THREE

**AFFETTATI E FORMAGGI** ~ \$26  
SELECT SIX

**AFFETTATI MISTI** ~ \$22  
SELECT THREE

**TARTUFOTTO** (ITALIAN COOKED HAM WITH TRUFFLE) ~ \$9

**PARMA PROSCIUTTO 14 MONTHS** ~ \$9

**SAN DANIELE 18 MONTHS** (THE KING OF PROSCIUTTO) ~ \$12

**SOPRESSATA CALABRESE** (SPICY SALAMI) ~ \$7

**SALAMI** (NAPOLI STYLE) ~ \$8

**SPECK** (SMOKED PROSCIUTTO) ~ \$8

## ~ PER INIZIARE ~

**OLIVES** ~ Castelveirano, Kalamata, and Cerignola Rosse imported in-house marinated olives. \$5.50

**ZUCCA** (AN ALESSÁ FAVORITE) ~ Homemade organic butternut squash ricotta ravioli, brown butter sage sauce. \$8.50

**GNOCCHI FRITTI** ~ Pesto-filled potato dumpling lightly fried served with pomodoro sauce. \$8.99

**BRUSCHETTA AL POMODORO** ~ Roma tomatoes, basil, and garlic served with focaccetta. \$8.99

**SCAMPI CAPRI** ~ Shrimp scampi sautéed with garlic, chili flakes, tomatoes lobster reduction sauce. \$12.50

**CARPACCIO** ~ Thin slices of cured Filet Mignon lightly drizzled with extra virgin olive oil, fresh lemon,  
capers and shaved Parmigiano topped with baby arugula. \$12.50

**MAMMA MIA** ~ Alessa's favorite meal - 3 meatballs in ragú topped with Burrata served with focaccetta. \$15.99

**VONGOLE** ~ Manila clams sautéed in a light garlic tomato white wine sauce. \$13.50

**MINISTRONE** ~ Fresh garden vegetable soup, prepared daily. \$4.99

**CALAMARI FRITTI** ~ Tender crispy fried Calamari served with a side of Arrabbiata sauce. \$9.99

**FRITTO MISTO** ~ Golden-fried shrimp, calamari and zucchini served with a side of Arrabbiata sauce. \$14.50

**OCTOPUS CARPACCIO** ~ Italian thinly sliced octopus with Italian caper-berries, marinated bell peppers,  
Sorrento lemon infused olive oil with arugula. \$14

## ~ DAL GIARDINO ~

**FRAGOLE** ~ Roasted golden yellow beets, strawberries, caramelized walnuts, strawberry red wine vinaigrette. \$8.99

**DELLA CASA** ~ Organic baby mixed greens, tomatoes, mushrooms, and shredded carrots with Italian herbs  
vinaigrette topped with shaved Parmigiano. \$7.50 Side \$4.50

**CAPRESE** ~ Ripe Roma tomatoes, fresh buffalo mozzarella, Kalamata olives, fresh basil topped with extra virgin  
olive oil. \$9.50

**PERE E GORGONZOLA** ~ Organic baby mixed greens, organic pears, Gorgonzola Dolce, caramelized walnuts  
with raspberry vinaigrette. \$8.99

**BURRATA** ~ Heirloom tomato carpaccio, arugula, Castelveirano olives, fresh Burrata. \$14.50

**JULIUS CAESAR** ~ Alessa's original Caesar salad recipe! Served with Parmigiano garlic crostini and shaved  
pecorino cheese. \$7.99 Side \$4.75

ADD CHICKEN \$4.50    ADD SHRIMP \$5    ADD SALMON \$6.99

## ~ PRIMI ~

**RAVIOLI LEGGERI** ~ Nonna Titina's spinach and ricotta ravioli served with a light tomato basil sauce. \$12.50

**SPAGHETTI CON POLPETTE** ~ Spaghetti with Mamma Margherita's meatballs in a spicy tomato sauce. \$13.99

**PENNE FUNGHI E SALSICCE** ~ Italian Sausage and mushrooms in a porcini and arugula cream sauce. \$13.99

**LASAGNE NAPOLETANA** ~ Nonna Ida's original recipe from Napoli, ricotta cheese, mini-meatballs,  
ragu', fresh mozzarella, and basil. \$13.50

**LINGUINE PESCATORE** ~ Mussels, clams, calamari, and shrimp sautéed in garlic white wine tomato sauce.  
Available with white wine sauce. \$16.99

**CAPPELLINI AL POMODORO** ~ Angel hair pasta, garlic, fresh, basil pomodoro sauce. \$10.50

**TORTELLINI PROSCIUTTO** ~ Meat tortellini , prosciutto, sage cream sauce. \$13.99

**LIVORNESE** ~ Fresh fish, scallop, shrimp, white wine oregano tomato sauce over Linguini pasta. \$22

**CONCHIGLIE GAMBERI E ASPARAGI** ~ Seashell pasta with shrimp and asparagus tossed in light lobster cream sauce. \$15.50

**PAPPARDELLE BOLOGNESE** ~ Homemade ribbon-shaped pasta with traditional Bolognese sauce. \$13.99

**PENNE NORMA** ~ Penne pasta, sautéed eggplant and smoked mozzarella in tomato basil sauce. \$12.99

**RIGATONI UGO D'ORSO** ~ Grilled chicken and sun-dried tomatoes with mushroom cream sauce. \$13.99

**SPAGHETTI VEGETARIANI** ~ Whole wheat spaghetti with fresh vegetables sautéed in tomatoes, extra virgin  
olive oil, garlic, and basil. \$12.99

**FETTUCCHINE ALFREDO** ~ Homemade fettucine noodles tossed in a Parmigiano cream sauce. \$12.99  
Add chicken. \$4.50 Add shrimp. \$5

**BUCATINI CAPONATA** - Bucatini pasta, eggplant, bell peppers, onions, olives, pomodoro sauce \$16

**RISOTTO GAMBERI E ASPARAGI** ~ Arborio rice with shrimp and asparagus in a lobster reduction wine sauce. \$15.99

**RISOTTO DEL GIORNO** ~ Alessandro's creation of the day.

*Substitute whole wheat pasta at no extra charge. Italian Gluten free pasta available for \$2.50*

## ~ PASTE FRESCHE ~

SPECIALTY FRESH PASTA

**ZUCCA** (AN ALESSÁ FAVORITE) ~ Homemade organic butternut squash ricotta ravioli, brown butter sage sauce. \$17.50

**PAPPARDELLE AL SUGO D'AGNELLO** (ALESSANDRO'S FAVORITE) ~ Ribbon-shapped pasta, slow-cooked braised  
lamb shoulder, shaved ricotta salata (homemade daily). \$19.99

**RAVIOLETTI** ~ Homemade miniature meat ravioli with Bolognese sauce topped with pecorino cheese. \$14.99

**TAGLIERINI AL LIMONE** ~ Homemade lemon taglierini, scallops, prawn, garlic white wine sauce. \$23.50

**AGNOLOTTI AI FUNGHI** ~ Wild mushrooms and shallot stuffed pasta, Parmesan cream sauce. \$18.50

**RAVIOLI D'ARAGOSTA** ~ Chunks of lobster, fennel, sherry reduction stuffed ravioli, vodka cream sauce. \$23

**MEZZELUNE** ~ Half-moon shaped pasta stuffed with Burrata and Italian Artichokes, red onion, chopped tomato  
butter sauce. \$18.50

**TORTELLI DI CARNE** ~ Braised short rib stuffed giant Tortelloni, walnut porcini cream sauce. \$19

**POLLO TORTELLINI** ~ Rosemary chicken stuffed tortellini served with green onion, shallots, tomato vodka cream sauce \$14.50

**SCAMPI AGNOLOTTI** ~ Scampi ravioli, broccoli florets, tomato lemon cream sauce \$19

## ~PIZZE~

**BURRATA E MELENZANE** ~ Homemade tomato sauce, burrata, fresh basil, sautéed eggplant. \$15.50

**MARGHERITA** ~ Homemade tomato sauce, mozzarella, fresh basil, and extra virgin olive oil. \$12.99

**PIZZA DI PARMA** ~ Buffalo mozzarella, ricotta, Parma prosciutto, and arugula. \$14.99

**FUNGHI MISTI** ~ Wild mixed mushrooms, fontina, white truffle oil. \$14.99

**SALSICCE** ~ Italian sausage, sautéed mushrooms, mozzarella, and tomato sauce. \$13.99

**SALAME E SCAMORZA** ~ Napoli style salame, smoked mozzarella, pomodoro sauce. \$14.50

**CARCIOFI** ~ Fresh mozzarella, truffle prosciutto, roma tomato, Italian artichokes \$15.50

*Add Parma Prosciutto, Speck Salame to any pizza for \$5 each. Add fresh vegetables \$3.50*

## ~SECONDI~

**POLLO CACCIATORE** ~ Two pan-roasted chicken breasts with mushrooms, bell peppers, onions and oregano tomato sauce served with rosemary potatoes and sauteed spinach \$17.50

**POLLO MARSALA** ~ Two pan-roasted chicken breasts with portobello mushrooms and Sicilian marsala wine sauce served with sautéed spinach and rosemary potatoes. \$17.50

**POLLO PARMIGIANA** ~ Two baked boneless chicken breasts topped with Asiago and Parmigiano with a fresh basil tomato sauce served with penne al pomodoro. \$16.99

**GRIGLIATA DI PESCE** ~ Diver scallops, fresh fish filet, and giant prawn, marinated with garlic, white wine, Meyer lemon, and parsley grilled and served with linguine with homemade almond pesto. \$26

**GAMBERONI ALLA BRACE** ~ Large prawns marinated in Italian herbs grilled and served with linguine alla checca sauce \$26

**CAPESANTI AL LIMONE** ~ Large Diver Scallops, fresh herbs marinated, grilled over roasted bell pepper puree served with Meyer lemon risotto \$27

**SALMONE AI FERRI** ~ Fresh salmon filet grilled and topped with rosemary Meyer lemon sauce served with spinach. \$17.99

**BISTECCA AI PORCINI** ~ Grilled Angus Rib Eye, porcini, brandy sauce, fingerling potatoes and spinach. \$23.99

**FILETTO AL BAROLO** ~ Grilled Angus certified Filet Mignon with Barolo wine, apple reduction sauce, fingerling potatoes gorgonzola dolce \$26.99

**FRESH CATCH OF THE DAY** ~ Market price

## ~SIDES~

Sautéed Spinach. \$4.99   Roasted Rosemary Potatoes. \$3.99   Sautéed Broccoli. \$4.99  
Brussels Sprouts, Garlic, Pancetta, Sage Butter Sauce. \$5.99   Mamma's Meatballs \$2.50 each

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

