



DINNER

ANTIPASTI

MELANZANE AL FORMAGGIO DI CAPRA grilled eggplant • sun-dried tomato & onion caramelization • goat cheese	14
CALAMARI FRITTI calamari fried • housemade marinara sauce	16
MOZZARELLA FRITTI fresh buffalo mozzarella • pankò • fried • marinara sauce	12
PORTOBELLO RIPIENO crabmeat stuffed baby portobello mushrooms • demi-glace	18
ASPARAGI GRATINATE asparagus tips • parmesan gratiné • oven-roasted peppers	12
POLENTA AI FUNGHI AI QUATTRO FORMAGGIO grilled polenta • shiitake mushrooms • 4 imported cheeses sauce	13
MEATBALLS SCARPARELLO housemade meatballs • marinara sauce • melted provolone cheese	12
COZZE ALLA PARIGINA PEI mussels • garlic • butter • white wine • fresh basil • garlic crostini	16
VONGOLE ALLA PARIGINA steamed clams • garlic • butter • white wine • fresh basil • garlic crostini	18

GAMBERONI FRA'DIAVOLO tiger shrimp • plum tomato • basil • spicy chili pepper	16
ARANCINI CON RAGÙ E FORMAGGIO risotto balls stuffed with meat ragù + fontina cheese • fried • marinara sauce	13
CARPACCIO DI MANZO finely beef tenderloin • fresh lemon • EVO • capers • shaved parmeggiano	18
PICCOLO ANTIPASTO DI SALUME Italian cured meats (prosciutto • salami • sopressata), • marinated roasted peppers • cannellini beans • olives • Pecorino cheese	19
CARPACCIO DI SALMONE fresh salmon wafer-thin slices • fresh lemon • EVO • capers	19
BURRATA AL ALTOPIANO DELLE MURGE imported fresh burrata creamy mozzarella cheese • fresh basil pesto • sun-dried tomatoes	16

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PAPPA AL POMODORO Tuscan fresh tomato • garlic • black pepper • diced bread	9
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PASTA E FAGIOLI ALLA VENETO cannellini beans • garlic • vegetables • chicken stock • tubetti pasta	9
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PIZZA ITALIANO

HAND-ROLLED TRADITIONAL DOUGH

PIZZA MARGHERITA AL SICILIANO 10" San Marzano tomato sauce • fresh mozzarella • provolone • pecorino Romano cheeses • fresh basil	16
ADDITIONAL TOPPINGS each +2.00 PEPERONI SOPRESSATA SALAMI SAUSAGE ROASTED PEPPERS MUSHROOMS ARTICHOKE HEARTS	
PIZZA AL RAGU DI BOLOGNESE 10" Provolone • mozzarella • parmegiano Reggiano • Bolognese meat sauce	18
PIZZA POLLO GRIGLIATA CON PESTO 10" grilled chicken • housemade fresh basil pesto • sun-dried tomatoes	19

BRUSCHETTA

GRILLED RUSTIC ITALIAN BREADS

BRUSCHETTA POMODORI marinated tomato • garlic • fresh basil	11
BRUSCHETTA CAPONATA roasted eggplant • capers • tomato • mint • garlic • pecorino cheese	13
BRUSCHETTA AL GRANCHIO Chesapeake crabmeat • shallots • cherry tomatoes • fontina cheese	16

INSALATA

INSALATA MISTA organic field greens • balsamic vinaigrette	12
INSALATA CESARE crisp romaine lettuce • Caesar dressing • shaved parmesan • garlic crostini	13
INSALATA DI FINOCCHIO, MELA E NOCI fresh fennel • fresh apple • walnuts • light lemon dressing	14
INSALATA AI FRUTTI DI MARE marinated scallops • baby shrimp • mussels • rockfish • fresh radicchio • arugula	17

INSALATA DI POMODORO E BASILICO layered fresh Romano tomatoes • fresh basil • red onions • housemade gorgonzola cream dressing • balsamic vinegar	13
INSALATA ARUGULA fresh baby arugula • sun-dried tomato • lemon truffle oil dressing	14
INSALATA TOSCANO TRITARE chopped romaine • radicchio • endive • tomato • red onion • avocado • cucumber • chickpeas • light lemon dressing	14
MOZZARELLA DI CAPRESE fresh buffalo mozzarella • sun-ripened tomato • basil • EV olive oil	15

TOP ANY SALAD WITH: Grilled Chicken + 12 | Grilled Shrimp + 17 | Grilled Petite Steak + 22 | Grilled Salmon + 20

CONTORNI (SIDES)

GRILLED ASPARAGUS	9
SAUTEED SPINACH	8
GRILLED VEGETABLE SKEWER	9
FRENCH FRIES with truffle oil & cayenne pepper	7

CACIO E PEPE pasta, black pepper and parmesan	12
LINGUINE AGLIO OLIO small portion	10
PASTA POMODORO small portion	9
GRILLED POLENTA	9

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

SPAGHETTI PUTTANESCA	25
spaghetti • calamata olives • anchovy • garlic • capers • light marinara sauce	
RIGATONI GORGONZOLA	26
rigatoni pasta • gorgonzola cream • chopped pistacchio	
BUCATINI BOLOGNESE	26
bucatini pasta • a beef, veal + pork, wine, tomato ragù	
PAPPARDELLE D'AGNELLO	29
pappardelle pasta • a slow-cooked lamb ragù	
SPAGHETTI AL PAISANO	25
fresh Italian sausage grilled • spaghetti tossed • sautéed onions • garlic • bell peppers • marinara sauce	
CAPELLINI POMODORO	24
angelhair pasta • a tomato and fresh basil sauce	
RISOTTO AI PORCINI	31
risotto • porcini mushrooms • parmeggiano reggiano	
	+ PAN-SEARED SCALLOPS + 15

Fresh Hand-Rolled

AGNOLOTTI AI PORCINI <i>*Taste of Georgetown award-winner!</i>	29
fresh ravioli filled with porcini mushrooms • a fresh sage + butter sauce • drizzled with black truffle oil	
GNOCCHI SPAMPINATO	28
hand-rolled potato dumplings • a fresh basil pesto tomato sauce • parmeggiano reggiano cheese	
RAVIOLI ARAGOSTA	33
fresh ravioli filled with lobster meat • a lobster bisque sauce • chunks of lobster meat	
RAVIOLI VERDE	28
spinach ravioli filled with ricotta + parmesan cheeses • a light creamy tomato sauce	
TORTELLINI CARBONARA	29
fresh tri-color tortellini • sautéed garlic • pancetta bacon • white wine • light cream carbonara sauce	

CLASSICI ITALIANI

SPAGHETTI CON POLPETTONE	24
housemade meatballs simmered in tomato gravy, tossed with spaghetti	
LASAGNA AL VERDURA	25
lasagna sheets • vegetables • spinach • ricotta • mozzarella cheeses • creamy tomato sauce • fontina cheese	
..... LASAGNA WITH OUR BOLOGNESE SAUCE	26
MANICOTTI	28
hand-rolled manicotti pasta stuffed • ricotta + parmesan cheese • mini-meatballs • light béchamel tomato sauce • fontina cheese	
SCALOPPINE DI VITELLO AL MARSALA	34
milk-fed veal scaloppine • forest mushrooms • Marsala wine sauce • Pasta Aglio Olio	
SCALOPPINE DI POLLO AL MARSALA	29
breast of chicken • forest mushrooms • Marsala wine sauce • Pasta Aglio Olio	

VITELLO PARMIGIANO	31
veal scaloppine breaded + fried • marinara • buffalo mozzarella • parmesan cheeses • Pasta Marinara	
MELANZANE PARMIGIANO	26
Italian eggplant lightly breaded + fried • marinara • buffalo mozzarella • parmesan cheeses • Pasta Marinara	
POLLO PARMIGIANO	28
young chicken breast breaded + fried • marinara • buffalo mozzarella • parmesan cheeses • Pasta Marinara	
POLLO AL MILANESE	29
young breast of chicken lightly breaded + fried • fresh arugula • cherry tomatoes • fresh mozzarella • side of Penne Marinara	

MAIN PLATES

NODINO DI VITELLO ALLA PICCOLO	49
14 oz marinated veal chop • special wine sauce • Risotto Milanese	
BISTECCA AL TARTUFO	43
12 oz Black Angus NY strip steak perfectly grilled • truffle butter • sautéed spinach • roasted potatoes	
FILETTO DI MANZO IN SFOGLIA	47
grilled filet mignon • cognac demi-glace • oven-roasted potatoes • sautéed spinach	
VITELLO AL FIRENZE	39
milk-fed veal scaloppine • crabmeat • garlic • Italian herbs • light cream sauce • sautéed spinach • Pasta Aglio Olio	
VITELLO PICCATA	35
milk-fed veal scaloppine • garlic • lemon caper sauce • sautéed spinach • Pasta Aglio Olio	
PETTO DI POLLO INCROSTATO CON PISTACCHE	33
pistachio-encrusted chicken breast • pan-roasted • touch of cream • crumbled blue cheese • spinach • Tuscan mashed potatoes	
CIOPPINO TUTTO MARE	39
Sicilian seafood stew of scallops • shrimp • mussels • littleneck clams • garlic • saffron • wine • onion • garlic crostini	
SPAGHETTI AI FRUTTI DI MARE AL CARTOCCIO	39
jumbo shrimp • scallops • clams • mussels • garlic • basil • spaghetti • spicy tomato sauce, • baked in a parchment pocket	

FETTUCCINE OCEANO	39
pan-roasted lobster meat • shrimp • scallops • lemon cream sauce • fettuccine	
LINGUINE ALLE VONGOLE	34
fresh littleneck clams • garlic • Italian herbs • fresh clam juice • linguine pasta • your choice Spicy Red or White Wine sauce	
CAPELANTE CON GREMOLATA	35
sea scallops • garlic • lemon butter sauce • fresh parsley • angelhair pasta	
RISOTTO AI FRUTTI DI MARE	39
risotto • shrimp • mussels • sea scallops • littleneck clams • fish broth • saffron	

SIMPLY GRILLED FISH

served with roasted potatoes and sautéed spinach

ATLANTIC SALMON	36
ROCKFISH	38
TUNA	35
<i>choice of sauce :</i>	
SICILIANO (calamata olives, tomato, capers, garlic)	+ 0
CAPER LEMON ZEST BUTTER	+ 0
FRA'DIAVOLO (spicy tomato + red pepper)	+ 0
CRABMEAT + GREMOLATA (parsley, garlic, butter + lemon)	+ 5

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