



CHEF'S MENU

🌀 HOT SMALL PLATES 🌀

OUR SMALL PLATES ARE MEANT TO BE SHARED OR CAN BE COMBINED TO MAKE A FULL MEAL. THIS STYLE OF DINING GIVES YOU AN OPPORTUNITY TO ENJOY VARIOUS DISHES WITH UNIQUE FLAVORS.

POLPETTINE

Carmelo's famous meatball recipe with Pomodoro sauce, Sopreffina ricotta, basil crostini 14

BADA BING SHRIMP

Sautéed shrimp with prosciutto, roasted tomatoes, basil, Grana Padano cheese. Served with crostini 16

FRITTO MISTO MERCATO

Fried mix of calamari, swordfish bites, shrimp, bay scallops and cherry peppers 18

POLPO ORTIGIA ^{GF}

Charred octopus tentacles served with crispy Yukon potatoes, microgreens, Salmoriglio sauce and Calabrian pepper olive oil 18

PATATE BRAVAS ^{GF}

Spanish crispy potatoes served with a spicy aioli 10

TORRE DI MELENZANE

Eggplant Parmigiana tower layered with Pomodoro sauce, fresh mozzarella and romano cheese 12

TRUFFLE PARMIGIANO FRIES

Crispy fried, tossed with truffle dust, Parmigiano cheese and truffle oil 10

🌀 COLD SMALL PLATES 🌀

BRUSCHETTA

Crostinis topped with diced tomatoes, pesto, fresh mozzarella, arugula and balsamic glaze 12

BURRATA MANGIAFICO

Crostinis topped with creamy and fresh mozzarella. Shaved prosciutto, dried figs, fig jam, fig balsamic glaze and arugula 16

PROSCIUTTO & MOZZARELLA

Shaved imported prosciutto with fresh mozzarella 14

BEEF CARPACCIO

Shaved raw filet served with capers, diced red onion, Parmigiano cheese, arugula salad, balsamic glaze and crostini 16

CAESAR WEDGE SALAD

Romaine hearts, ciabatta croutons, parmigiano cheese, Caesar dressing, anchovies 12

🌀 SIGNATURE ENTREES 🌀

GRILLED SALMON ATLANTICO ^{GF}

Atlantic salmon with salsa salmoriglio. Served with crispy Yukon potatoes and sautéed spinach 26

GNOCCHI ALL A VODKA

Prosciutto, basil tomato cream sauce flambéed with vodka 20

FILET MIGNON TARTUFO

6 oz center cut filet topped with truffle butter and balsamic glaze. Served with crispy potatoes, crispy onions and sautéed spinach 36

CHICKEN CHRISTINE

Pan fried chicken cutlet baked with sliced tomatoes, fresh mozzarella. Served with arugula salad and balsamic glaze 24

SACCHETTINI MILANI

Pasta purses filled with pear and cheese. Gorgonzola cream sauce with prosciutto, walnuts and spinach 22

CAVATELLI CON POLPETTINE

Meatballs, ricotta cheese & pomodoro sauce 20

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.