

Antipasti

CARPACCIO CON
PARMIGIANO

Beef Carpaccio, Parmigiano
Reggiano, Arugula

23

VONGOLE
AL FORNO

Wood-Fire Roasted Little
Neck Clams, Seasoned
Bread Crumbs

22

POLPO
ALLA GRIGLIA

Charred Octopus, Tuscan Bean
Salad, EVOO

28

CALAMARI ALLA
“JIMMY”

Crispy Calamari, Lemon
Sauce, Cherry Peppers

24

ZUPPA DI COZZE
“LUCIANO”

PEI Mussels, Hot Calabrian Chili,
Peppers, Scallions, Garlic,
White Wine

24

EGGPLANT
ROLLATINI

Breaded Eggplant, Goat
Cheese, Ricotta, Tomato

20

Insalata

GRILLED SWEWERS ADD-ON'S

Chicken - 9 | Steak - 14
Salmon - 12 | Shrimp - 14

INSALATA DODICI

Chopped Endive, Radicchio, Arugula, Tomato,
Roasted Peppers, Gaeta Olives, Vinaigrette

21

BURRATA E AVOCADO

Creamy Burrata, Avocado, Peppers,
Prosciutto di Parma, EVOO

25

RUCOLA SALAD

Baby Arugula, Walnuts, Pecorino, Roasted
Cipollini, White Balsamic, Walnut Oil

19

CAESAR

Baby Romaine Lettuce, Caesar Dressing,
Parmesan, Croutons

21

BIETOLE ORO

Roasted Golden Beets, Baby Spinach,
Goat Cheese, House Vinaigrette, Almonds

22

Minestra

FAGIOLI BIANCHI

White Bean Soup, Escarole, Red Onion,
Croutons, EVOO

12

Panini

19

CHICKEN PARMIGIANA

Breaded Chicken Breast, Marinara,
Fresh Mozzarella

TIZIANA

Toasted Ciabatta, Panko Chicken Cutlet,
Tomato, Fresh Mozzarella

VALTELLINA

Free Range Chicken Breast, Broccoli
Rabe, Taleggio, Fontina

MELANZANE

Eggplant, Marinara, Fresh Mozzarella

*Parties of 8 or more are subject to an auto-gratuity of 20%

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

Woodfired Pizza

MARGHERITA

Marinara, Fresh Mozzarella, Basil

21

PEPPERONI

Marinara, Fresh Mozzarella,
Cup-n-Char Pepperoni, Hot Honey

23

SALCICCE E RAPINI

Broccoli Rabe, Crumbled Sausage,
Fresh Mozzarella, Tomato

25

MONTE BIANCO

Arugula, Prosciutto di Parma,
Fresh Mozzarella

23

CAVOLFIORE

Cauliflower Crust, Fresh Mozzarella,
Spinach, Mushroom

25

Mare

BRANZINO

Roasted Mediterranean Sea Bass, Scallion,
Cherry Tomatoes, Red Potatoes, Orvieto Wine

46

SALMONE “ST. MICHELLE”

Faroe Island Salmon, Zucchini, Capers, Gaeta
Olives, Panko, Roasted Yukon Potatoes

47

GAMBERI LUGANO

Grilled Jumbo Shrimp, Lentils,
Braised Vegetables

41

The Classics

Served With Pasta

Eggplant — 30 | Chicken — 37

Veal — 43 | Shrimp — 41

— PARMIGIANA —

— FRANCESE —

— MARSALA —

Pasta

PACCHERI

Gigante Rigatoni, Sausage, Broccoli Rabe,
Garlic, Roasted Cherry Tomatoes

29

GNOCCHI BOLOGNESE

Potato Gnocchi, Bolognese Sauce, Ricotta

29

LINGUINE VONGOLE

Linguini, Manila Clams, Tuscan Beans,
Calabrian Chili, Spinach, Garlic, EVOO

36

FARFALLE AI SALMONE

Bow Tie Pasta, Smoked Salmon, Asparagus,
Blush Tomato

32

RAVIOLI DELLA NONNA

Nonna’s Ravioli, Spinach, Ricotta, Marinara

29

CAPELLINI INFERNO

Angel Hair, Shrimp, Tomato, Cherry Peppers,
Garlic, Spicy Marinara, Basil

36

GARGANELLI PAPALINA

Egg Based Pasta, Sweet Peas, Prosciutto,
Mushrooms, Cream

32

Carne

POLLO TOSCANA

Wood-Fire Roasted Free Range Chicken,
Rosemary, Escarole, Mashed Potato,
Lemon, EVOO

38

NODINO DI VITELLO

Bone-In Veal Chop, Hot Cherry Peppers,
Broccoli Rabe, Red Roasted Potato

63

MANZO

16oz Prime Angus NY Strip, Asparagus,
Roasted Potatoes

89

BISTECCA FIORENTINA

Pat LaFrieda “850 Club”
36oz Prime Dry Aged Porterhouse Steak
Yukon Gold Mashed Potato
Creamed Spinach

159

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