

SPUNTINI

Pane Burro e Alici bread, butter, salt cured anchovies	12
Mozzarella in Carrozza Flash fried breaded mozzarella served with tomato sauce and pesto	11
Crostone Stracciatella, sundried tomatos, prosciutto, crostini, shaved pecorino	14
Pizza Montanara fried mini pizza , tomato sauce, pecorino shavings	9
Fiori di Zucca tempura fried squash blossoms, ricotta cheese	12
Truffled Potatos Chips potato chips, truffled oil, pecorino cream	8

ANTIPASTI

Zuppa del Giorno	MP
Parmiggiana Vesuvio fried eggplant, filled with provola, parmigiano, tomato sauce over crostino	18
Tartare di Tonno ahi tuna, aioli, croutons, tomato basil gazpacho	24
Salmono Marinato cured salmon, avocado puree, stracciatella cornichons	22
Caprese Burrata local fresh burrata, medley of tomatoes, balsamic dressing, pesto	22
Carpaccio di Manzo thinly sliced beef, arugula pesto, parmessan cheese cream, truffle caviar	23

INSALATE

Il Cestino di Caesar parmessan cheese basket, romaine, croutons, ceasar dressing	17
Beet and Pear Salad golden and red beets, pears, gorgonzola, caramalized walnuts, arugula, cranberry dressing	18
Insalata Marilù mixed greens, cherry tomatoes, black olives, red onion, balsamic dressing, mediterranean tuna	21
Insalata di Mike romaine, arugula, tomato, fennel, orange, red onion, black olives, capers, balsamic dressing	16

PRIMI

Linguine Vongole clams, lemon pesto	27
Gnocchi al Limone gnocchi, lemon-butter sauce, anchovies, lemon zest, topped with coffee crumble	25
Agnolotti di Melanzane housemade agnolotti, filled with eggplant, mozzarella foam, tomato dust	27
Strozzapreti alla Mike medley of plum, san marzano, cherry and yellow tomato, basil, pecorino	22
Risotto Pescatore risotto made with three seafood stocks, shrimp, mussels, clams, calamari	35
Nerano fried zucchini, squash blossoms, basil, pecorino	25
Cacio & Pepe al Tonno classic cacio e pepe, topped with fresh diced ahi tuna, seasonal citrus, seaweed powder	32
Pasta e Patate Classic Neapolitan baked pasta with potatoes melted provola, housed dried porcini powder	22
Paccheri al Ragu slow cooked beef and pork ragu, tomato sauce	26

SECONDI

Pollo al Forno baked boneless thigh, caponata, saffron caper sauce	29
Tagliata di Manzo prime choice NY strip steak, parmigiano polenta, fried onion, Aglianico wine reduction	53
Fish of the Day chef's selection	MP

Cioppino tradional seafood stew with branzino, shrimp, clams, mussels, calamari in a tomato broth topped with bread crust	42
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CONTORNI

Seasonal Vegetables	12
Roasted Potatoes	8
Caponata	8