

SPUNTINI

Truffled Potatos Chips	9
potato chips, truffle oil, pecorino cream	
Fresh Ricotta & Honey	13
local ricotta, acacia honey, black pepper, evoo	
Mozzarella in Carrozza	14
fried breaded mozzarella served with tomato sauce and pesto	
Crostone Prosciutto & Stracciatella	18
stracciatella, sundried tomatos, 18 months aged Prosciutto di Parma	
Fiori di Zucca	14
tempura fried squash blossoms, ricotta cheese	
Polpette della Zia	17
our classic meat balls	

ANTIPASTI

Parmigiana Vesuvio	18
fried eggplant, filled with provola, parmigiano, tomato sauce	
Tartare di Tonno	25
ahi tuna, aioli, croutons, tomato basil gazpacho	
Salmon Marinato	23
inhouse cured Norwegian salmon, stracciatella cheese, cornichons, citrus infused oil	
Caprese Burrata	23
local fresh burrata, heirloom tomatoes, basil, evoo (add prosciutto 11)	
Carpaccio di Manzo	25
thinly sliced beef, arugula pesto, parmesan cheese cream, truffle caviar	

INSALATE

Mike's	17
romaine, arugula, tomato, fennel, orange, red onion, balsamic dressing	
Ceasar	16
romaine lettuce, croutons, ceasar dressing	
Beet and Pear	21
golden and red beets, pears, gorgonzola, caramelized walnuts, arugula, cranberry dressing	

Add: Chicken 9 – Shrimp 11

Gluten Free Substitution 3

PRIMI

Strozzapreti alla Mike	24
hand-rolled, spiral shaped pasta, medley of plum, san marzano, cherry tomato, basil, pecorino (add burrata 9)	
Linguine alla Nerano	26
fried zucchini, basil, 36 months aged parmesan cheese	
Spaghetti alle Vongole	30
fresh clams, garlic, evoo, fresh yellow tomatoes, topped with taralli crumbs (add bottarga 8)	
Gnocchi alla Sorrentina	26
homemade potato dumplings pasta baked with tomato and mozzarella	
Tonnarelli Cacio & Pepe	27
our classic cacio e pepe	
Pappardelle Porcini & Tartufo	39
porcini mushrooms, butter, 36 months aged parmesan cheese, seasonal black truffle slices	
Paccheri al Ragu	29
slow cooked beef and pork ragu, tomato sauce	
Risotto Pescatore	39
twelve months aged Aquerello carnaroli rice, made with homemade seafood stock, shrimp, mussels, clams, calamari	

SECONDI

Pollo Arrosto	37
half free range roasted chicken, brined in citrus and herbs, served with chanterelle mushrooms and roasted potatoes	
Grilled Ribeye Steak	59
grilled 14oz prime ribeye, sliced, served with pumpkin millefoglie	
Grilled Salmon	35
fresh salmon, white wine sauce, served with asparagus	
Cioppino	49
traditional seafood stew with branzino, shrimp, clams, mussels, calamari in a tomato broth served with crostini	

CONTORNI

Seasonal Vegetables	12
Roasted Potatoes	8
Grilled Asparagus	11

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gluten free and/or vegan pasta available upon request

22% Service Charge will be added to your bill for parties of 10 or more