

# ANTIPASTI

## **Tagliere Misto 18**

*(assortment of italian cured meats & cheeses,  
marinated olives & pickled vegetables - serves 2)*

## **Bruschetta 7**

*(freshly diced tomatoes & basil on toasted bread)*

## **Radicchio 10**

*(red endive dressed with red wine vinegar & olive oil)*

## **Cesare 8**

*(classic caesar topped with fresh parmesan petals)*

## **Pomodoro e Cipolla 12**

*(sliced heirloom tomato & onion, drizzled with our signature dressing)*

## **Caprese di Bufala 14**

*(heirloom tomato & buffalo bocconcini dressed  
with balsamic reduction & extra virgin olive oil)*

## **Adriatico 14**

*(tiger prawns sautéed with garlic, white wine  
& lemon, topped with julienne vegetables)*

## **Avocado e Gamberetti 14**

*(avocado & shrimp topped with our signature  
dressing served over a bed of arugola)*

## **Insalata di Mare 15**

*(romaine lettuce topped with marinated calamari)*

## **Minestrone Ortolano 7**

*(mixed medley of beans & vegetables)*

## **Zuppa del Giorno 7**

*(soup of the day - ask your server)*

- ◆ additional basket of bread \$2 per person
- ◆ please let your server know of any food allergies

# PRIMI

**Penne alla Bolognese 17**

*(ground veal & beef in tomato sauce)*

**Risotto ai Funghi Misti 16**

*(carnaroli rice sautéed with wild mushrooms, fine herbs & finished with parmesan cheese)*

**Penne al Pollo 16**

*(diced free range chicken breast in a light cream sauce)*

**Quinoa Pasta (GF) 16**

*(chef claudio's authentic tomato & basil sauce)*

**Fettuccine 'Affumicato' alla Claudio 18**

*(sautéed sundried tomatoes, smoked ricotta, topped with fresh arugola)*

**Tortellini Prosciutto e Piselli 18**

*(tortellini with prosciutto & peas in a cardinale sauce)*

**Cannelloni 'La Piazza' 19**

*(home made pasta filled with veal & spinach, baked in bechamel & tomato sauce)*

**Linguine alla Genovese 16**

*(traditional pesto sauce-basil, garlic, pine nuts, parmesan cheese & extra virgin olive oil)*

**Linguine ai Gamberoni 18**

*(prawns sautéed in garlic & white wine, in a light tomato sauce)*

**Spaghetti alle Vongole Veraci 19**

*(fresh clams sauteed in garlic & white wine, drizzled with extra virgin olive oil)*

**Spaghetti con Polpette 18**

*(chef claudio's style meat balls in tomato sauce)*

**Penne alla Ciociara 18**

*(pancetta, peas & mushrooms sauteed in garlic & tomato sauce)*

**Fettuccine al Pistacchio 19**

*(pistachio sauce)*

◆ add chicken 6

◆ we politely decline requests to modify menu items

# SECONDI

– all our main courses are served with seasonal vegetables –

## **Piccata di Vitello 19**

*(veal medallions sautéed in lemon & white wine)*

## **Scaloppine al Portobello 20**

*(veal medallions sautéed in a portobello mushroom sauce)*

## **Scaloppine al Marsala 19**

*(veal sautéed with marsala wine)*

## **Vitello alla Pizzaiola 20**

*(veal medallions sautéed with capers,  
anchovies & tomato sauce)*

## **Pollo alla Salvia 19**

*(free range chicken breast in a sage & light tomato sauce)*

## **Pollo al Gorgonzola 20**

*(free range chicken breast glazed  
in a gorgonzola cheese sauce)*

## **Salmone Provenzale 22**

*(fresh wild salmon filet, light tomato sauce,  
capers & black olives)*

## **Costata di Manzo ai Ferri 28**

*(grilled 10 oz. AAA rib eye steak drizzled  
with extra virgin olive oil & fine herbs)*

## **Agnello alla Bortolussi 30**

*(grilled rack of lamb finished with extra virgin olive oil)*

◆ all substitutions are subject to extra charge

◆ gratuity of 18% will be added to parties of 8 or more