

ANTIPASTI

Polpette	\$8.00
House made Italian meatballs	
Salsiccia Calabrese e Rapini	\$10.00
House made spicy sausage grilled w/ sauteed rapini	
Peperone Ripieno	\$10.00
Nonna's stuffed pepper w/ ground veal, eggplant, cheese, bread crumbs	
Arancini al Tartufo	\$12.00
Fried rice balls w/ the essence of truffles	
Calamari Fritti	\$12.00
Fried calamari served w/ spicy tomato sauce	
Carpaccio Torcello	\$14.00
Thinly sliced beef, arugula salad, shaved parmigiano, truffle oil	
Carpaccio di Tonno	\$16.00
Thinly sliced herb encrusted ahi tuna, topped w/ diced tomatoes, olives, capers, red onion, fennel	
Gamberoni Marechiaro	\$16.00
Jumbo shrimp, white wine, garlic, butter	
Salumi & Formaggi	\$18.00
Daily selection of imported Italian cold cuts & cheeses	

INSALATE

Insalata Ferraro	\$6.00
Mixed greens w/ house vinaigrette	
Cesare	\$8.00
Romaine hearts, toasted bread crumbs, shaved Parmigiana Reggiano, classic anchovie Cesar dressing	
Cappuccina con Gorgonzola	\$9.00
Butter lettuce, sliced toasted almonds, crumbled blue cheese, ranch, balsamic dressing	
Insalata Mimmo	\$12.00
Heirloom tomatoes, avocado, red onion, fresh mozzarella, extra virgin olive oil w/ balsamic vinegar	
Barbabietole Pistacchio e Caprino	\$12.00
Beets, micro greens, pistachio nuts, goat cheese w/ raspberry vinaigrette	

Caprese di Bufala	\$14.00
Imported Italian bufala mozzarella from Campania, heirloom tomatoes, fresh basil, pine nuts	
Zuppa del Giorno	\$8.00
Soup of the day	

PIZZA

Gluten-free pizza available upon request for an additional \$2 charge.

Margherita	\$11.00
Fresh mozzarella, fresh tomato, fresh basil	
Bianca	\$14.00
Mozzarella, arugula, Parma prosciutto, parmigiano	
Salsiccia	\$12.00
Mozzarella, house made sausage, fennel, pine nuts & tomato sauce	
Funghi Misti	\$12.00
Mozzarella, tomato sauce & oven roasted mushrooms	

PASTA

Pasta is made on premises. Whole wheat & gluten-free available upon request for an additional \$2 charge.

Spaghetti Aglio & Olio, Peperoncino	\$16.00
House made spaghetti, olive oil, garlic, red crushed pepper flakes	
Penne Rosa Piselli	\$16.00
House made penne, pink vodka sauce, peas	
Spaghetti Polpette	\$18.00
House made spaghetti, tomato sauce, house made Italian meatballs	
Pappardelle Pomodoro con Ricotta Fresca	\$18.00
Long wide pasta, fresh tomato, basil, garlic, extra virgin olive oil topped w/ fresh ricotta	
Agnolotti	\$18.00
Ravioli filled w/ spinach, mascarpone, ricotta, mortadella, tear-drop tomato sauce	
Fettuccine Alfredo e Pollo	\$22.00
House made fettuccine, cream, butter, parmigiana cheese, grilled chicken	
Fettuccine Pesto e Pollo	\$22.00
House made fettuccine, light basil sauce, grilled chicken	
Gnocchi Pomodoro -o- Bolognese	

House made potato dumplings w/ fresh tomato, basil, garlic, extra virgin olive oil or bologna style meat sauce 18/20	\$22.00
Lasagna alla Gino House made pasta, Bolognese sauce, Bechamel sauce w/ ricotta cheese & tomato sauce	\$22.00
Spaghettoni Carbonara House made spaghetti w/ egg, pancetta, peas, speck, shallots, Parmigiano Reggiano	\$24.00
Bucatini Corti all'Amatriciana House made bucatini pasta, Italian bacon, onions, red wine vinegar, Parmigiano Reggiano, red pepper flakes	\$24.00
Spaghetti Vongole e Pomodorini House made spaghetti w/ clams & tear-drop tomatoes	\$28.00
Fettuccine con Gamberoni Fra Diavolo House made fettuccine pasta, shrimp, spicy tomato sauce	\$39.00
Pappardelle Mimmo Long wide pasta w/ scallops, lobster, asparagus, butter, sage, truffle oil	\$39.00
Spaghettoni Scoglio House made spaghetti w/ shrimp, scallops, lobster, clams, calamari, tangy tomato sauce	
RISOTTO	
Salsiccia Italian vialone nano rice, house made sausage	\$22.00
Funghi, Prosciutto e Porcini Italian vialone nano rice, porcini mushrooms, prosciutto	\$26.00
Zafferano Italian vialone nano rice, shrimp, saffron, peas	\$28.00
Aragosta e Tartufo Nero Italian vialone nano rice, lobster, seasonal truffles	\$32.00
SPECIALITA DELLA CASA	
<i>Steaks are all natural, grass-fed w/ no hormones or preservatives. All seafood is "Safe Harbor" certified & mercury tested.</i>	
Salmone Livornese Oven roasted organic farm raised salmon, black olives, onions, capers, tomatoes, fresh basil, white wine	\$26.00
Coniglio Brasato	\$26.00

Sonoma farm raised rabbit braised w/ pancetta, onions & white wine	\$28.00
Trippa Satriano Tripe in spicy tomato sauce	\$38.00
Lombata Milanese Breaded pounded veal chop topped w/ arugula, cherry tomatoes & ricotta salata	\$36.00
Filetto di Manzo Oz prime filet mignon w/ a mushroom demi-glaze	\$46.00
Costolette d'Agnello Double-cut premium Colorado lamb chops	\$45.00
Osso Buco "Our House Specialty" - veal shank braised in a red wine reduction served w/ faro	

POLLO E VITELLO

Pollo -o- Vitello Marsala Chicken breast or veal scaloppini, mushrooms, Marsala wine sauce Price	\$22
Pollo -o- Vitello Piccata Chicken breast or veal scaloppini, capers, white wine, butter Price	\$22
Pollo -o- Vitello Parmigiana Chicken breast or veal scaloppini, tomato sauce, mozzarella cheese Price	\$22
Pollo -o- Vitello Saltimbocca Chicken breast or veal scaloppini, prosciutto, mozzarella, sage Price	\$23

\$28

CONTORNI

Patate Arrosto Roasted potatoes	\$8.00
Patatine Fritti French fries	\$8.00
Rapini Sauteed broccoli rabe	\$9.00
Fagioli all'Uccelletto White beans stewed w/ tomatoes	\$9.00
Piselli Saltati Sauteed peas	\$8.00
Scarola e Fagioli Escarole & beans	\$10.00
Asparagi Grilled asparagus	\$10.00
Half order of Pasta Pomodoro or pesto	\$10.00
Half order of Pasta (Bolognese)	\$12.00