

ZUPPE

FAGIOLI TOSCANO

SAUSAGE, WHITE BEANS, SPINACH

5 CUP, 7 BOWL

DI GIORNO

CHEF'S CREATION

5 CUP, 7 BOWL

ANTIPASTI

SALUMI E FORMAGGIO

COPPA, PROSCIUTTO, PANCETTA, SEASONAL CHEESES, PICKLES, CRACKERS 19

EGGPLANT PARMIGIANO

EGGPLANT, MOZZ., PARM., PESTO, POMODORO 9

CEVICHE

SHRIMP, CALAMARI & LOCAL FISH, AVOCADO, PASSION-TOMATO BRODO, PLANTAIN 10

CLAMS CUCINA

PANCETTA, GRAPE TOMATO, GARLIC, CHILES 15

ALESSANDRO'S MEATBALLS

RICOTTA & MOZZARELLA, SAUSAGE GRAVY 10

MUSSELS DEL CAPITAN

GOLDEN TOMATO BROTH, FENNEL, CIABATTA 15

CARPACCIO

FILET MIGNON, ARTICHOKEs, CRESS, AIOLI 16

SAUTEED CALAMARI

OLIVES, CAPERS, BASIL, CHILES, TOMATO 12

CRAB CAKE

MARYLAND FAMILY RECIPE WITH LUMP CRAB 22

CALAMARI FRITTI

CRISPY CALAMARI WITH HORSERADISH AIOLI 16

BRUSCHETTA ROMANA

TOMATO, GARLIC, PARSLEY, LEMON, XVOO 9

INSALATE

CAPRESE

HEIRLOOM TOMATOES, BASIL, BUFF. MOZZ 17

ROASTED BEETS

CRESS, GORGONZOLA, RED ONION, PISTACHIO 14

CUCINA

MARKET LETTUCES, ONION, FENNEL, TOMATO, PARM. 10

FAGIOLI

ARTICHOKEs, WHITE BEANS, ASPARAGUS, PEPPERS, OLIVES, SHRIMP, CALAMARI 16

CAESAR

GRANA PADANO, CROSTINI, ROMAINE 10

CONTORNI

BROCCOLI RABE

OLIVE OIL, GARLIC 7

ASPARAGUS

SEA SALT, OLIVE OIL 7

SPINACH

OLIVE OIL, GARLIC 7

CAULIFLOWER

FINE HERBS, XVOO 6

ROASTED PEPPERS

ANCHOVIES, OLIVE OIL 6

PIZZE

FUNGHI

PARM., ARUGULA,

SHIITAKES 17

MARGHERITA

TOMATO, BASIL, MOZZ. 15

IL FICO

FIGS, GOAT CHEESE, ONIONS

PROSCIUTTO, BALSAMICO 17

NICO'S VEGETALE

RAPINI, SPINACH, ONIONS,

ZUCCHINI, TOMATO 16

LA FLORIDA

TRUFFLE, OVEN DRIED TOM.,

GOAT CHEESE, BALSAMICO 17

NAPOLETANO

TOMATO, OLIVE, CHILIS,

CAPERS, ANCHOVIES 17

MEATBALL

TOMATO SAUCE, MOZZARELLA,

PARMIGIANO, BASIL 18

ARRABIATA

SAUSAGE, CHERRY PEPPERS,

RED ONION, MOZZ. 17

PARMA

PROSCIUTTO, PARM.,

ARUGULA, XVOO 17

POLLO E PESTO

CHICKEN, PESTO, TOMATO,

MOZZARELLA 17

LA BIANCA

ROASTED GARLIC, RICOTTA,

SPINACH, OREGANO 17

SALUMI DOLCI

SLICED PEPPERONI, CHILES

GORGONZOLA 17

PASTE

WHOLE WHEAT LINGUINE

VEGETARIAN "MEATBALLS", ONION, GARLIC, POMODORO 22

SHRIMP RAVIOLI

LOBSTER -BRANDY VELOUTE, HEIRLOOM SAUCE VIERGE 32

LINGUINE PUTTANESCA

TOMATO, CAPERS, GARLIC, ANCHOVY, OLIVES, BASIL 20

LOBSTER DAMONE

GRAPE TOMATOES, GARLIC, CHILES, FLORIDA LOBSTER, SPAGHETTINI 35

RAVIOLI FRANCO

HOMEMADE 4 CHEESE RAVS, TOMATO OR LEMON SAUCE 21

BOLOGNESE

OUR HOME MADE MEAT RAGU, BASIL,

HAND-CUT FETUCCINE OR GNOCCHI 26

LINGUINE ALLO SCOGLIO

WILD CLAMS, MUSSELS, CHOICE OF RED OR WHITE SAUCE 28

GNOCCHI CLASSICO

HANDMADE DUMPLINGS, TOMATO, MOZZARELLA, BASIL 23

RIGATONI ALLA VODKA

ONION & TOMATOES, CREAMY VODKA TOMATO SAUCE 20

PESCE

SNAPPER LIVORNAISE

LOCALLY CAUGHT SNAPPER, TOMATO, CAPERS, OLIVES, BASIL 29

SALMONE AL FUNGO

MOREL MUSHROOM CRUSTED SALMON, ZUCCHINI HASH 28

IL PACE DI PESCE

LOCAL FISH, CRISPY POTATOES, HEIRLOOM TOMATOES,

SALMORIGLIO 29

SCAMPI AMERICANO

GIANT SHRIMP, SCAMPI SAUCE, SPINACH RISOTTO 32

SALMON FIORENTINO

CENTER CUT, SAUTEED SPINACH, MASHED POTATO,

LEMON-BUTTER SAUCE 28

ZUPPA DI PESCE

SHRIMP, FISH, CLAMS, MUSSELS, CALAMARI, HEIRLOOM BROTH 32

CARNE

CHICKEN CUCINA

BRAISED CHICKEN PIECES, PEPPERS, ONIONS, FENNEL SAUSAGE

LOCAL'S FAVORITE 24

IL POSITANO

GRAPE TOMATO AND VEAL REDUCTION, GRUYERE CHEESE

BAKED WITH PARMIGIANO REGGIANO CHICKEN 26 VEAL 31

BISTECCA MARIA ROSSA

GRILLED SKIRT STEAK, GRILLED TOMATO SALSA, GORGONZOLA 26

MILANESE

BREADED SCALOPPINI, INSALATA TRI-COLORE, ZUCCHINI FRITTI

CHICKEN 23 VEAL 31

POLLO FRANCESE

LIGHTLY BATTERED SCALOPPINI, SPINACH, LEMON SAUCE 25

FILETTO DI CUCINA

9 OZ. IRON SEARED FILET MIGNON, ARUGULA, TOMATOES 39

MARSALA

PAN ROASTED MUSHROOMS, VEAL STOCK & MARSALA WINE

REDUCTION, POTATO PUREE CHICKEN 26 VEAL 31

THE VEAL CHOP

14 OZ BUSH BROS. CENTER CUT VEAL CHOP, ARUGULA 45

POLLO PARMIGIANO

BREADED CHICKEN BREAST, TOMATO SAUCE,

MOZZARELLA, PARMIGIANO, PENNE OR CAPELLINI 25

WE STRIVE TO USE ENVIRONMENTALLY CLEAN AND RESPONSIBLE PRODUCTS AT ALL TIMES. EATING RAW OR UNDERCOOKED BEEF, EGGS, PORK, OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. WE AUTOMATICALLY ADD A GRATUITY OF 20% TO PARTIES OF 6 OR MORE. WE USE PRODUCTS FROM LOCAL GROWERS, FARMERS AND FISHERMEN. OUR SEAFOOD IS SECRETLY SOURCED FROM WITHIN 100 MILES OF THIS RESTAURANT. WE PRACTICE CCL AND ALWAYS USE 3 LMOs.