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Artichokes with Grana White Beans with tomato sauce covered with pastry Meat Carpaccio with Truffles Served with truffle sauce, arugula, sliced Portobello caps and Grana Padano cheese flakes.  Swordfish Carpaccio with a touch of Chives Red Tuna Carpaccio Mixed Bruschetta Shrimp and arugula, prosciutto and tomato, Frutti di Mare, and mushrooms with truffles.	\$215 \$225 \$225 \$225 \$240		
Shrimp-Stuffed Calamari	\$235		
Salmon Carpaccio Served with Caviar and Capers Dressing			
Octopus Carpaccio	T - 1 -		
Prime Steak Tartare			
Tuna Tartar in Soy Sauce			
Pacific Clams Perfumed in White Wine			
(Available only with live clams)	- \$700		
SOUPS			
"Della Nonna" Minestrone	- \$155		
Fresh vegetables of the day, served with croutons and Grana Padano o	cheese.		
Lentil and Pasta Soup	- \$145		
SALADS			
Mixed Salad	- \$170		
Contadina Salad	- \$180		
Made with fresh spinach, mushrooms, pine nuts and Grana Padano			
Valentina Salad	- \$260		
A delicious lettuce mix, with goat cheese, mushrooms, and balsamic house dressing. Served in a Grana Padano cheese basket.	е		
Parmesan Style Salad	- \$180		
Served with croutons and our alioli house dressing			
Burrata			
Caprese Salad \$295			
Primavera Salad \$295	\$360		
PASTA  Spaghetti Aglio Olio in a Pan	\$190		
Made with garlic, P.O.D. extra virgin olive oil, peperoncino, abundant Grana and a touch of fresh parsley.  Carbonara Spaghetti  We do it the right way.			

## 

A classic dish from Southern Italy. We prepare it at your table, with

— MADE ON YOUR TABLE PASTA —

## HANDMADE PASTA

The real tradition of our gastronomy is pasta made entirely by hand. It only requires one man's strength applied to a wooden rolling pin, a table and a knife. This is hard and persistent work, resulting in an unmatchable quality

knife. This is hard and persistent work, resulting in an unmatchable quality.
Classic Ravioli \$250
Ravioli stuffed with ricotta cheese and spinach, served on tomato
sauce with peas.
Fettuccine Alla Bolognese
Made with the classic home recipe, so simple it only requires 8 hours
of slow cooking.
Garden Ravioli \$270
Spinach ravioli, stuffed with artichoke hearts and squash. Served with
mild cheese and Grana cheese sauce, and sprinkled with pepper
Sea Bass Stuffed Ravioli \$280
Ravioli sautéed with fresh cherry tomatoes and white wine
Green Hats
Our most famous since 1988, stuffed with ricotta cheese, with a
touch of butter and fresh sage.
Gorgonzola Ravioli
Ravioli filled with Gorgonzola, ricotta, and Mozzarella cheese, with chard.
Spinach Cannelloni \$280
Made with ricotta cheese, served with béchamel sauce, tomato
sauce, and a touch of Grana Padano cheese.
High Seas Fettuccine \$280
Shrimp sautéed in white wine, served with tomato sauce and a touch
of cream.
Bolognese Lasagna
Traditional lasagna prepared Romagnolo style.
"Don Tino" Ravioli \$290
Stuffed with mild cheese in homemade salsiccia sauce.
Red Marinara Black Guitar Spaghetti \$310
Made with Frutti di Mare: shrimp, calamari, and clams, served in
tomato sauce with a touch of parsley.
Guitar Spaghetti with Lobster (5 Oz. Tail) \$490
Served with tomato sauce, perfumed with white wine and a touch of parsley.

Baked Penne alla Sorrentino \$290 Sautéed in a delicious tomato and oregano sauce, broiled with Mozzarella and Grana cheese
<b>Crab Penne (14 oz crab)</b> \$270
Excellent flavor, you'll be licking your fingers!
Adriatic White Spaghetti \$295
Prepared with shrimp, squash and asparagus, perfumed with
white wine and a touch of parsley.
<b>Vodka Penne</b> \$310
Vodka flamed shrimp in tomato sauce with a touch of cream.
Cartoccio Frutti di Mare Spaghetti \$370 With White Wine
AlleVongoledel Capitan Spaghetti in a Pan \$455 (28 Oz. of Clams) Made with daily fresh clams, in white wine and parsley (only available with live clams).



Prime beef steak prepared with grated Grana Padano cheese, fresh arugula, coarse sea salt, and house balsamic glaze. Served with a side

dish of baked potato and vegetable confit.

## THE ITALIAN GASTRONOMY AMBASSADORS

Pureness lies in the origin of our ingredients, appearance is simply...ART

RISOTTI		PIZZAS	
Quattro Formagi Risotto - Four Cheese Risotto  Made with Parmesan, Pecorino, Gorgonzola, and Taleggio cheese.  Porcini Risotto with Gorgonzola Cheese and Truffles  White Marinara Risotto	\$255 \$320 \$365	Classic Margherita with Truffles  Carbonara Special, with Bacon and Egg  Prosciutto and Arugula Pizza with House Truffle Sauce  Four Cheese  Mozzarella, Parmesan, Taleggio, and Gorgonzola Cheese.  Mushrooms Perfumed with Truffles  Shrimp and Arugula  Lobster Pizza (5oz)	\$260 \$390 \$290 \$340 \$350
MEAT		SEAFOOD	
Romagnola Tripe covered with pastry	\$295	Mad Giant Shrimp	\$420
For experts only		Baked in serving dish with our special hot tomato sauce.	
Valdostana Chicken  Baked chicken breast with prosciutto and mozzarella cheese, with	\$395	Salmon with Spinach Salmon laden with pomodoro, served on a bed of sautéed spinach and capers	\$455
rosemary sauce and vegetable confit.  Plinio Steak (8 oz)	\$565	Fresh fish en papillote	\$550
extra virgin olive oil sauce. Served with a side dish of baked		16 oz of the best of oven King Crab	\$1,200
potato and vegetable confit.		Divorced Bowl (For 2 people)	
Prime beef steak, prepared with thick sea salt, garlic and rosemary.  Served with a side dish of baked potato and vegetable confit.	\$565	Over 3 pounds of Frutti di Mare: 14 oz. Clams, 8 oz. Calamari, 7 oz. Shrimp, 7 oz. Salmon, 14 oz. Crab)	
"Pepe Verde" Beef Steak (8 Oz) Prime beef steak flambé with brandy, in Madagascar green pepper cream. Served with a side dish of baked potato and vegetable confit.	\$565	Mauro's Brodetto covered with pastry(For 2 people) (3.7 pounds of the best of the sea: 8 oz. King crab, 5 oz. Lobster, 3.5 shrimp, 21 oz. Sea bass, 4 oz. Calamari, 14 oz. Crab).	\$1,950
Tagliata (8 Oz)	\$565		

OUR DISHES ARE THE RESULT OF THOUSANDS OF YEARS OF PASSION.

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