



la cultura del mangiare means...
we believe in Slow Food; enjoying your meal without pressure. some dishes require more time; some dishes require all the ingredients listed, so forgive us if we won't make it in a different way, we'll try to make something else to suit your needs. and finally, we use local, seasonal, sustainable and organic ingredients when possible. buon appetito!

Antipasti

Assaggi	small plates - a selection of individual antipasti (choose three)	12
	marinated eggplant marinated anchovies soppressata salame	
	Castelvetrano olives chilled calamari salad marinated provolone	
Burrata	cow's milk mozzarella with cream, served with arugola, sea salt, fresh cracked pepper, evoo	10
Parmigiana	baked eggplant with tomato, mozzarella, Parmigiano & fresh basil	9
Gamberoni	skillet cooked prawns with Calabrese hot peppers, garlic, oregano, parsley & lemon	12
Calamari	deep fried calamari	9
Cozze	steamed mussels with tomato, garlic, parsley & white wine	12
Zuppa	soup of the day	6

Insalate

Mista	mixed greens, red onion, toasted walnuts & ricotta salata	8
Arugola	arugola, red onion, shaved Parmigiano, lemon & olive oil	8.5
Spinaci	fresh spinach, mushrooms, red bell pepper, balsamic vinaigrette	8
Barbabietola	red beets, potatoes, grilled red onion, basil, parsley, champagne vinegar & balsamic reduction	8

Primi

Scialatielli	thick short pasta made with flour, eggs, milk, cheese, herbs, with Chef's sauce selection	16
Orecchiette	broccoli rabe, onion, chili flakes, toasted bread, marinara sauce, cheese	14
Lasagna	meat sauce, prosciutto cotto, bechamel, mozzarella & Parmigiano	15
Tagliatelle al Sugo	spicy braised beef sugo & Parmigiano	15
Spaghetti alle Vongole	clams, garlic, white wine, Calabrese hot peppers, olive oil & parsley	16
Ravioli Pesto Trapanese	ricotta and spinach filled ravioli with crushed almond, basil, garlic & tomato	16
Risotto del Giorno	chef's daily preparation of risotto	AQ

Pesce

Pesce del Giorno	chef's daily fish selection	market price
	pan roasted, served with roasted eggplant, pepper flakes, tomato, onion, garlic & mint or braised in saffron tomato broth, served with fresh spinach	
Zuppa di Pesce	tomato soup with fish, prawns, clams & mussels, hot pepper, garlic & saffron	22

Carne

Vitello	veal porter house, served with oven roasted potatoes	24
Bistecca	grilled skirt steak served with arugola & cherry tomatoes	22
Maiale	spinach stuffed pork loin, pistachio crust, served with cauliflower puree & caramelized carrots	20

Contorni

roasted potatoes	6
sauteed spinach	5
broccoli rabe with pepperflakes & tomato	6

18% gratuity may be added to parties of six or more
dessert fee \$2 per person