

# Andiamo!

**LA STELLA FOCACCIA | 14** (V)

herbed Italian flatbread,  
drizzled with Tuscan olive oil

**BRUSCHETTA FRESCA | 19** (V)

five crostini, fresh tomatoes,  
basil, drizzled with olive oil

**INSALATA CAESAR | 15**

Lalique lettuce, bacon, toasted  
breadcrumbs, Parmigiano Reggiano

**INSALATA CAPRESE | 21** (V) (GF)

fresh mozzarella, tomatoes, olives,  
drizzled with olive oil balsamic glaze

**LE VECCHIE POLPETTE | 22**

three meatballs, two crostini,  
pomodoro, Parmigiano Reggiano

**ARANCINI FRITTI | 19**

three risotto balls stuffed with  
mushrooms, mozzarella, pomodoro

**COZZE DEL PESCATORE | 15** (GF)

mussels, fresh herbs, choice of  
pomodoro or white wine sauce

**FRITTURA MISTA | 23**

calamari, three shrimp,  
fresh herbs, lemon aioli

**FIAMMA DI MARE | 25**

three shrimp, two scallops, roasted  
vegetables, flaming Sambuca

**POLPA ALLA GRIGLIA | 28** (GF)

grilled octopus, chorizo sausage,  
mixed vegetables, pomodoro

**AHI TUNA | 23** (GF)

fingerling potatoes, pickled fennel,  
roasted cherry tomatoes, pesto

**CHARCUTERIE DI CASA | 33**

rotating selection of Italian meats,  
cheeses, accompaniments

## Arrivato alla Pizzeria

artisanal 10-inch thin crust, wood-fired to perfection, finished  
with pomodoro and fresh mozzarella · (GF) crust available

**MARGHERITA | 21** (V)

fresh basil, roasted cherry tomatoes

**DIABOLO | 26**

pancetta, salami

**GIORGIO & WES | 24**

béchamel base, prosciutto, olives,  
goat cheese, balsamic, arugula

**PRIMAVERA | 22** (V)

fresh seasonal vegetables

**LORENZO | 24**

chorizo sausage, mushrooms

**JULIAN | 25**

prosciutto, red peppers

## Cuore del Piatto

### LINGUINE FRUTTI DI MARE | 39

two shrimp, one scallop,  
mussels, clams, pomodoro

### PENNE ALLA VODKA | 28

pancetta, rosé,  
Parmigiano Reggiano

### PENNE ALLA FIORENTINA | 27 (V)

mushrooms, peas, roasted cherry  
tomatoes, pesto cream sauce

### TAGLIATELLE BOLOGNESE | 26

egg noodle pasta, fresh tomatoes,  
rich beef & pork sauce

### RAVIOLI AL BOSCA ROSA | 27 (V)

stuffed with mushrooms, finished  
with rosé, peas, goat cheese

### LINGUINE CON POLPETTE | 28

three homemade meatballs,  
pomodoro, Parmigiano Reggiano

### RISOTTO AI FUNGHI | 26 (V) (GF)

Arborio rice, porcini, portobello,  
cremini, Parmigiano Reggiano

### GNOCCHI A MANO | 29 (V)

choice of rosé, pomodoro,  
Bolognese or pesto cream sauce

### SPAGHETTI CARBONARA | 28

egg yolk, guanciale,  
Pecorino Romano

substitute any pasta  
for (GF) penne

## Il Finale

### LA FAMOSA LASAGNA | 34

layers of Bolognese, béchamel, fresh  
mozzarella, served with Caesar salad

### POLLO OR VITELLO

### ALLA PARMIGIANA | 37

served with tagliatelle rosé

### PESCE DI SPADA | 34 (GF)

swordfish, corn bruschetta salsa,  
tomato risotto, rosé, goat cheese

### PORCHETTA | 30 (GF)

pork roast, patate del giorno,  
seasonal vegetables, red wine jus

### AAA BONE-IN RIBEYE STEAK | 55 (GF)

local 14 oz, peppercorn sauce, patate  
del giorno, seasonal vegetables

### FESTA DEL MARE | MP (GF)

rotating selection of coastal fare,  
from the finest catch of the day

## Contorno

### CHICKEN BREAST | 7 (GF)

### THREE SHRIMP | 9 (GF)

### 5 OZ NS LOBSTER TAIL | 21 (GF)

### THREE SCALLOPS | 11 (GF)