

PASTA CORNER

»→ ANTIPASTI ←«

- MELANZANE ALLA PARMIGIANA** – Eggplant parmigiana \$15
MARINATED GRILLED CALAMARI – Sautéed squid in white wine, olive oil, garlic and parsley \$16
CAPRESE – Campari tomatoes, mozzarella di campana, grilled artichokes, extra virgin olive oil, balsamic, fresh basil \$14
POLPETTE MEATBALL – Veal and beef meatballs, tomato sauce, parmigiano reggiano \$15
GARLIC BREAD – Garlic bread, with parmesan and parsley (Baguette from Michelina) \$8

»→ NOSTRA PASTA ←«

Add Sliced Truffle \$6 Add Chicken Breast \$5 Add Shrimp \$7 Gluten free \$3

- PENNE MARINARA** – Penne tomato sauce \$16
SPAGHETTI AGLIO OLIO – Spaghetti with olive oil, garlic, parsley and red pepper flakes \$17
PENNE ARRABIATTA – Penne arrabiatta sauce \$18
SPAGHETTI CACIO E PEPE – Spaghetti, butter, creme fraiche, black pepper and parmesan cheese \$18
RIGATONI MOZARELLA E POMODORO – Rigatoni, diced eggplant, mozzarella, tomato sauce \$21
SPAGHETTI ALLA BOLOGNESE – Spaghetti in a veal ragu alla bolognese \$23
SPAGHETTI CAVIAR – Spaghetti, lemon cream topped with caviar \$45
SPAGHETTI BOTTARGA – Spaghetti with olive oil, garlic, parsley, topped with mullet roe \$27
BEEF RAGU PAPPARDELLE – Pappardelle, slow cook shredded beef with carrots, celery, cumin, red wine \$25
LUMACHE PINK VODKA SAUCE "Vincent's favorite" – Lumache, pink sauce, vodka, red pepper \$24
TAGLIATELLE BLACK TRUFFLE "Matt's Favorite" – Tagliatelle, black truffle sauce topped with sliced black truffle \$29
LUMACHE MARSALA CHICKEN & MUSHROOM – Lumache, grilled chicken in a creamy mushroom sauce \$24
TAGLIATELLE ALLE VONGOLE – Tagliatelle, clams, garlic, white wine, extra virgin olive oil \$25
BLACK INK SQUID TAGLIATELLE – Black squid tagliatelle, pepper flakes, grilled calamari in a garlic white wine sauce \$26
SPINACH TAGLIATELLE FRUTTI DI MARE – Spinach tagliatelle, white sauce, clams, shrimp and calamari \$29
LASAGNA ALLA BOLOGNESE – Lasagna, bechamel sauce in a veal ragu alla bolognese sauce \$24
RAVIOLI MUSHROOM PARMESAN – Homemade fresh ravioli filled with mushroom and reggiano parmigiana \$24
RAVIOLI RICOTTA E SPINACI – Homemade fresh Ravioli filled with ricotta cheese and spinach in a marinara sauce \$24

»→ DOLCE ←«

- TIRAMISU** – \$9

»→ BEVANDE ←«

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|---|------------------------------------|
| FERRARELLE SPARKLING WATER 330ml – \$4 | ARANCIATA ROSSA 335ml – \$5 |
| ACQUA PANNA 500ml – \$4 | LIMONATA 335ml – \$5 |
| KOLLO OOLONG ICED TEA 375ml – \$8 | MOJITO 335ml – \$6 |

WE ARE PROUD TO SERVE BREAD FROM MICHELINA, MEAT FROM MARCONDA AND TOMATOES FROM MUTTI ITALIA

THE PASTA CORNER

»→ PASTA FRESCA ←«

LUMACHE – \$12lb

SPAGHETTI – \$12lb

PENNE – \$12lb

RAVIOLI SPINACH & RICOTTA – \$16pp

TAGLIATELLE – \$12lb

SPINACH TAGLIATELLE – \$12lb

BLACK INK SQUID TAGLIATELLE – \$12lb

RAVIOLI MUSHROOM PARMESAN – \$16pp

»→ SALSA FATTA IN CASA ←«

BOLOGNESE – \$16

MARINARA – \$13

VODKA PINK SAUCE – \$15

ARRABIATTA – \$15

»→ URBANI TRUFFLE ←«

FRESH BLACK TRUFFLE – MP

ORGANIC BLACK TRUFFLE OIL EVOO
– \$23

ORGANIC WHITE TRUFFLE OIL EVOO
– \$26

BLACK TRUFFLE BUTTER 3oz – \$9

»→ OLIO D'OLIVA E BALSAMICO ←«

KOSTERINA EXTRA VIRGIN OLIVE OIL 375ml – \$29

KOSTERINA GARLIC OLIVE OIL 375ml – \$29

KOSTERINA FIG BALSAMIC VINEGAR 375ml – \$25

IL BOSCHETTO CHILLI PEPPER OIL EVOO 200ml – \$22

KOSTERINA GREEK HERB & LEMON OIL 375ml – \$29

KOSTERINA ORIGINAL BALSAMIC VINEGAR 375ml – \$25

IL BOSCHETTO LEMON INFUSED OIL EVOO – \$22