

PASTA CORNER

»→ ANTIPASTI ←«

MELANZANE ALLA PARMIGIANA – Eggplant parmigiana \$15

✓ MARINATED GRILLED CALAMARI – Sautéed squid in white wine, olive oil, garlic, red pepper flakes and parsley \$16

CAPRESE – Campari tomatoes, mozzarella di campana, huile d'olive, balsamique \$14

POLPETTE MEATBALL – Veal and beef meatballs, tomato sauce, parmigiano reggiano \$15

GARLIC BREAD – Garlic bread, with parmesan and parsley (Baguette from Michelin) \$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 \$18

✓ PENNE ARRABIATTA – Penne arrabiatta sauce \$18

SPAGHETTI CACIO E PEPE – Spaghetti, butter, creme fraiche, black pepper and parmesan cheese \$19

RIGATONI MOZARELLA E POMODORO – Rigatoni, diced eggplant, mozzarella, tomato sauce \$21

SPAGHETTI ALLA BOLOGNESE – Spaghetti in a beef, pork and veal ragu alla bolognese \$24

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 \$26

✓ LUMACHE PINK VODKA SAUCE "Vincent's favorite" – Lumache pink sauce, vodka and red pepper flakes \$25

TAGLIATELLE BLACK TRUFFLE "Matt's favorite" – Tagliatelle, black truffle sauce topped with sliced black truffle \$31

LUMACHE MARSALA CHICKEN & MUSHROOM – Lumache, grilled chicken, mushrooms in a creamy brown sauce \$25

TAGLIATELLE ALLE VONGOLE – Tagliatelle, clams, garlic, white wine, extra virgin olive oil \$28

BLACK INK SQUID TAGLIATELLE – Black squid tagliatelle, pepper flakes, grilled calamari in a garlic white wine sauce \$26

SPAGHETTI CARBONARA – Spaghetti, Ganciale, egg yolk, black pepper and parmesan \$24

TAGLIATELLE FRUTTI DI MARE – Tagliatelle, white sauce, clams, shrimp and calamari \$30

LASAGNA ALLA BOLOGNESE – Lasagna, bechamel sauce in a beef, pork and veal rags ala bolognese sauce \$26

RAVIOLI RICOTTA E SPINACI – Homemade fresh ravioli filled with ricotta cheese and spinach in a marinara sauce \$25

»→ DOLCE ←«

TIRAMISU – \$9

»→ BEVANDE ←«

FERRARELLE SPARKLING WATER 330ml – \$5

ARANCIATA ROSSA 335ml – \$5

ACQUA PANNA 500ml – \$5

LIMONATA 335ml – \$5

KOLLO OOLONG ICED TEA 375ml – \$8

WE ARE PROUD TO SERVE BREAD FROM MICHELINA, MEAT FROM MARCONDA AND TOMATOES FROM MUTTI ITALIA
PLEASE NOTIFY CASHIER ABOUT ALLERGIES BEFORE ORDERING