
ANTIPASTI

GARLIC BREAD \$5

Garlic bread, with Reggiano parmesan DOP and parsley

GASPACHO \$6

Tomato gaspacho

ANTIPASTI \$18

Marinated grilled red peppers, artichokes, tomatoes confit, truffle gran biscotto ham & straciatella

CHARCUTERIE & CHEESE PLATE \$19

Truffle gran biscotto ham, San Daniel prosciutto 18 month, bresaola, Reggiano parmesan DOP, truffle pecorino

MELANZANE ALLA PARMIGIANA \$9

Eggplant, tomato sauce, melted mozzarella di Bufala Campana DOP

✓ MARINATED GRILLED CALAMARI \$12

Sautéed squid in white wine, olive oil, garlic, red pepper flakes and parsley

SALADE CAPRESE \$11

Tomatoes, mozzarella di Bufala Campana, grilled artichokes, olive oil, balsamic & fresh basil

POLPETTE MEATBALL \$14

Veal and beef meatballs, tomato sauce, Reggiano parmesan DOP

PASTA SALAD

PENNE PESTO STRACCIATELLA \$12

Penne, homemade pesto sauce with straciatella and fresh basil

GLUTEN FREE VEGGIE PASTA SALAD \$13

Fusilli, tomatoes confit, grilled artichokes, marinated red peppers and basil

NOSTRA PASTA

Add Sliced Truffle \$6 Add Chicken Breast \$5 Add Shrimp \$7 Add Straciatella \$4 Gluten free \$3

✓ LUMACHE PINK VODKA SAUCE "Vincent's Favorite" \$19

Lumache pink sauce, vodka, red pepper flakes, Reggiano parmesan DOP and fresh parsley

PENNE MARINARA \$15

Penne tomato sauce and Reggiano parmesan DOP

✓ PENNE ARRABIATTA \$16

Penne arrabiatta sauce

✓ SPAGHETTI AGLIO OLIO \$16

Spaghetti with olive oil, garlic, parsley and red pepper flakes

SPAGHETTI CACIO E PEPE \$17

Spaghetti, butter, creme fraiche, black pepper & Reggiano parmesan DOP

RIGATONI PESTO STRACCIATELLA \$18

Rigatoni, pesto sauce, straciatella, topped with San Daniel prosciutto and fresh basil

RIGATONI MOZARELLA E POMODORO \$18

Rigatoni, diced eggplant, mozzarella di Bufala Campana DOP, tomato sauce and fresh basil

SPAGHETTI CARBONARA \$21

Spaghetti, pancetta, egg yolk, heavy cream, black pepper, Reggiano parmesan DOP and fresh parsley

LUMACHE MARSALA CHICKEN & MUSHROOMS \$22

Lumache, grilled chicken, Reggiano parmesan DOP, mushrooms in a marsala creamy brown sauce with fresh parsley

SPAGHETTI RAGU ALLA BOLOGNESE RAGU \$23

Spaghetti in a beef, pork and veal ragu alla bolognese, tomato sauce, Reggiano parmesan DOP, fresh parsley

BEEF RAGU PAPPARDELLE \$26

Pappardelle, slow cook shredded beef with carrots, celery, cumin, red wine, campari tomatoes

TAGLIATELLE BLACK TRUFFLE "Matt's Favorite" \$29

Tagliatelle, creme fraiche, black truffle, Reggiano parmesan DOP, topped with fresh sliced black truffle

✓ TAGLIATELLE ALLE VONGOLE \$24

Tagliatelle, clams, garlic, white wine, red pepper flakes, extra virgin olive oil

SPAGHETTI BOTTARGA \$24

Spaghetti with olive oil, garlic, parsley, topped with mullet roe

TAGLIATELLE FRUTTI DI MARE \$29

Tagliatelle, white wine sauce, clams, shrimp, calamari and fresh parsley

SPAGHETTI CAVIAR \$60

Spaghetti, lemon cream topped with 30 gr Ossetra caviar

SPAGHETTI ALLA MEULE \$24

Spaghetti, parmigiana creamy sauce, black pepper, flambé in a parmesan wheel

LASAGNA ALLA BOLOGNESE \$24

Lasagna, bechamel sauce in a beef, pork and veal ragu alla bolognese sauce and mozzarella di Bufala Campana DOP

LASAGNA TARTUFA \$29

Lasagna, creme fraiche, mozzarella, truffle paste, mushrooms, Reggiano parmesan DOP topped with fresh sliced black truffle

RAVIOLI RICOTTA E SPINACI \$21

Homemade fresh ravioli filled with ricotta cheese and spinach in a marinara sauce and fresh parsley

RAVIOLI AI FORMAGGI \$22

Homemade fresh ravioli filled with Reggiano parmesan DOP, ricotta, gorgonzola in an parmesan sauce

TORTELLINI DELLA NONNA \$24

Homemade fresh tortellini filled with beef and veal ragu





BREAKFAST

CROISSANT \$4.5
ALMOND CROISSANT \$5.25
CREAM CHEESE JALAPEÑO CROISSANT \$5
HAZELNUT PRALINE CROISSANT \$5
BREAD PUDDING \$7
EGGS BENEDICT HAM IN A CROISSANT \$17
Poached eggs, hollandaise sauce, jambon de Paris in a croissant
CREATE YOUR OWN EGGS \$13
Choose between Omelette, Scrambled or Sunny side up
– Add Bresaola \$2.5, Add Ham \$2, Add pancetta \$2, Add Comte \$2.5, Add ricotta \$2.5, Add mushrooms \$2, Add Spinach \$2

CHOCOLATE CROISSANT \$5
CHOCOLATE ALMOND CROISSANT \$5.5
CINNAMON ROLL \$4.5
HAM AND COMTE CHEESE CROISSANT \$7
SCRAMBLE EGGS HAM AND CHEESE CROISSANT \$13
EGGS BENEDICT SMOKED SALMON IN A CROISSANT \$18
Poached eggs, hollandaise sauce, smoked salmon in a croissant
TRUFFLE OMELETTE \$25
Omelette, truffle sauce topped with slice black truffle

BEVANDE

ACQUA PANNA 500ml \$5
SAN PELLEGRINO 500ml \$5
COKE \$4
DIET COKE \$4
ARANCIATA ROSSA 335ml \$5
LIMONATA 335ml \$5

ORANGINA 250ml \$5
GINGER ALE 355ml \$6
GINGER BEER 355ml \$6
PEACH TEA 355ml \$6
ORANGE JUICE ALAIN MILLIAT \$6
APPLE JUICE ALAIN MILLIAT \$6

BEER & WINE

BAROLO NEIRANO 2018 \$19/Gl \$76/Btl
J.Suckling 90pts
BORDEAUX RESERVE PRIEURE 2021 \$13
Half bottle 375 ml
PINOT GRIGIO 2021 \$7/Gl \$29/Btl
BELLINI \$8
MIMOSA \$8
PERONI \$5

BARBERA D'ASTI SUPERIORE 2019 \$8/Gl \$33/Btl
J.Suckling 90pts
SAUVIGNON BLANC MR TOUTON 2021 \$12
Half bottle 375 ml
WINTER IN PROVENCE ROSE \$11/Gl \$45/Btl
BELLINI \$8
CORONA \$5

DOLCE

TIRAMISU \$8
GF CHOCOLATE MOUSSE HAZELNUT PRALINE \$9
MIX BERRIES TART \$8

MIXED BERRIES PANACOTTA \$8
VANILLA FLAN \$9
PEAR ALMOND TART \$8

CAFFÈ O TÈ

ESPRESSO \$3.5
DOUBLE ESPRESSO \$4
CAFFÈ LATTE \$4.5

MACCHIATTO \$4
CAPPUCCINO \$4.5
VANILLA LATTE \$5

GREEN TEA \$4
CHAMOMILLE \$4
EARL GREY \$4

SUNDAY BRUNCH BUFFET \$39