

PASTA CORNER

»→ ANTIPASTI ←«

MELANZANE ALLA PARMIGIANA – Eggplant parmigiana \$14

MARINATED GRILLED CALAMARI – Sautéed squid in white wine, olive oil, garlic and parsley \$15

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 \$14

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 \$15

SPAGHETTI AGLIO OLIO – Spaghetti with olive oil, garlic, parsley and red pepper flakes \$16

PENNE ARRABIATTA – Penne arrabiatta sauce \$17

SPAGHETTI CACIO E PEPE – Spaghetti, butter, creme fraiche, black pepper and parmesan cheese \$17

RIGATONI MOZARELLA E POMODORO – Rigatoni, diced eggplant, mozzarella, tomato sauce \$19

SPAGHETTI ALLA BOLOGNESE – Spaghetti in a veal ragu alla bolognese \$22

SPAGHETTI CAVIAR – Spaghetti, lemon cream topped with caviar \$42

SPAGHETTI BOTTARGA – Spaghetti with olive oil, garlic, parsley, topped with mullet roe \$26

BEEF RAGU PAPPARDELLE – Pappardelle, slow cook shredded beef with carrots, celery, cumin, red wine \$24

LUMACHE PINK VODKA SAUCE "Vincent's favorite" – Lumache, pink sauce, vodka, red pepper \$23

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 \$22

TAGLIATELLE ALLE VONGOLE – Tagliatelle, clams, garlic, white wine, extra virgin olive oil \$24

BLACK INK SQUID TAGLIATELLE – Black squid tagliatelle, pepper flakes, grilled calamari in a garlic white wine sauce \$25

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 \$22

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 ←«

FERRARELLE SPARKLING WATER 330ml – \$4

ACQUA PANNA 500ml – \$4

KOLLO OOLONG ICED TEA 375ml – \$8

ARANCIATA ROSSA 335ml – \$5

LIMONATA 335ml – \$5

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 - \$11lb

SPAGHETTI - \$11lb

PENNE - \$11lb

RAVIOLI SPINACH & RICOTTA - \$16pp

TAGLIATELLE - \$11lb

SPINACH TAGLIATELLE - \$13lb

BLACK INK SQUID TAGLIATELLE - \$13lb

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