

Italian Classics / 16

LIMONCELLO LEMON DROP
Vodka, limoncello, lime juice, rim glass with sugar.

NEGRONI
Gin, Campari, Martini Rosso.

SGROPPINO A LIMONE
Vodka, prosecco, lemon sorbet and fresh mint.

POSITANO SPRITZ
Prosecco, soda, limoncello, Elderflower syrup with leaves of fresh mint.

GARIBALDI
Campari and Orange juice.

ITALIAN MULE
Vodka, ginger beer, Amaretto Disaronno and lime juice.

AMERICANO
Campari, Martini Rosso, Soda Water.

APEROL SPRITZ
Aperol, Prosecco and Soda.

Martinis / 16

- ESPRESSO
- WATERMELON
- MANGO
- STRAWBERRY
- CUCUMBER



Mojitos / 15

- CLASSIC
- MANGO
- STRAWBERRY
- PINEAPPLE
- WATERMELON

MOJITO PITCHER / 50

Margaritas / 15

- CLASSIC
- MANGO
- STRAWBERRY
- WATERMELON
- SPICY

MARGARITA PITCHER / 50

Bubbles / 15

BELLINI MIMOSA
ROSSINI

Sangrias / 15

RED SANGRIA
WHITE SANGRIA

SANGRIA PITCHER / 50

Beers / 8

PERONI NASTRO AZZURRO, ITALY.
CORONA, MEXICO.
STELLA ARTOIS, BELGIUM.
BLUE MOON, USA.

Sodas / 5

COCA-COLA
DIET COKE
SPRITE

Juices / 6

ORANGE JUICE
PINEAPPLE
LEMONADE

Wines by the Glass

RED

DUE TORRI, Cabernet Sauvignon, Veneto, Italy. / 14
DUE TORRI, Pinot Noir, Veneto, Italy. / 14
CAPOSALDO, Chianti, Italy. / 15
BRUNELLO DI MONTALCINO CAMIGLIANO, Tuscany, Italy / 22

WHITE, ROSE AND SPARKLING

FETZER, Sauvignon Blanc, California. / 14
CAPOSALDO, Pinot Grigio, Veneto, Italy. / 14
DUE TORRI, Chardonnay, Veneto, Italy. / 14
LA GIOIOSA, Prosecco, Veneto, Italy. / 15
AIME ROQUESANTE, Rose, Cotes de Provence, France. / 15

Wines by the Bottle

RED

DUE TORRI, Cabernet Sauvignon, Veneto, Italy. / 48
DUE TORRI, Pinot Noir, Veneto, Italy. / 48
SPERI RIPASSO, Veneto, Italy. / 72
MARCATI AMARONE, Veneto, Italy. / 82
FUMANELLI AMARONE, Veneto, Italy. / 185
CAPOSALDO, Chianti, Tuscany, Italy. / 58
RUFFINO MODUS SUPER TUSCAN, Tuscany, Italy. / 82
BRUNELLO DI MONTALCINO CAMIGLIANO, Tuscany, Italy / 110
BRUNELLO DI MONTALCINO BANFI, Tuscany, Italy / 182
BELLE GLOS, Pinot Noir, Santa Barbara, California. / 78
ELOUAN, Pinot Noir, Oregon, USA. / 58
BONANZA, Caymus Vineyard, Sonoma, California, USA. / 82
PRISONER RED BLEND, Napa Valley, California. / 98
CAYMUS, Cabernet Sauvignon, Napa Valley, California. / 251
ZACCAGNINI MONTEPULCIANO D'ABRUZZO, Abruzzi, Italy. / 59
BORGOGNO BAROLO, Piemonte, Italy. / 118
BAROLO PIO CESARE, Piemonte, Italy / 208
ARUMA, Malbec, Mendoza, Argentina. / 58
NOHEMIA, Malbec, Patagonia, Argentina. / 84

WHITE, ROSE AND SPARKLING

FETZER, Sauvignon Blanc, California. / 48
JUSTIN, Sauvignon Blanc, Central Coast, California. / 80
CAPOSALDO, Pinot Grigio, Veneto, Italy. / 48
SANTA MARGHERITA, Pinot Grigio, Alto Adige, Italy / 65
LIVIO FELLUGA, Pinot Grigio, Friuli, Venezia, Italy. / 78
DUE TORRI, Chardonnay, Veneto, Italy. / 52
LANDMARK, Chardonnay, Sonoma County, California. / 58
LA GIOIOSA, Prosecco, Veneto, Italy. / 48
NINO FRANCO RUSTICO, Prosecco, Veneto, Italy. / 58
FRANCIACORTA CA'DEL BOSCO, Prosecco, Franciacorta, Italy. / 85
FALANGHINA TERRADORA, Campania, Italy. / 58
GAVI LA SCOLCA WHITE LABEL, Piemonte, Italy. / 58
SARACCO MOSCATI D'ASTI, Piemonte, Italy. / 62
MOËT & CHANDON BRUT IMPERIAL CHAMPAGNE, France. / 145
AIME ROQUESANTE, Rose, Cotes de Provence, France. / 58
WHISPERING ANGEL, Rose, Provence, France. / 84

"MY ONLY REGRET IN LIFE IS THAT I DIDN'T DRINK MORE WINE"
- Ernest Hemingway



MENU

APPETIZERS / ANTIPASTI

POSITANO MEATBALLS / 18
Homemade Angus beef and veal meatballs, with marinara sauce and basil.

BRUSCHETTA / 14
Toasted bread, tomato, basil and garlic.
Add: Prosciutto di Parma aged 24 months / 9
Add: Fresh Burrata / 12

BURRATA E POMODORI / 18
Fresh burrata with arugula, cherry tomatoes and black olives crumbs.
Add: Prosciutto di Parma aged 24 months / 9

MUSSELS AND CLAMS SAUTEED / 20
(Zuppa di Cozze e Vongole)
Sauteed Mussels and clams with cherry tomato, parsley and Italian bread.

FOCACCIA BURRATA E PROSCIUTTO / 26
Focaccia with Fresh Burrata, rosemary and Prosciutto di Parma aged 24 Months.

SALMON TARTARE / 21
Raw diced fresh salmon, capers, lemon zest, mango puree, guacamole mousse.

OCTOPUS ALL 'AMALFITANA / 21
(Polpo alla Griglia)
Grilled octopus, roasted potatoes, cherry tomatoes and black olive Mayonnaise.

PRIME BEEF CARPACCIO / 23
(Carpaccio Di Manzo)
Thin slices of raw beef, marinara sauce, capers, crispy parmesan cheese and truffle oil.
Add: Fresh Truffle / 14

FRIED CALAMARI AND SHRIMPS / 19
(Frittura Mista)
Crispy calamari and shrimp served with crispy zucchini and homemade spicy mayonnaise.

SOUP OF THE DAY / 18
-ASK YOUR SERVER-

TO SHARE

CURE MEAT AND CHEESE BOARD / 34
(TAGLIERE SALUMI E FORMAGGI)

Prosciutto di parma aged 24 months, Napoli Salami, Coppa, Parmigiano reggiano, pecorino Romano, gorgonzola and carasau bread.

SALADS

L'Insalata

CAPRESE SALAD BOWL / 21
Chopped lettuce, Mozzarella Campana DOP, tomato, basil, Olive oil and Balsamic vinegar.
Add: Chicken / 8 - Shrimps / 10

AMALFITANA SALAD / 19
Arugula, Romaine lettuce, cherry tomato, black olives and Parmesan cheese.

CAESAR SALAD / 17
Romaine lettuce, croutons with classic Caesar dressing and parmesan cheese.
Add: Chicken / 8 - Shrimps / 10



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

For your convenience we add a 20% service charge on your bill

PIZZAS

Till 5 pm

MARGHERITA CLASSICA / 15
San Marzano tomato sauce, mozzarella and basil.

BURRATA, TRUFFLE, CAPICOLLO / 32
Fresh Burrata, fresh truffle and Capicollo.

PIZZA PROSCIUTTO AND ARUGULA / 22
San Marzano tomato sauce, mozzarella, prosciutto di Parma aged 24 months and grana padano.
Add: Fresh Burrata / 12

PEPPERONI PIZZA / 16
San Marzano tomato sauce, mozzarella, basil and salami.

PASTAS

GNOCCHI CACIO E PEPE WITH FRESH TRUFFLE / 32
Handmade Gnocchi with cheese and black pepper sauce, fresh seasonal Italy fresh truffle.

GNOCCHI ALLA SORRENTINA / 28
Handmade Gnocchi with San Marzano tomato sauce, mozzarella di Buffalo and Parmigiano Reggiano Cheese.

LINGUINE SEAFOOD PASTA / 38
Homemade linguine pasta with seafood: Mussels, clams, squid, shrimp and a touch of cherry tomato, parsley, organic olive oil DOP.

LINGUINE LOBSTER / 45
Homemade Linguini Pasta with Lobster tail, Cherry tomato, parsley and organic olive oil.

RAVIOLI MUSHROOMS / 28
Homemade Ravioli filled with Porcini mushrooms, pistachio and Porcini cream.
Add: Fresh Truffle / 14

RAVIOLI LOBSTER / 36
(Ravioli all 'Aragosta)
Homemade Ravioli filled with lobster meat and tomato sauce.

RAVIOLI OSSOBUCO / 29
Homemade Ravioli filled with Ossobuco meat, demi-glace sauce and cheese fondue.

RAVIOLI SALMON / 29
Homemade Ravioli filled with Salmon, Arugula, creamy sauce and Pecorino Romano cheese.

PACCHERI AL BRANZINO / 45
Giant Maccheroni with fresh Branzino, zucchini, black olives, cherry tomato and lemon zest.

MACCHERONI RAGU / 32
Slow-cooked Angus beef in tomato sauce and fresh basil, served with a cheese fondue.
Add: Fresh Truffle / 14

FETTUCCINE BOLOGNESE / 28
Homemade fettuccine with fresh Bolognese sauce finished with Parmigiano Reggiano cheese.
Add: Fresh Truffle / 14

FETTUCCINE ALFREDO / 25
Homemade fettuccine with Alfredo sauce melted in a creamy Parmigiano Reggiano cheese.
Add: Chicken / 8 - Shrimps / 10

SPECIAL CACIO E PEPE / 54
(Table side Presentation)

Homemade fettuccine with Cacio Romano cheese, black pepper, finished in a Pecorino Wheel Cheese topped with burrata and fresh truffle.

SPAGHETTI ALLA NERANO & SHRIMPS / 36
Homemade Spaghetti, shrimps, zucchini cream, Parmesan cheese and Provolone del Monaco on top.
Add: Fresh Truffle / 14

SPAGHETTI CLAMS / 29
(Spaghetti Vongole)
Classic Spaghetti clams with a touch of yellow tomato from Italy and Tarallo crumble.

RIGATONI CARBONARA / 28
Roasted Guanciale, Pecorino Romano and black pepper in a creamy eggs yolk sauce.
Add: Fresh Truffle / 14

RISOTTO MUSHROOMS / 28
Italian Risotto with mixed wild Mushrooms.
Add: Fresh Truffle / 14

MEAT

LAMB CHOPS / 54
Grilled Lamb Chops with rosemary roasted fingerling potatoes and red wine sauce.

8 OZ FILET MIGNON / 48
Grilled fillet mignon served with mashed potatoes, grilled asparagus and demi-glace sauce.

16 OZ RIBEYE "COWBOY" / 64
Grilled Ribeye served with cherry tomato/arugula salad and Parmesan shaved on top and roasted fingerling potatoes.

CHICKEN PARMIGIANA / 32
(Pollo alla Parmigiana)
Breaded chicken breast covered with marinara sauce and mozzarella, served with a side of fettuccine Alfredo.

FISH

SCOTTISH SALMON / 32
(Salmon Scozzese)
Charcoal grilled salmon with mashed potatoes, carrot cream and mixed vegetables.

CHILEAN SEABASS / 55
Lemon butter seared fillet with pistachio, broccoli puree and rainbow baby carrots.

MEDITERRANEAN BRANZINO / 45
Fresh whole seabass baked with cherry tomatoes, black olives, capers and baby zucchini.

KIDS MENU / 10

Spaghetti Meatball

Chicken Fingers with French fries

Fettuccine Alfredo