



STARTERS

SICILIAN FOCACCIA \$12

V lemon-mascarpone butter, basil pesto & olive oil

ANTIPASTI PLATTER \$41/\$61

parmigiano reggiano, prosciutto di parma, ricotta crostini, ciliegine mozzarella & finocchiona

ARUGULA SALAD \$19

G crispy pancetta, candied lemons & parmigiano reggiano

CAPRESE SALAD \$23

V heirloom tomatoes, stracciatella cheese, basil & balsamic pearls

CITRUS CAESAR SALAD \$19

parmigiano reggiano, focaccia croutons & crispy capers

BRESAOLA CARPACCIO \$23

G gorgonzola dolce, honey-mustard aioli & pickled shallot

CRAB ARANCINI \$21

spicy pomodoro & parmigiano reggiano

BACON WRAPPED DATES \$21

G spicy italian sausage & gorgonzola crema

FRITTO MISTO \$27

calamari, shrimp, sweetie drop peppers, squash blossom & lemon aioli

OYSTER CRUDO \$29

G kusshi oysters & prosecco mignonette

SHELLFISH TOWER

SERVES 2-3 \$145 | SERVES 4-5 \$220

maine lobster, red king crab, jumbo shrimp, kusshi oysters, san marzano cocktail sauce, honey mostarda, prosecco mignonette

G

PASTA & RICE

SIGNATURE LEMON \$39

SPAGHETTI

sautéed shrimp, mascarpone cheese, basil & crispy capers

SCALLOP RISOTTO \$41

G maryland crab, sweet peas & asparagus

NODI MARINI ALA VODKA \$39

V creamy arrabbiata sauce

MEZZI RIGATONI \$38

V porcini mushroom & vegetable bolognese

TRIPOLINI \$38

V trapanese pesto, marcona almonds & campari tomato

AGNOLOTTI \$41

braised pork & veal, crispy herbs, natural parmesan brodo

LOBSTER BUCATINI FOR 2 \$97

calabrian chili pomodoro

ADDITIONS

chicken breast \$16, jumbo shrimp \$20, seared scallops \$20, maine lobster \$61

PIZZA

SIGNATURE \$28

MARGHERITA

V roasted campari tomatoes, basil & mozzarella

LEMON PIZZA \$28

V garlic creme sauce & caciocavallo cheese

MORTADELLA BIANCA \$28

parmigiano reggiano, shaved mortadella & pistachio

SPICY SAUSAGE \$28

roasted peppers, scamorza & oregano

ENTREES

BISTECCA ALLA \$152

FLORENTINA FOR 2

32 ounce grilled prime porter house served with cacio e pepe raviolo

MEDITERRANEAN \$47

BRANZINO

G caramelized fennel, hazelnut gremolata

PETITE FILET \$67

G parmesan mash potato, quail egg, rosemary salmoriglio & arugula

PAN SEARED SALMON \$47

G artichoke and sun dried tomato ragout & white wine sauce

PORK CHOP \$66

SALTIMBOCCA

milanese style, grilled lemon, sage & checca sauce

CHICKEN PANZANELLA \$42

grilled gem lettuce, cherry tomatoes & cerignola olives

SIDES

ROASTED BROCCOLINI \$17

V parmigiano reggiano, roasted
G garlic oil & lemon zest

CORN AND SAUSAGE \$17

G calabrian chili mascarpone

GRILLED ASPARAGUS \$17

V goat cheese, balsamic
G reduction & hazelnuts

LEMON SMASHED \$17

POTATOES

parmigiano reggiano, lemon vinaigrette

V VEGETARIAN **G** GLUTEN FREE

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

DESSERT

TIRAMISU	\$17
<i>chocolate cream, vanilla mascarpone & espresso lady fingers</i>	
LIMOCELLO SOUFFLE	\$14
<i>blueberry anglaise & candied lemon biscotti</i>	
MASCARPONE BROWNIE CHEESECAKE	\$17
<i>vanilla bean cheesecake, chocolate brownie, espresso caramel & mascarpone whipped cream</i>	
CHOCOLATE AMARETTI CAKE	\$17
<i>chocolate orange cream, chocolate cake, almond mousse & candied almonds</i>	
COOKIE PLATE	\$14
<i>signature lemon ricotta, caramel chocolate chunk with sea salt</i>	
GELATO & SORBETTO	\$14
 <i>seasonal flavors</i>	

COCKTAILS

“VAGUELY VIRGIL”	\$21
<i>prosecco, fiorente elderflower, carpano bianco, lemon juice, club soda</i>	
“LA STRADA”	\$21
<i>stoli cucumber vodka, belle de brillet, re'al kiwi puree, lemon juice, club soda</i>	
“MORNINGS IN VENICE”	\$21
<i>hendrick's grand cabaret, re'al madagascar vanilla, giffard peche de vigne, prosecco</i>	
“THE MODERNO”	\$21
<i>smoke wagon small batch bourbon, giffard orgeat syrup, lemon juice, bigallet china china, super tuscan float</i>	
“RISO AMARO”	\$21
<i>botanist gin, carpano bitter, carpano antica, blood orange & apricot foam</i>	
“BELLA LUNA”	\$21
<i>rhubarb gin, domaine canton, lemon juice, tonic water</i>	
“NOTO PARETE”	\$21
<i>mt gay xo rum, borghetti espresso liqueur, fratello hazelnut liqueur, carpano antica</i>	
“CITRUS OASIS”	\$21
<i>cointreau, galliano, carpano bitter, pineapple juice, supasawa, limoncello gelato</i>	

Luna
by *Giada*