

ANTIPASTI E INSALATA

ANTIPASTO CLASSICO (2 0Z) GF	\$510
INSALATA FLORENTINA GF, VEG, NUTS Spinach, Kale, Pecans, Pistachios, Balsamic, Figs, Goat Cheese	\$290
CAPRESSE GF, VEG, NUTS Fresh Mozzarella, Heirloom Tomatoes, Pesto, Arugula	\$320
PROSCIUTTO E MELONE (1 0Z) GF, DF	\$330
Ragu Bolognese, Pasta, Bechamel, Cheese, Tomato, Calabresse Chili	\$290
BRUSCHETTAS BASSANO VEG Cherry Tomatoes, Kalamata Olives, Pickled Eggplant	\$270
CALAMARI FRITTI (5 0Z) DF	\$310

GF - GLUTEN FREE | VEG - VEGETARIAN | DF- DAIRY FREE | VE - VEGAN



PIZZA

Gluten free available

MARGHERITA VEG	\$400
Fresh Mozzarella, Basil, Tomato	
PIZZA QUATRRO FORMAGGI VEG Provolone, Mozzarella, Parmesan,	\$405
PEPPERONI (2.5 0Z)	
Mozzarella, Tomato	\$405
BOSCAIOLA VEG Mushrooms, Mozzarella, Arugula, Olive Oil	\$410
PARMA (3 OZ)	
Prosciutto, Mozzarella, Tomato, Arugula, Parmesan	\$420
MONTANARA PICCOLA (1 0Z) NUTS	
Fried Pizza, Mortadella, Stracciatella,	\$410



PIATTI PRINCIPALI

BRACIOLE (8 0Z) Braised Flap Meat, Prosciutto, Pomodoro, Creamy Polenta, Broccoli	\$860
COTOLETTA DI POLLO (8 0Z)	\$610
PESCE ALLA GRIGLIA (8 0Z) DF	\$770
ZUCCHINE RIPIENE AL FORNO GF, VE, DF, NUTS Sun-Dried Tomato, Peppers, Eggplant,	\$420

SPECIALITÀ

Sabato e domenica, not included in All In

PESCE AL SALE (21 oz)
(Suggested for two)
Lemon, Fennel, Picatta Sauce,
Broccoli, Garlic, Potato, Parsley

\$1,400

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AUTENTICA CUCINA ITALIANA

PASTA E RISOTTO

CAVATELLI AL GORGONZOLA DOLCE VEG	\$450
RAVIOLI ALLA RUCOLA VEG, NUTS Goat Cheese, Arugula Pesto, Sicilian Lemon, Walnuts	\$475
PAPPARDELLE RIPIENA IN BRODO (2.5 0Z) Grana Padano, Shrimp, Mussel, Ricota, Parsley, Mint	\$455
RIGATONI ALLA VODKA VEG Tomato, Cream, Calabrese Chili, Parmesan	\$410
BUCATINI ALLA CARBONARA (2 0Z) Parmigiano Reggiano, Pecorino Romano, Artisanal Guanciale, Egg, Pepper	\$420
LASAGNA BOLOGNESE Beef, Pork, Tomato, Basil, Parmesan, Mozzarella	\$460
RISOTTO ZUCCA E TARTUFATA GF, NUTS, VEG Chives, Caciocaballo Cheese, Pumpkin Flower, Pepita	\$495
PASTA CLASSICO	
Pomodoro GF, VE, DF	\$265
Pesto gf, veg, nuts	
Burro gf, veg	
Aglio e Olio GF, VE, DF	
Bolognese (5 OZ) **Ask for our pasta selection	\$330

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*Gluten free pasta available



DOLCE

Hazelnut, Raspberry, Pistachio Ice Cream, Ricotta Cream, Macerated Fruits	\$330
CROSTATA NUTS Butter Pastry, Almond Baked Cream, Raspberry Coulis	\$330
TIRAMISÚ Mascarpone, Espresso Soaked Savoardis, Frangelico, Cacao	\$330
BUDINO DI CIOCCOLATO GF	\$340
DAILY GELATOS	\$300



MENU KIDS

CAESAR SALAD Lettuce, Parmesan Cheese, Croutons, Caesar Dressing	60
PASTA \$20 Pasta: Spaghetti, Penne, Fusilli GF Sauce: Pomodoro, Bolognese (20Z), Parmiggiano, Agliolio, Burro, Pesto.)0
CRISPY CHICKEN 40Z \$25 French Fries or Broccoli	50
PIZZA \$22 Pepperoni (10Z) or Cheese (10Z)	20
DESSERTS	
GELATO \$18 Chocolate, Strawberry, Coconut, Vanilla	30
SORBETS \$18 Mango, Lime, Raspberry	30
Chocolate Chips, Nutella	30