

# ANTIPASTI

<b>BRUSCHETTA DI BUFALA.</b> Fresh mozzarella, tomatoes, basil and aged balsamic glaze.	\$ 18
<b>FRIED CALAMARI.</b> Crispy calamari, served with garlic alioli.	\$ 19
<b>*TUNA TARTARE.</b> Avocado mousse, marinated tuna with wonton chips and truffle ponzu sauce.	\$ 19
<b>MEATBALLS.</b> Homemade meatballs with shredded parmesan cheese on top.	\$ 20
<b>IT OCTOPUS.</b> Grilled octopus with potatoes and rocoto mayo.	\$ 21
<b>BURRATA FRESCA.</b> Served with arugula, cherry tomatoes,shaved parmesan, fresh figs, balsamic glaze and truffle oil.	\$ 21
<b>CRAB CAKE.</b> Crispy lump crab meat patty with lemon crab sauce.	\$ 22

# SALADS

<b>CAPRESE.</b> Heirloom tomatoes, fresh mozzarella, prosciutto, balsamic glaze and olive oil.	\$ 18
<b>CAESAR.</b> Romaine lettuce, parmesan cheese, croutons, classic caesar dressing.	\$ 18
<b>ARUGULA SALAD.</b> Baby arugula, orange segments, cranberries, toasted almonds, shaved parmesan, lemon vinaigrette.	\$ 19
<b>BEET SALAD.</b> three color baby beets, orange wedges, watermelon and mediterranean dressing, feta cheese crumbles on the top.	\$ 21
<b>ADD CHICKEN</b>	\$ 9
<b>ADD SHRIMP</b>	\$ 12
<b>ADD SALMON</b>	\$ 14

# HEALTHY BOWLS

<b>SALMONE BOWL.</b> Grilled salmon, quinoa, arugula, avocado, mango, cherry tomatoes, pickled cabbage, green tahini dressing, elaborated with sesame seeds.	\$ 28
<b>*TUNA BOWL .</b> Ahi tuna, jasmine rice, arugula, avocado, cucumber, radish, scallions, micro cilantro, sesame, spicy alioli.	\$ 28
<b>MEDITERRANEAN CHICKEN BOWL.</b> Tomato, onions, cucumber, romaine lettuce, rice, olives and feta cheese.	\$ 28

# PESCE

<b>SALMON.</b> Fresh pan seared salmon served with mashed potatoes and grilled asparagus.	\$ 32
<b>BRANZINO.</b> Fresh pan seared branzino served with truffle baby potatoes and grilled asparagus.	\$ 38

# PASTAS

<b>FETTUCCINI CARBONARA.</b> Smoked pancetta, with parmesan cream egg sauce.	\$ 24
<b>RIGATONI A LA VODKA.</b> Creamy pink sauce and vodka reduction.	\$ 25
<b>GNOCCHI AL PESTO.</b> Pesto cream sauce, cherry tomatoes and goat cheese.	\$ 26
<b>SPAGHETTI MEATBALLS.</b> Spaghetti with homemade meatballs.	\$ 27
<b>RIGATONI AMATRICIANA.</b> Pancetta, fresh tomatoes sauce and crushed red pepper.	\$ 28
<b>TRUFFLE GNOCCHI.</b> Truffle parmesan sauce and wild mushrooms.	\$ 28
<b>SHORT RIB RAVIOLI.</b> Served with a creamy truffle glaze sauce.	\$ 29
<b>LOBSTER RAVIOLI.</b> Creamy lobster sauce garnished with garlic breadcrumbs.	\$ 30
<b>BLACK LINGUINI FRUTTI DI MARE.</b> Sauteed shrimps, calamari, clams, mussels and cherry tomatoes with a rich white wine and tomato sauce.	\$ 35
<b>SHRIMP PASTA.</b> Fettuccini and lemon cream sauce.	\$ 36
<b>SHORT RIB PAPPARDELLE.</b> Homemade pappardelle with braised short ribs in a tomato and red wine sauce.	\$ 38
<b>ADD CHICKEN.</b>	\$ 9
<b>ADD SHRIMP.</b>	\$ 12

# PIZZA FLATBREADS

<b>MARGARITA.</b> Tomato sauce, mozzarella, fresh tomatoes and basil.	\$ 20
<b>PEPPERONI.</b> Pepperoni, mozzarella and tomato sauce.	\$ 21
<b>BOSCAIOLA.</b> Mix of wild mushrooms, mozzarella cheese and tomato sauce.	\$ 21
<b>IT!.</b> Tomato sauce, mozzarella cheese, sundried tomatoes, prosciutto, shaved parmesan and basil.	\$ 23
<b>GAMBERI.</b> Shrimp, goat cheese, topped with arugula and olive oil.	\$ 25
<b>BURRATA AND TRUFFLE.</b> Tomato sauce, arugula, cherry tomatoes, truffle oil.	\$ 28

# HAMBURGER

<b>VEGAN IMPOSSIBLE BURGER.</b> Lettuce, tomato, caramelized onion, vegan mayo, brioche bun.	\$ 24
<b>IT BURGER.</b> Cheddar cheese, caramelized onions, bacon, spice mayo, barbecue sauce, lettuce, tomato, brioche bun.	\$ 24

# CHICKEN

<b>GRILLED CHICKEN.</b> Skinless chicken breast, served with mashed potatoes and grilled asparagus.	\$ 25
<b>CHICKEN PARM.</b> Italian breaded chicken breast covered in tomato sauce with melted cheese and a side of spaghetti pomodoro.	\$ 30

# STEAKS

<b>NEW YORK STEAK.</b> 12oz grilled, served with truffle baby potatoes, grilled asparagus and a side of chimichurri.	\$ 48
<b>THE ITALY STEAK.</b> Ribeye steak with garlic and mushrooms confit served with truffle baby potatoes and asparagus, accompanied by truffle demi-glace sauce.	\$ 58

# SIDES

<b>BABY POTATOES.</b>	\$ 9
<b>MASHED POTATOES.</b>	\$ 9
<b>JASMINE RICE.</b>	\$ 9
<b>GRILLED ASPARAGUS.</b>	\$ 9
<b>HOUSE SALAD.</b>	\$ 9
<b>FRENCH FRIES.</b>	\$ 9
<b>MUSHROOMS.</b>	\$ 12
<b>PARMESAN TRUFFLED FRIES.</b>	\$ 13

# DESSERT

<b>ITALIAN AFFOGATO.</b> Creamy vanilla ice cream topped with hot espresso and finished with shavings of dark chocolate.	\$ 10
<b>TIRAMISU.</b> Traditional tiramisu.	\$ 11
<b>CARAMEL FLAN.</b> With dulce de leche & fresh cream.	\$ 12
<b>TRES LECHES CAKE.</b> Sponge cake soaked in three types of milk (evaporated, condensed and whole milk) with Vanilla ice cream.	\$ 12
<b>GELATO.</b> Choice of two ice cream scoops: dulce de leche, chocolate, vanilla, pistacho, strawberry.	\$ 13
<b>CREME BRULEE.</b> Creamy vanilla crème brûlée.	\$ 13
<b>FRAGOLA MERENGATTA.</b> Strawberries, meringue, cream, dulce de leche, fior di latte ice cream.	\$ 16
<b>VOLCANO DULCE DE LECHE.</b> With fior di latte ice cream.	\$ 16



# DINNER

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.