



Of course, there simply is no Italian Summer without the coast of Campania, but this is a region far more dynamic in its rich culinary culture. Where volcanic mountains roll into fertile fields before ancient architecture meets the Tyrrhenian Sea, this is a place truly synonymous with its food culture, and that culture is rooted in the region's geography and history. Sure, sip a spritz while enjoying fresh seafood, but dig deeper and you'll taste the bounty of the land too. Oh, and never forget, this is the birthplace of real pizza.

APERITIVO

FRESCHEZZA 18

Choose an Aperol, Campari Spritz or Amalfitano, paired with a chef's selection of roasted cauliflower sauteed with roasted garlic & rosemary served with crostini bread

ANTIPASTI

INSALATA DI POLIPO 28

Steamed mediterranean octopus marinated with extra virgin olive oil, fresh garlic, parsley and fresh squeeze of lemon juice over a bed of spring mix lettuce

FIORI DI ZUCCHINE FRITTI 24

Italian squash blossoms filled with mozzarella, breaded and fried to perfection, served with pesto and tomato sauce

PRIMI

STROZZAPRETI ALLA GENOVESE 29

Slow cooked beef tenderlion cooked together with onions, carrots, celery, parsley in white wine and extra virgin olive oil, served with house made twisted rope like pasta

SPAGHETTI ALLA NERANO 28

Spaghetti with thinly sliced zucchini and provolone, in a delicate sauce of blended zucchini, extra virgin olive oil, fresh garlic and basil

SECONDI

BRANZINO ALL' ACQUAPAZZA 42

14 oz Pan seared branzino filet with organic cherry tomatoes, garlic, parsley and house made fish broth, served with multi color cauliflower and rosemary tuscan potato wedges

BISTECCA ALLA PIZZAIOLA 48

16 oz Prime bone-in rib-eye grilled to your preference and topped with fresh mozzarella and basil simmered in pizzaiola sauce, served with grilled asparagus and fingerling potatoes

DOLCE

BABÀ NAPOLETANO 16

A traditional sponge cake soaked in a rum syrup with filling of pastry cream and topping of amarena cherry

FEATURED WINES OF THE REGION

Fontanavecchia, FALANGHINA

Bold scents of honeysuckle, yellow apple, nectarine and Meyer lemon really jump from glass, light to medium bodied, with ultra pure flavors of ripe pear, peach and yellow and orange citrus flavors

Fontanavecchia, AGLIANICO

Rich, full-flavored, fermented in a traditional manner with considerable skin contact, a full-flavoured wine layered in textured velvet structure

Sorrentino, PASSITO POMPEANO

Made with a blend of falanghina and coda di volpe grapes, this multi-colored passito opens with aromas of white raisins, maple syrup, honey, toasted almond with a sweet marzipan

Normally Special

\$18 glass \$13 glass
\$72 bottle \$52 bottle

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\$47 small glass \$30 small glass