



 Vegetarian
 Gluten friendly

ANTIPASTI

- CALABRIAN CHARCOAL BREAD**
Served warm with whipped butter infused with Calabrian 'Nduja. 12
- GNOCCO FRITTO**
Fried craft dough, stracciatella cheese, speck. 16
- TAGLIERI DI SALUMI E FORMAGGI**
Imported Italian cured meats and gourmet cheese, served with Chef selection of honeys, and jams. 26
- OCTOPUS CARPACCIO**
Thinly sliced Spanish octopus, wild arugula, emulsified basil vinaigrette, lemon zest. 22
- BACCALA FRITTO**
Tempura-style cod, caramelized onions, roasted cherry tomatoes, spicy tartare sauce. 18

- GRILLED LAMB LOLLIPOPS**
herb crusted, black olives, barolo wine reduction. 24
- MARANELLO BRUSCHETTA**
Grilled peaches, speck, Robbiola cheese topped with a honey glaze. 16
- FILETTO TARTARE**
Capers, quail eggs, crostini. 22
- CARCIOFI ZAFFERANO** 
Roasted artichokes, with a creamy saffron fondue. 19
- HEIRLOOM TOMATO BURRATA**  
Artichokes, figs, roasted tomatoes, herb, balsamic caviar. 20

INSALATE

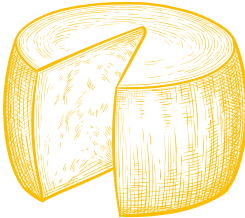
- SILVERSTONE**  
Butter lettuce salad, anjou pear, gorgonzola, walnuts, dry cranberry, Moscato vinaigrette. 14
- MONZA**  
Endive, goat cheese, fresh grapes, caramelized cherry tomatoes, champagne vinaigrette. 14
- MONACO**  
Carciofi, cherry tomato, garbanzo beans, red onions, cucumber, brusells sprouts, aioli dressing. 14
- IMOLA** 
Arugula heirloom tomato, parmigiano rain, balsamic reduction. focaccia croutons. 14

HAND CRAFT PASTA

- PAPPARDELLE ALL' ANATRA**
Roasted duck ragout, truffle stracciatella. 28
- LASAGNA EMILIANA**
Traditional bolognese lasagna, served over cheese fondue. 26
- CAPELLACCI AL BRASATO**
Homemade ravioli filled with shredded beef ossobuco, in a heirloom tomato coulis. 28
- RAVIOLI CAMELLA**
Candy shape ravioli stuffed with mortadella, pistachio and parmigiano, in a creamy sauce. 29
- RADIATORI TESTAROSSA** 
Homemade radiator shape tomato pasta in a creamy stracciatella sauce. 26
- RISOTTO AL REGGIANO**  
Arborio rice, 36 months aged parmigiano Reggiano, speck and walnuts. 30
- GNOCCHI DI ZUCCA** 
Homemade pumpkin gnocchi in four cheese sauce (smoked scamorza, asiago, parmigiano, gorgonzola) 26
- RUOTINE DI MARE**
Black ink wheel shape pasta over scampi and lobster bisque sauce. 32

Gluten-free penne available upon request +\$3

CHEESE WHEEL



TORTELLINI

Prosciutto di Parma, sweet peas, Parmesan cream, finished tableside in a Parmigiano Reggiano cheese wheel. MP

ENTREES

- CATCH OF THE DAY HARBOR**
Dockside. Ask your server. MP
- FILETTO ALLA ENZO** 
8oz filet mignon over grilled asparagus and creamy gorgonzola sauce. 49
- POLLO RIPIENO**
Rolled chicken breast stuffed with spinach, smoked scamorza, prosciutto, creamy peas sauce. 32
- CAPELANTE**
Jumbo Diver Sea Scallops, served over barley with a creamy saffron-lime sauce. 48
- TAGLIATA AL BALSAMICO** 
14oz, NY steak Arugula, shaved Parmigiano Reggiano, cherry tomatoes, balsamic glaze. 42

BOOK A LARGE PARTY
Scan the code to request group dining information



SIDES

- Asparagi Gratinati 14 
- Rosemary Roasted Potato 14 
- Roasted Brussels Sprout. 12  
- Wild Mushroom Trifolati 14  
- Grilled Belgian Endive Chicory 12  

*Items marked with an Asterix might be served raw or undercooked. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. There will be an automatic 20% gratuity fee for all parties of six or more. 3.95% surcharge added to all checks.



CRAFT COCKTAILS

PEPPERONI NEGRONI

Pepperoni- infused gin, Campari, sweet vermouth 16

MARGARITA IS NOT A PIZZA

Blanco tequila, fesh basil lime, agave, Disaronno 18

SARTI SPRITZ

Sarti Rosa, Prosecco, soda water, lime 17

PIT STOP

bourbon, limoncello, honey, lemon rosemary 18

APEX

London dry gin, Luxardo Maraschino, cucumber, mint, lime 16

CAVALLINO MOCKTAIL

Ginger beer, pineapple lemon mint 15

ITALIAN STALLION

White rum, passionfruit, aperol, lime. 17

TIRAMISU ESPRESSO MARTINI

Vanilla Vodka, amaretto, espresso, mascarpone, cocoa 18

TESTAROSSA SPRITZ

Campari, Prosecco, blood orange. 18

TRUFFLE OLD FASHIONED

Bourbon, black truffle honey, walnut bitters, Angostura Bitters. 18

VELOCE MOCKTAIL

Blood orange, passion fruit, fresh lemon, rosemary syrup, soda water, rosemary garnish. 15



BUBBLES

PROSECCO, CORTE ALLA FLORA

PROSECCO ROSE', PITARS, FRIULI

FERRARI BRUT, 375ML, VENETO

FERRARI BRUT, 750ML, VENETO

CHAMPAGNE BRUT ROSE', MOET, 187ML FRANCE

CHAMPAGNE BRUT, MOET, 750ML, FRANCE

VEUVE CLICQUOT YELLOW LABEL BRUT

DOM PÉRIGNON BRUT VINTAGE

ARMAND DE BRIGNAC "ACE OF SPADES" GOLD

	GL	BTL
PROSECCO, CORTE ALLA FLORA	15	55
PROSECCO ROSE', PITARS, FRIULI	15	55
FERRARI BRUT, 375ML, VENETO		39
FERRARI BRUT, 750ML, VENETO		70
CHAMPAGNE BRUT ROSE', MOET, 187ML FRANCE		31
CHAMPAGNE BRUT, MOET, 750ML, FRANCE		145
VEUVE CLICQUOT YELLOW LABEL BRUT		185
DOM PÉRIGNON BRUT VINTAGE		459
ARMAND DE BRIGNAC "ACE OF SPADES" GOLD		1000

BEERS BOTTLES

PERONI, ITALY	8
MODELO ESPECIAL, MEXICO	8
STONE DELICIOUS IPA, SAN DIEGO	9
BLUE MOON, USA	8
GUINNESS, IRELAND	8
HEINEKEN 0, NETHERLANDS	9

LISTA DEI VINI

WHITES

MARANELLO SELECTION, California

MOSCATO ROSE, IMPERATORE, PIEMONTE

CHARDONNAY, FERRARI CARANO, Sonoma

PINOT GRIGIO, SAGRESTANA, Venezie, Italy

SAUVIGNON BLANC, PITARS, Friuli, Italy

SAUVIGNON BLANC, VAVASOUR, New Zealand

GAVI DI GAVI, VILLA SPARINA, Piemonte

GRILLO, DONNAFUGATA "Anthilia", Sicily,

VERMENTINO, MAZZEI BELGUARDO, Toscana

PINOT GRIGIO, CORTE ALLA FLORA, Friuli,

ROSATO DEL SALENTO, Puglia

GL BTL

12 45

14 45

15 58

14 48

15 55

16 58

15 55

60

70

55

15 55

REDS

CHIANTI, VALDARNO, Toscana

CHIANTI RISERVA, NIPOZZANO, Toscana

LAMBRUSCO, UMBERTO CAVICCHIOLI, Emilia

MALBEC, BIG HEAD, Mendoza Argentina,

SANGIOVESE, FRESCOBALDI REMOLE, Toscana

PINOT NOIR, SEASUN by Caymus, California

VALPOLICELLA CLASSICO, BEGALI Veneto

ALLEGRI, PALAZZO DELLA TORRE, Veneto

NERO D'AVOLA, REGALEALI LAMURI, SICILIA

BRUNELLO DI MONTALCINO, CORDELLA Toscana

BAROLO RISERVA, SALVANO "Bricco San Pietro", Piemonte

BAROLO RISERVA, SALVANO "Vinorium", Piemonte

BAROLO RISERVA, SALVANO, "Millenium", Piemonte

BARBARESCO, SALVANO, Piemonte

NEBBIOLO, PAOLA SORDO, Piemonte

CABERNET SAV. AUSTIN HOPE, Paso Robles

CABERNET SAV., DUCKHORN, NAPA, California

CABERNET SAV. CAYMUS, NAPA, California

CABERNET SAV. DAOU, Paso Robles, California

ZINFANDEL, DECOY, Napa Valley

GL BTL

14 45

16 60

15 55

15 55

15 55

15 58

16 60

16 65

15 55

105

120

140

150

95

68

110

130

190

18 70

60

