

ANTIPASTI

Polpette 8

Sicilian meatballs over fresh marinara | pecorino cheese

Arancini di Riso 10

*Traditional mozzarella rice balls with saffron | *trifolati*" mushroom sauce*

Fritto Misto 13

Fried combination of gulf shrimp | calamari | zucchini

Burrata con Pomodoro 12

Heirloom tomato | andria burrata | oregano DOP oil | focaccia crouton

Signature Prosciutto di Tonno 14

Limoncello cured ahi tuna | eggplant "a scapece"

INSALATE

Insalata Invernale 7

Shaved winter beets | crispy fennel | market greens | "lira rossa" forma di frant cheese avocado | light herb vinaigrette

Insalata Cesare 7

Romaine lettuce | house caesar dressing | anchovies | parmesan cheese

Misto Pesce 19

Combination of tuna prosciutto | boquerones anchovies | shrimp and fried mussels

PUCCIA 12

Traditional Southern Italian sandwich served with your choice of a small salad, soup or homemade chips

Bari

Prosciutto | watercress and mozzarella | balsamic aioli

Matera

Lightly smoked speck and coppa | grain mustard | house giardiniera

Sambuca

Anchovies | mozzarella and heirloom cherry tomato | greens

PASTE

Bucatini Cacio e Pepe 14

Bucatini pasta with cacio-pecorino cheese sauce | fresh stracciatella-burrata

Creste di Gallo alla Norma 12

Maccaroni style pasta tossed in a tomato sauce | diced eggplant | ricotta salata

Strozzapreti con Ragù di Manzo 17

Non-traditionally cooked "Choking the Priest" pasta | short rib ragout | parmigiano

Cavatelli con Pollo 16

Cavatelli pasta | chicken breast | basil pesto sauce

Pizzaiola di Spaghetti al Nero di Seppia 26

Squid ink spaghetti | lobster | light roasted garlic pizzaiola sauce

Ravioli con Gamberi del Golfo 26

Gulf shrimp and spinach ravioli | thyme and onion sauce | black garlic

SECONDI

Cotolette di Pollo alla Palermitana 19

Breaded chicken breast | roasted potatoes | mixed green salad in light vinaigrette

Filetto di Dentice alla Lampedusana 26

Baked Gulf red snapper | heirloom tomatoes | potatoes | olives | capers

Piccata di Vitello 26

*Seared veal prepared either lemon and capers or forest mushroom and marsala wine
Accompanied with asparagus and smoked fingerling potato*

Executive Chef : Maurizio Ferrarese