



## APETTIZERS, SALADS, SOUP

- *Grilled octopus* \$27  
*Tomatoes,potatoes,house dressing*
- *Beef carpaccio* \$23  
*Shave Parmigiano, mushroom and "truffle essence"and arugola.*
- *Caprese* \$20  
*Fresh mozzarella,tomato,basil*
- *Soup of the day* \$12
- *Arugola salad* \$17  
*Organic tomatoes and shaved Parmigiano*
- *Baby spinach salad* \$18  
*With ricotta cheese, walnuts,mushrooms and bacon*
- *Caesar salad* \$17  
*with shrimps \$27 or chicken \$22*

## PASTAS AND MAIN DISHES

- *Penne Meat lover* \$28  
*With pink sauce,sausage,bacon,chicken.*
- *Homemade Fresh meat Lasagna* \$26
- *Linguini Mare* \$56  
*with lobster tail 5oz.*  
*with shrimp,in tomato sauce.*
- *Lobster Ravioli* \$36  
*Pesto sauce and sun cherry tomatoes*
- *Fettuccine Ribeye* \$35  
*with cream sauce ,mushroom,and cherry tomato.*
- *Gnocchi Carbonara* \$28  
*Cream sauce and bacon*
- *Linguini* \$24  
*with lemon and creamy sauce*  
*with shrimps \$31 or chicken \$28*
- *Spaghetti* \$26  
*Home made meat sauce "Bolognese"*
- *Salmon* \$36  
*Saute in orange and balsamic glaze,mixed vegetable*
- *Chicken Parmigiana* \$28  
*With marinara sauce, and mozzarella.*  
*With side spaghetti marinara*
- *Chicken Piccata* \$28  
*With fresh lemon juice,and capers*  
*With side spaghetti Piccata Sauce*

Please note that raw meats & seafood may contain bacteria to which certain individuals are sensitive to.  
All dishes are prepared by our Italian executive Chef GiorgioToso



## ***PIZZE & BREAD***

- ***4 formaggi*** **\$26**  
*Four cheese with mozzarella, Parmigiano, fresh ricotta, and provola.*
  
- ***Margherita*** **\$24**  
*Tomato sauce, mozzarella and basil*
  
- ***Pepperoni*** **\$24**  
*Tomato sauce, mozzarella and pepperoni*
  
- ***Marinara [no cheese]*** **\$20**  
*Tomato sauce, garlic, oregano, olive oil*
  
- ***Boscaiola*** **\$26**  
*Tomato sauce, mozzarella, sausage and mushroom*
  
- ***Sole Mio Vegetariana*** **\$26**  
*Tomato sauce, mozzarella, mushrooms, onion, kalamata olives and roasted pepper*
  
- ***Prosciutto di Parma, Grana e arugula*** **\$30**  
*Tomato sauce, Parma ham, Parmigiano and arugula salad*
  
- ***Piemonte*** **\$28**  
*Fresh mozzarella, fresh ricotta, smoked prosciutto, truffle oil*
  
- ***Fichi e Caprino*** **\$28**  
*Figs jam, goat cheese, arugula, prosciutto stripes, balsamic reduction*
  
- ***Pan pizza all' aglio e rosmarino*** **\$12**  
*Crispy garlic and rosemary flat bread*

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