

"APPETIZERS"

PEPATA DI COZZE 18.00
SAUTÉED MUSSELS IN A BROTH OF WHITE WINE, LEMON, GARLIC, CRUSHED PEPPERS AND PARSLEY

CALAMARI FRITTI 17.95
FRIED CALAMARI WITH SPICY TOMATO SAUCE

POLPETTE DI TACCHINO 17.50
TURKEY MEATBALLS WITH SPINACH, TOMATOES, GARLIC, AND MOZZARELLA

BURRATA 19.00
SOFT AND CREAMY FRESH MOZZARELLA CHEESE, SERVED WITH BREAD, SEA SALT, TOMATO, EXTRA VIRGIN OLIVE OIL

POLIPO GRIGLIATO 21.50
GRILLED OCTOPUS SERVED WITH DICED POTATOES, GREEN BEANS, PARSLEY, GARLIC VINAIGRETTE

CARPACCIO DI MANZO 21.50
RAW BEEF CARPACCIO WITH BABY ARTICHOKE SALAD, ARUGULA, OLIVE OIL AND SHAVED PARMESAN

CARPACCIO DI TONNO 22.50
THIN SLICED SEARED TUNA SERVED WITH TOMATO, ONION, CUCUMBER, CROUTONS, AND BASIL SALAD WITH OLIVE OIL LEMON DRESSING

BRESAOLA E CARCIOFI 21.00
AIR CURED BEEF WITH BABY ARTICHOKE, OLIVE OIL, SHAVED PARMESAN, AND LEMON DRESSING

PROSCIUTTO E MELONE 21.00
FRESH CANTALOUPE WITH IMPORTED SLICED PROSCIUTTO

"PIZZA"

PIZZA MARGHERITA 17.95
THIN CRUST PIZZA, TOPPED WITH FRESH MOZZARELLA, TOMATO & BASIL

TANINO DRAGO PIZZA 21.00
THIN CRUST PIZZA, TOMATO SAUCE, AND MOZZARELLA, TOPPED WITH TUNA, TROPEA ONION & JALAPENO

PIZZA BIANCA CON PROSCIUTTO E FRESH ARUGULA 19.95
THIN CRUST PIZZA, TOPPED WITH FRESH MOZZARELLA, ARUGULA & "SAN DANIELE" PROSCIUTTO

PIZZA AL TARTUFO NERO DI NORCIA \$ M.P.
THIN CRUST PIZZA, CHEESE PIZZA TOPPED WITH FRESH BLACK TRUFFLE

GLUTEN FREE ADD \$5

"SALADS"

SALADS CHOPPED, ADD \$3

VIA ALLORO 12.50
WILD ARUGULA, OVEN ROASTED TOMATOES & SHAVED PARMESAN WITH BALSAMIC DRESSING

CESARE 14.95
TOSSED ROMAINE LETTUCE WITH GARLIC-BUTTER CROUTONS, SHAVED PARMESAN CHEESE AND CLASSIC CAESAR DRESSING

CHEF PAOLO 15.75
ROMAINE LETTUCE, ARGULA, FRESH FENNEL, TOMATO, CUCUMBER, BLACK OLIVES, CORNISHONS, ONIONS, RED VINEGAR, AND OLIVE OIL

PANZANELLA DI FARRO 17.50
TOMATO, CUCUMBER, SPELT (ANCIENT WHOLE GRAIN), TROPEA ONION SALAD WITH BASIL AND EXTRA VIRGIN OLIVE OIL

RISO CROCCANTE E TONNO 19.95
SPICY TUNA TARTARE & CRISPY RISOTTO, BABY MIXED GREENS, JALAPEÑOS, CUCUMBER, SEAWEED SALAD & YUZU BALSAMIC

INSALATA DEL SALUMIERE 19.95
CHOPPED ICEBERG LETTUCE, TOMATO, SHARP PROVOLONE CHEESE, GARBANZO BEANS, SALAMI, FRESH MOZZARELLA, BLACK OLIVES & VINEGAR SICILIAN OREGANO DRESSING

GAMBERI E CALAMARI 22.00
SHRIMP & CALAMARI SAUTÉED WITH GARLIC, OLIVE OIL, & LEMON SERVED WITH CHOPPED ROMAINE LETTUCE, TOMATOES, & CANNELLINI BEANS

"SOUPS"

FARRO E FUNGHI 12.75
SPELT AND MUSHROOM SOUP

MINISTRONE 9.50
ORGANIC VEGETABLE SOUP

ZUPPA DI LENTICCHIE 10.50
GREEN LENTIL SOUP

IN ACCORDANCE WITH THE CDC'S GUIDELINES IN MAINTAINING HEALTHY RESTAURANT OPERATIONS,
WE ASK OUR GUESTS TO KINDLY LIMIT THEIR

DINE-IN STAY TO 90 MINUTES

"RISOTTI"

RISOTTO AI FUNGHI 25.00
PORCINI MUSHROOM & MASCARPONE CHEESE RISOTTO

RISOTTO AL NERO 29.00
BLACK RISOTTO WITH SQUID INK AND FRESH CALAMARI, SHRIMP & BAY SCALLOPS

"PASTE"

CAPELLINI ALLA CHECCA 16.95
ANGEL HAIR PASTA WITH FRESH TOMATO, GARLIC AND BASIL

GNOCCHI AL PESTO GENOVESE 21.00
POTATO GNOCCHI IN A PESTO SAUCE

RICCIARELLE CON VITELLO E PORCINI 28.50
ARTISANAL LONG CORCKSCREW PASTA WITH VEAL AND PORCINI MUSHROOM RAGÚ

PENNE ARRABBIATA 18.50
PENNE PASTA WITH A LIGHT SPICY TOMATO GARLIC PARSLEY SAUCE

SPAGHETTI CACIO E PEPE 18.50
SPAGHETTI, ROMANO CHEESE, BLACK PEPPER

PACCHERI PAPA DRAGO 19.50
ARTISANAL JUMBO RIGATONI WITH GARLIC, TOMATO, BASIL & PARMESAN

STROZZAPRETI ALLA VODKA 21.95
TWISTED PASTA WITH PROSCIUTTO, VODKA-PINK SAUCE

SPAGHETTI BOLOGNESE 23.00
SPAGHETTI WITH BEEF RAGÚ

MELANZANE ALLA CHARLESTON 21.95
OVEN BAKED WHOLE EGGPLANT, TOPPED WITH SMALL TUBE PASTA, TOMATO SAUCE, EGGPLANT RAGÚ & RICOTTA SALATA CHEESE

RAVIOLI DI BURRATA 21.95
HOMEMADE SPINACH RAVIOLI, BURRATA CHEESE, TOMATO & BASIL SAUCE

LINGUINE ALLE VONGOLE 24.00
LINGUINE PASTA WITH CLAMS, GARLIC, CRUSHED RED PEPPERS, WHITE WINE & OLIVE OIL

TORTELLONI DI MAIS 24.50
HOMEMADE RAVIOLI WITH SWEET CORN & TRUFFLE CHEESE SAUCE

SPAGHETTI ARAGOSTA E FRUTTI DI MARE 34.00
SPAGHETTI WITH HALF LOBSTER, CALAMARI, SCALLOPS, MUSSELS, CLAMS, GARLIC, & SPICY TOMATO SAUCE

GLUTEN FREE ADD \$5

"FISH" AND "MEAT"

SALMONE ALL'ISOLANA 35.50
BROILED WILD NEW ZEALAND SALMON WITH SUN DRIED TOMATO, SAUTÉED SPINACH & BLACK OLIVE VINAIGRETTE

BRANZINO AL CARTOCCIO 42.00
DEBONED SEA BASS BAKED IN PARCHMENT WITH ROASTED TOMATO, CAPERS, BLACK OLIVES & SICILIAN OREGANO

SOGLIOLA 54.00
WHOLE DOVER SOLE, OVEN-BAKED WITH LEMON AND CAPER SAUCE DEBONED TABLESIDE

LANGOSTINO 52.00
FLAME-GRILLED LANGOUSTINES WITH OLIVE OIL AND LEMON

PAILLARD DI POLLO 24.95
GRILLED THIN-POUNDED CHICKEN BREAST, SERVED WITH ARUGULA, TOMATO AND ONION SALAD

POLLO RUSPANTE 35.00
ROASED HALF FREE-RANGE IN A WHOLE-GRAIN MUSTARD SAUCE SERVED WITH SHOESTRING POTATOES AND ARUGULA

STINCO D'AGNELLO 38.00
SLOW BRAISED LAMB SHANK ON A BED OF MASHED POTATOES AND MIXED VEGETABLES

COSTATA DI MANZO 48.00
GRILLED RIB-EYE STEAK, SERVED ON A BED OF CELERY ROOT PUREE, VEGETABLES, & SIDE OF PEPPERCORN SAUCE

COSTOLETTA DI VITELLO ALLA MILANESE 54.00
16 OUNCE POUNDED AND BREADED BONE-IN VEAL CHOP

VITELLO ALLA GRIGLIA 54.00
GRILLED RACK OF VEAL SERVED WITH BRAISED RADICCHIO, EXTRA VIRGIN OLIVE OIL AND SEA SALT

SPLIT CHARGE \$3.50



DESSERTS

CANNOLI VIA ALLORO

CANNOLI SHELL STUFFED WITH RICOTTA CHEESE, ORANGE AND PISTACHIO MOUSSE

TIRAMISU

LADY FINGERS DIPPED IN ESPRESSO

AND MASCARPONE CREAM

PANNA COTTA

VANILLA BEAN CREAM CUSTARD,

SERVED WITH MIXED FRESH BERRIES

TORTINO DI CIOCCOLATO*

WARM CHOCOLATE MOLTEN CAKE WITH TAHITIAN VANILLA BEAN WHIPPED CREAM

TORTINO AL PISTACCHIO*

WARM PISTACHIO MOLTEN CAKE

WITH CHOCOLATE FONDUE

GELATI

VANILLA, CHOCOLATE, HAZELNUT

SORBETTI

PASSION FRUIT, LEMON, COCONUT, MIXED BERRY

Desserts 11.50

**Please allow 15-20 minutes*