



APPETIZERS

PEPATA DE COZZE 16.50

SPRING SALT MUSSELS IN A BROTH OF WHITE WINE, GARLIC HERB, RED CHILI FRIED CALAMARI WITH SPICY TOMATO SAUCE

CALAMARI FRITTI 17.95

FRIED CALAMARI WITH SPICY TOMATO SAUCE

POLPETTE DI TACCHINO 17.50

TURKEY MEATBALLS WITH SPINACH, TOMATOES, GARLIC, AND MOZZARELLA

SALSICCIA ITALIANA ALLA GRIGLIA 19.50

GRILLED ITALIAN SAUSAGE SERVED WITH SAUTEED RAPINI WITH GARLIC AND FRESH TOMATOES

BURRATA 19.95

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 & ARUGULA SALAD TOPPED WITH SHAVED PARMESAN AND OLIVE OIL

BRESAOLA E CARCIOFI 21.00

AIR CURED BEEF WITH BABY ARTICHOKE, OLIVE OIL, SHAVED PARMESAN, AND LEMON DRESSING

PROSCIUTTO E MELONE 21.00

SAN DANIELE PROSCIUTTO WITH FRESH CANTALOUPE

VITELLO TONNATO 24.00

CHILLED VEAL IN TUNA SAUCE WITH SHAVED PARMESAN

SOUPS

MINISTRONE 9.50

ORGANIC VEGETABLE SOUP

FARRO E FUNGHI 12.75

SPELT AND MUSHROOM SOUP

ZUPPA DI LENTICCHIE 10.50

GREEN LENTIL SOUP

SALADS

VIA ALLORO 13.50

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

TRICOLORE 16.50

RADICCHIO, ARUGULA, ASPARAGUS, ENDIVE, SHAVED PARMESAN, ROASTED ALMONDS AND BALSAMIC VINAIGRETTE

CESARE 15.95

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

CHEF SALAD 15.75

ROMAINE LETTUCE, ARUGULA, FRESH FENNEL, TOMATO, CUCUMBER, BLACK OLIVES, CORNISHONS, ONIONS, RED VINEGAR, AND OLIVE OIL

PANZANELLA DI FARRO 17.50

TOMATO, CUCUMBER, SPELT (ANCIENT WHOLE GRAIN), RED ONION SALAD WITH BASIL AND RED WINE & EXTRA VIRGIN OLIVE OIL VINAIGRETTE

INSALATA DI CARCIOFI 19.00

RAW BABY ARTICHOKE AND ARUGULA SALAD WITH EXTRA VIRGIN OLIVE OIL AND SHAVED PARMESAN CHEESE

SALUMIERE 19.95

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

RISO CROCCANTE E TONNO 21.00

SPICY TUNA TARTARE & CRISPY RISOTTO, BABY MIXED GREENS, JALAPEÑOS, CUCUMBER, SEAWEED SALAD & YUZU BALSAMIC

GAMBERI E CALAMARI 22.00

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

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

QUATTRO FORMAGGI 22.00

THIN CRUST PIZZA WITH FOUR CHEESES

NAPOLETANA 18.95

FRESH BUFFALO MOZZARELLA, TOMATO SAUCE, OREGANO AND BASIL

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. STARTING AT 75.00

THIN CRUST PIZZA, CHEESE PIZZA TOPPED WITH FRESH BLACK TRUFFLE

RISOTTO

RISOTTO AL NERO 27.00

BLACK RISOTTO WITH SQUID INK, FRESH CALAMARI, SHRIMP AND BAY SCALLOPS

RISOTTO AI FUNGHI 25.00

MUSHROOM RISOTTO

PASTA

CAPELLINI ALLA CHECCA 16.95

ANGEL HAIR PASTA WITH FRESH TOMATO, GARLIC & BASIL

PENNE ARRABBIATA 18.50

PENNE PASTA WITH A LIGHT SPICY TOMATO GARLIC PARSLEY SAUCE

SPAGHETTI BOLOGNESE 21.95

SPAGHETTI AND BEEF RAGU

SPAGHETTI CACIO E PEPE 21.00

SPAGHETTI, ROMANO CHEESE, BLACK PEPPER

PACCHERI PAPA DRAGO 19.50

ARTISANAL JUMBO RIGATONI WITH GARLIC, TOMATO, BASIL & PARMESAN

GNOCCHI AL PESTO GENOVESE 19.95

POTATO GNOCCHI IN A PESTO SAUCE

STROZZAPRETI ALLA VODKA 21.95

TWISTED PASTA WITH PROSCIUTTO, VODKA & PINK SAUCE

MELANZANE ALLA CHARLESTON 21.95

OVEN BAKED WHOLE EGGPLANT, TOPPED WITH TUBE PASTA, EGGPLANT RAGU & DRY RICOTTA CHEESE

RAVIOLI DI BURRATA 21.95

HOMEMADE SPINACH RAVIOLI, BURRATA CHEESE, TOMATO & BASIL SAUCE

FETTUCCINE BOSCAIOLA 23.50

HOMEMADE FETTUCCINE PASTA WITH MEAT SAUCE, CREAM, GREEN PEAS & MUSHROOMS

LINGUINE ALLE VONGOLE 26.00

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

TAGLIATELLE PORCINI 26.00

TAGLIATELLE WITH PORCINI MUSHROOMS IN GARLIC OLIVE OIL SAUCE & PARMESAN CHEESE

RICCIARELLE CON VITELLO E PORCINI 26.95

ARTISANAL LONG CORKSCREW PASTA WITH VEAL AND PORCINI MUSHROOM RAGU

SPAGHETTI ARAGOSTA E FRUTTI DI MARE 34.00

SPAGHETTI WITH HALF LOBSTER, CALAMARI, SCALLOPS, MUSSELS, CLAMS, GARLIC, & SPICY TOMATO SAUCE

LINGUINE AL GRANCHIO 39.50

WHOLE DUNGENESS CRAB MEAT, LINGUINE PASTA IN A WHITE WINE, BRANDY & SPICY TOMATO SAUCE

GLUTEN FREE ADD \$5

FISH AND MEAT

SALMONE ALL'ISOLANA 37.00

BROILED WILD NEW ZEALAND SALMON WITH SAUTÉED SPINACH AND SUN-DRIED TOMATO & BLACK OLIVE SAUCE

BRANZINO GRIGLIATO 42.00

BONELESS BUTTERFLY GRILLED LOUP-DE-MER ON EXTRA VIRGIN OLIVE OIL AND SEA SALT SERVED WITH SAUTEE SPINACH

POLLO MILANESE 29.95

PAN-FRIED BREADED CHICKEN SERVED WITH A SIDE OF CHECCA SAUCE

POLLO PARMIGIANA 34.00

BREADED CHICKEN BREAST WITH MOZZARELLA AND MARINARA SAUCE

PAILLARD DI POLLO 24.95

GRILLED THIN-POUNDED CHICKEN BREAST SERVED WITH MIXED VEGETABLES AND ARUGULA, TOMATO AND ONION SALAD ON THE SIDE

POLLO RUSPANTE - 35.00

ROASTED HALF FREE-RANGE CHICKEN 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

TAGLIATA DI BUE 38.50

8 OZ SLICED BEEF TENDERLOIN WITH ROASTED POTATOES, ARUGULA SALAD WITH SHAVED PARMESAN AND WORCESTERSHIRE SAUCE

BISTECCA DI MANZO 59.00

GRILLED 18OZ RIBEYE STEAK WITH ASPARAGUS AND BAKED POTATO ONION TERRINE

COSTOLETTA DI VITELLO 62.00

ROASTED RACK OF VEAL WITH SPINACH MASHED POTATOES IN PORCINI MUSHROOM SAUCE

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
RASPBERRY SAUCE*

TORTINO AL PISTACCHIO*

*WARM PISTACHIO MOLTEN CAKE
WITH CHOCOLATE FONDUE*

TORTA DI MORE

*BROWN BUTTER BLACKBERRY TART SERVED
WITH VANILLA ICE CREAM*

PROFITROLES

*PASTRY PUFFS FILLED WITH VANILLA CHANTILLY CRÈME
SERVED WITH WARM CHOCOLATE SAUCE*

GELATI

VANILLA, CHOCOLATE, HAZELNUT

SORBETTI

LEMON, RASPBERRY, PASSIONFRUIT

ALL DESSERTS \$12.50

**Please allow 15-20 minutes.*

SIGNATURE DRINKS

RAZZLE DAZZLE MARTINI

ABSOLUT CITRON, TRIPLE SEC, FRESH LEMON, RASPBERRY PUREE

POMEGRANATE LYCHEE MARTINI

ABSOLUT, SOHO LYCHEE, FRESH POMEGRANATE JUICE, LIME JUICE, SIMPLE SYRUP

ITALIAN MULE

*BELUGA NOBLE VODKA, AMARO LUCANO,
GINGER BEER & AND LIME JUICE*

RUBY PEAR

*BELUGA NOBLE VODKA, RUBY GRAPEFRUIT,
ST. GERMAIN, MINT & ORGANIC PEAR NECTAR*

BASIL AND HONEY COLLINS

*PLYMOUYTH GIN, MUDDLED BASIL,
LEMON JUICE, HONEY & SYRUP SODA*

MUDDLED MADNESS

*SAUZA/HORNITOS TEQUILA, MUDDLED LIME & ORANGE, TRIPLE SEC, SWEET & SOUR, SPLASH OF LA
PINTA POMEGRANATE TEQUILA*

KIKORI MULE

KIKORI WHISKEY, GINGER BEER, LIME JUICE,

TANINO PASSION

CHOPIN VODKA, PASSION FRUIT, ST. GERMAIN

MOJITO ITALIANO

CRUZAN RUM, CAMPARI, MUDDLED MINT, LEMON JUICE, SIMPLE SYRUP & SPLASH OF PROSECCO

GRAPEFRUIT CAIPIRINHA

SAGATIBA CACHACA, MUDDLED GRAPEFRUIT, SIMPLE SYRUP, LIME JUICE & SODA

BELLINI TWO WAYS

PROSECCO WITH FRESH PEACH OR RASPBERRY PUREE, & SIMPLE SYRUP

APEROL SPRITZ

APEROL, PROSECCO WITH A SQUEEZE OF FRESH ORANGE

LYCHEE MANHATTAN

KNOB CREEK BOURBON, SWEET VERMOUTH, SOHO LYCHEE LIQUEUR & SPLASH OF BITTERS

JAPANESE GIMLET

KIKORI WHISKEY, BASIL, LIME JUICE & SIMPLE SYRUP

ALLORO JULIP

BELUGA NOBLE VODKA, CUCUMBER, MINT, ST GERMAIN

ALL COCKTAILS \$17