



## APPETIZERS

### **PEPATA DE COZZE 16.50**

SPRING SALT MUSSELS IN A BROTH OF WHITE WINE, GARLIC HERB AND RED CHILI

### **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, ENDIVE, SHAVED PARMESAN, 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

**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**

**RISOTTO**

**RISOTTO AL NERO 27.00**

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

**RISOTTO AI FUNGHI 25.00**

MUSHROOM RISOTTO

**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***