



ANTIPASTI

Insalate Miste \$14

Baby Arugula, Cherry Tomato, Red Onions, Shavings of Parmigiano Romano. Lemon & Olive Oil Emulsion.
Add Chicken \$8 / Shrimp \$9 / Salmon \$12

Caesar Salad \$14

Classic Caesar chopped hearts of Romaine, Parmigiano Romano, Anchovies Dressing, Croutons. Add Chicken \$8

Carciofi \$16

Crispy long stemmed Roman Artichokes
Served with White Truffle Ricotta
drizzled with 25 Old Balsamic

Caprese Girasole \$14

Fresh mozzarella, Garden Tomato,
Fire Roasted Peppers, Gaeta Olives

Polpetta alla Nonna \$15

Traditional Neapolitan Meatballs, San Marzano Tomato Sauce

Calamari Fritti \$17

Fried Calamari, Spicy Tomato Sauce

Arancini \$14

Classic Risotto Rice balls (Cheese OR Mushroom)
served with Truffle Aioli

Mussels \$15

White Wine OR Spicy Tomato Sauce, Sourdough Bread

Crab Cake \$18

Served with Mix Greens and Aioli



Balthazar Bread Basket \$3

Served with Extra Virgin Olive Oil

PASTA

Spaghetti Pomodoro \$18

Garden Fresh Tomato Sauce, Fresh Basil

Penne Alla Vodka \$21

San Marzano Tomato, touch of Cream, Tito's Vodka

Fettuccine al Pesto \$21

Homemade Fettuccine, Garden Fresh Basil,
Pine Nuts, Parmigiano Reggiano

Add Meatballs \$6 / Chicken \$6 / Shrimp \$6 / Salmon \$9

Rigatoni Bolognese \$22

Slow cooked meat Ragu

Linguine Al Vongole \$25

Clams, White Wine, Roasted Garlic

Linguine Nero Fra Diavolo \$26

Homemade Black Linguine, Shrimp, Arugula
in a spicy tomato sauce.

Lasagne Al Forno \$25

6 layer oven baked meat lasagna

SECONDI PIATTI

Grilled Salmon \$28

Mashed Potato, Asparagus, Livornese Sauce

Grilled Hanger Steak \$28

Rosemary Fingerling Potatoes, Baby Arugula,
Barolo red wine reduction

LA PARMIGIANA

Chicken Parmigiana \$24

Meatball Parmigiana \$23

Served with choice of Salad or Pasta

CLASSICO

Chicken Francese - Butter Lemon Sauce \$24

Chicken Marsala - Mushroom, Marsala wine sauce \$24

Chicken Milanese - Seasoned Breaded Chicken Cutlet \$24

Served with choice of Salad or Pasta