

ANTIPASTI

Starters

ANTIPASTO DELLA CASA

Prosciutto Crudo di Parma, Salami, Mortadella, Artichokes and Caponata **12**

FRIED CALAMARI

With marinara sauce **15**

WHIPPED RICOTTA

Sicilian oregano, thyme, Black Pepper and grilled bread **12**

LUMACHE MAURO

Escargot baked in garlic butter, served with garlic bread **12**

PIZZA SICILIANA

Topped with tomato sauce, fresh tomatoes, basil and mozzarella **16**

BURRATA

Burrata with Peperonata, Pignoli Nuts and Garlic Bread **15**

COZZE

Mediterranean mussels, simmered in garlic white wine broth and topped with garlic bread **16**

CARPACCIO DI FILETTO

Beef carpaccio, arugula, Parmigiano Reggiano*, Cipriani sauce **16**

TUNA TARTARE 20

Avocado, cucumber, crispy lotus root

ZUPPE & INSALATE

Soups and Salads

Our Soups

MINISTRONE

Vegetable purée, Ditalini Pasta **8**

VELLUTATA ALL'ARAGOSTA

Lobster Bisque **12**

Our Salads

LIANA

Mixed greens, tomatoes, cucumber, balsamic and extra virgin olive oil **8**

CESARE

Classic Caesar with local grown cucumbers **10** | Small **8**

CAPRESE

Organic tomatoes, imported Bufala mozzarella* and basil oil **14**

Feeling green?

**ASK YOUR SERVER
FOR OUR VEGAN, VEGETARIAN
AND GLUTEN-FREE MENUS.**

ANTIPASTO SALAD

Homemade Italian vinaigrette, baby romaine, Genoa salami, provolone picante, cherry peppers **15**

JUMBO SHRIMP COCKTAIL 17

Homemade cocktail and Cipriani sauce

BABY ARUGULA SALAD

Roasted garlic vinaigrette, shaved speck & Parmigiano Reggiano **14**

* **DOP** Denominazione di Origine Protetta (Literally translated "Protected Designation of Origin") ** **IGP** Indicazione Geografica Protetta (Protected Geographical Indication) **SUBSTITUTIONS OR MODIFICATIONS** are acceptable for an extra charge. For a true experience of our recipes and to be served in a timely manner, we strongly recommend ordering your meal as described. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

PASTA & PRIMI PIATTI

Pasta Courses

SPAGHETTI CARMELO

Carmelo's favorite spaghetti, with Bolognese and fresh Ricotta **20**

LASAGNA

Beef ragu, béchamel sauce and fresh mozzarella **22**

LINGUINI ALLA OLIO

Garlic, chili flake, parsley, bread crumb **16**

FETTUCCHINE MARE LUISA

Crab meat, clams and shrimp in garlic, cream and a hint of Orvieto secco **26**

SPAGHETTI CARBONARA

Pancetta, pecorino Romano, egg, black pepper **19**

RIGATONI ALLA VODKA

Tomato cream sauce, smoked bacon, onions **21**

SECONDI DI CARNE

Meat Courses

POLLO SCARPIELLO

Dark meat chicken, spicy Italian sausage, peppers, garlic, balsamic **26**

POLLO PARMIGIANA

Breaded chicken breast, topped with tomato sauce and mozzarella, served with spaghetti al Pomodoro **22**

POLLO MILANESE

Thinly pounded breaded chicken, lemon, arugula and tomato **22**

VITELLO MARSALA

Tender scaloppini, lightly sautéed with sweet Florio Marsala, topped with mushrooms and served with roast potatoes and seasonal vegetables **26**

VITELLO SALTIMBOCA

Prosciutto, sage, lemon, white wine, spinach **28**

MEDAGLIONE DI MANZO – 8OZ

Grilled filet of beef, topped with garlic and cubed tomatoes or Béarnaise sauce, served with roast potatoes **36**

MARE & MONTE

Filet mignon 8oz, South African Lobster Tail 6oz, garlic butter **62**

LE SPECIALITÀ DELLA CASA

Our Signature Dishes

OSSOBUCO

The glorious Italian staple of fork-tender, marrow filled veal shank served with saffron risotto and broccolini **40**

PARMIGIANA DI MELANZANE

Breaded eggplant topped with tomato sauce and mozzarella, served with spaghetti **20**

RED SNAPPER MANGO

Over Arborio risotto pancake, served with fresh mango **32**

BEEF STROGANOFF - Prepared Tableside

Cubed Filet Mignon sautéed with garlic butter, mushrooms, onions and cream. Served over a bed of Rigatoni gratinati **40**

BISTECCA DIANA - Prepared Tableside

Filet Mignon sautéed lightly in garlic butter, mushrooms, diced tomatoes, onions and brandy served with Fettuccine Alfredo **40**

SECONDI DI PESCE

Seafood Courses

GAMBERI RIPIENI

Shrimp filled with crab meat, over seafood Arborio risotto **34** | Small **28**

SALMONE ALLA GRIGLIA

Grilled Alaskan Wild King Salmon served over pesto risotto and eggplant **32**

CHILEAN SEA BASS LIVORNESE

Tomato, capers, black olives **45**

SIDES

FRIED ZUCCHINI, lemon **9**

RUSTIC POTATOES, sweet garlic, and Caesar aioli **9**

STEAMED ASPARAGUS **8**

SPINACH, garlic and pepperoncini **8**

FETTUCCHINE ALFREDO **8**

CAPELLINI GENOVESE with ham, peas, cream and Parmigiano* **10**

GARLIC BREAD **5**

DESSERTS

SELECTION FROM PASTRY CART **11**

TUTTI FRUTTI Combination of fresh berries **9**

BANANAS FOSTER (Prepared tableside, per person, min. 2 people) **14**