

STARTERS

Fried Calamari.....\$290
SERVED WITH SPICY MARINARA SAUCE

Mussels with White Wine Sauce.....\$320
SERVED WITH WOOD OWEN TOASTED BREAD

Mediterranean Bruschetta.....\$200
HOMEMADE BREAD, LIGHTLY TOASTED WITH TOMATO, BASIL AND PESTO

Ceaser Salad (The Original).....\$290
RECIPE WITH ORGANIC EGGS AND HOUSE CROUTONS

Special Burrata Salad.....\$320
DELICIOUS BURRATA CHEESE SERVED WITH TRUFFLE OIL AND SPECIAL CHEF DRESSING

Beef Carpaccio.....\$390
SERVED WITH ARUGULA, TOMATO CHERRY, WALNUTS AND SLICED PARMESAN

Neapolitan Beef Meatballs.....\$320
SERVED IN A SPICY MARINARA SAUCE AND FRESH MOZZARELLA

Garlic & Butter Bread.....\$180
HOMEMADE BREAD, LIGHTLY TOASTED WITH GARLIC AND BUTTER

Caprese Salad.....\$290
SLICED MOZZARELLA CHEESE, SLICED TOMATO, BASIL AND PESTO

Octopus Carpaccio.....\$390
SERVED WITH JALAPEÑOS AND CELERY

FROM THE FIELD

Chicken Marsala.....\$440
WITH PORTOBELLO, MUSHROOM AND VEGETABLE RATATUILLE

Chicken Piccata.....\$420
SERVED WITH BUTTER HOMEMADE FETTUCCINE

Mare e Monti.....\$2,000
PRIME RIB EYE AND SHRIMP ACCOMPANIED BY VEGETABLES AND FETTUCCINE IN A FLAMING PARMESAN ALFREDO SAUCE

Chicken Parmesano.....\$440
SERVED WITH TOMATO SAUCE FETTUCCINE

Rib Eye Prime.....\$1,440
SERVED WITH BAKED POTATO STUFFED WITH BACON AND BLUE CHEESE SAUCE.

Combo Steak\$1,840
(TO CHOOSE ACCORDING TO AVAILABILITY)
RIB EYE AND OCTOPUS OR SALMON, SERVED WITH VEGETABLES AND BLUE CHEESE SAUCE

PASTAS

Fettuccine with Garlic, Shrimp and pink sauce
.....\$390

Linguini with Meat Ball
.....\$390

Frutti di Mare Spaghetti in white wine sauce
.....\$440

Ravioli in Four cheese sauce and Shrimp
.....\$390

Spaghetti alla Carbonara
.....\$390

Fettuccine mare e Monti
.....\$440

Fettuccine al Rib Eye
.....\$440

Spinach & Ricotta Ravioli with pesto and Shrimp
.....\$590

Spaghuetti with Italian Meat RAGU
.....\$390

Homemade Lasagna
.....\$440

Fettuccine Alfredo Original Sauce
.....\$390

Gnocchi with Shrimp in Black Truffle Saauce
.....\$440

Risotto ai Funghi Porcini (IMPORTED)
.....\$560

Risotto with Shrimp and Italian Saffron
.....\$560

Fettuccine in Saffron and Ossobuco Ragù
.....\$690

Gnocchi in Ossobuco Ragù and Red Wine Reduction
.....\$590

PIZZAS

New York.....\$290
TOMATO SAUCE, MOZZARELLA FRESH & BASIL

Biancaneve.....\$390
MOZZARELLA, GARGONZOLA CHEESE, PEARS, ITALIAN SAUSAGE, ARUGULA, PARMESAN AND PISTACHIOS

Partenopea.....\$390
TOMATO SAUCE, MOZZARELLA, FIORDILATE, ITALIAN HAM RUCULA AND PARMESAN CHEESE

Rustica.....\$390
FRESH TOMATOES, MOZZARELLA, GORGONZOLA, ITALIAN SAUCE, OLIVES, AND ARTICHOKE

Why Not.....\$390
TOMATO SAUCE, MOZZARELLA, BACON, ARUGULA, HOMEMADE ITALIAN SAUSAGE, JALAPEÑO AND HONEY BEE

Meat Lovers.....\$360
TOMATO SAUCE, MOZZARELLA, PEPPERONI, HAM, ITALIAN SAUSAGE

Mexican.....\$360
TOMATO SAUCE, MOZZARELLA, ONION, HOMEMADE ITALIAN SAUSAGE MUSHROOMS AND JALAPEÑO

Shrimps.....\$390
MOZZARELLA, CHERRY TOMATO, MARINATED SHRIMPS, PARMESAN, GARLIC, PARSLEY AND ARUGULA

Il Forno.....\$390
ALFREDO SAUCE, MOZZARELLA, SPICY CHICKEN, BLACK OLIVES, GRILLED PEPPERS, AND MUSHROOM

Calzone\$340
TOMATO SAUCE, MOZZARELLA CHEESE, PARMESAN CHEESE, COOKED HAM, SAUTÉED MUSHROOMS WITH GARLIC & BASIL

CATCH OF THE DAY

Mediterranean style Fish Fillet.....\$490
COOKED IN TOMATO SAUCE WITH CHERRY TOMATOES, OLIVES, ANCHOVIS, AND CAPERS, SERVED WITH GRILL VEGETABLES

Grilled Octopus\$590
SERVED WITH CHERRY TOMATO CONFIT, CARROT, POTATO WITH OLIV OIL PARSLEY, ZUCCHINI AND CELERY

Salmon Fillet With Basil Pesto.....\$590
SERVED WITH ORGANIC GRILLED VEGETABLES, PINE NUTS, HOMEMADE BASIL PESTO SAUCE

Fish Fillet in Lemon Sauce.....\$440
SERVED WITH VEGETABLES OR BUTTER FETTUCINE

MAR & MAR.....\$920
(FISH AND SALMON, SALMON AND OCTOPUS, OCTOPUS AND FISH)
SERVED WITH VEGETABLES

