

Antipasti

Prosciutto e Melone 11

“Academia Barilla” Parma Prosciutto, Seasonal Melon & Arugula

Insalata Ligure 8

Green Beans, Tomato, Onions, Balsamic & Herbs, Extra Virgin Olive Oil & Toasted Crouton.

Insalata Di Spinaci e Barbietole 10

Spinach, Gorgonzola, Baby Beets, Red Peppers & Honey Mustard Balsamic Dressing

Carpaccio Di Barbabietole 9

Beet Carpaccio with Frisee, Upland Cress, Mushrooms, Truffle Oil

Melanzane Fritte 10

Fried Eggplant, Buffalo Mozzarella & Cherry Tomato Sauce

Panzanella e Mozzarella Fresca 8

Heirloom Tomatoes, Cucumber, Red Onion, Fennel & Bread Salad

Insalata Di Polpo 11

Marinated Octopus, Arugula, Carrots, Celery & Olives

Polpette Di Carne 8

Veal, Pork & Beef Meatballs served in Pomodoro Sauce & topped with Fresh Mozzarella

Carpaccio Di Polpo 9

Carpaccio of Octopus, Fresh Oregano & Black Olives

Cozze alla Marinara 10

Steamed Mussels, White Wine, Garlic & Tomato

Carpaccio alla Harry’s Bar 12

Carpaccio of Beef, Capers, Mustard Aoli, Arugula & Parmigiano

Calamari Fritti 9

Fried Calamari

Carciofi Crostata 10

Artichoke Tart, Carmalized Fennel, Red Onion, Oven-Dried Tomato & Green Olive Emulsion

Paste

Tortelloni Di Ricotta e Spinaci 15

Ricotta & Spinach Tortelloni, Pecorino Toscano, Sage & Butter

Spaghetti alla Chitarra 16

Hand Made Spaghetti & Tuscan Style Meat Ragu

Pappardelle al Ragu Di Cinghiale 17

Wide Ribbon Pasta, Red Wine Braised Wild Boar

Rigatoni alla Paese 15

Spicy Italian Sausage, Escarole, Cherry Tomatoes & Parmesan Broth

Gnocchi di Bufalo Ricotta alla Parmigiana 15

Bufalo Ricotta Gnocchi Glazed in Tomato, Butter & Parmigiano

Ravioli Di Giorno A.Q.

Secondi

Pollo Arrosto in Salsa d’Aglio Dolce 17

Roasted Half Chicken, Sauteed Artichokes, Garlic Thyme Sauce

Salmone con Fagioli 21

Roasted Norwegian Salmon, Escarole, Cherry Tomatoes & Cannellini Beans

Branzino Con Tortino Di Patate 21

Pan Roasted Striped Bass Filet, Potato Napoleon & Balsamic Sauce

Cappesante Di Tartufo 24

Truffle Scented Scallops, White Polenta & Wild Mushroom Sauce

Costata Di Manzo con Funghi Trifolati 35

Wood-Grilled 16oz Prime Ribeye & Sauteed Mushrooms

Bistecca alla Fiorentina 55

40 oz Porterhouse for two

Costata Di Maiale 22

12 oz Grilled Pork Chop stuffed with Fontina, Grapes & Sage served with Sauteed Swiss Chard & Apple Cider Reduction

Filetto Con Salsa Al Barolo 32

Two 4 oz Filets, Cippolini Onions, Dandelion Greens & Barolo Sauce

Scaloppine di Vitello ai Funghi 26

Scaloppine of Veal, Mushrooms & Spinach

Tagliata Di Manzo 26

10 oz New York Strip, Potatoes & Herbs, Red Wine Sauce

Contorni

Panella 4

Creamy Chick Pea Fries with Parmesan Cheese

Rapini 5

Broccoli Rabe with Garlic

Spinaci & Patate 5

Sauteed Spinach with Yukon Potatoes & Garlic

Cavolini Di Bruxelles 7

Sauteed Brussels Sprouts

Asparagi alla Parmigiana 7

Wood Grilled Asparagus & Parmesan Cheese

Pizze al Forno

Bianca 10

Pancetta, Taleggio Cheese, Mozzarella & Rosemary

Vedure al Forno 10

Wood Grilled Vegetables with Herbed Goat Cheese

Margherita 8

Tomato, Mozzarella & Fresh Basil

Prosciutto 11

Prosciutto, Tomato & Mozzarella

Executive Chef Fred Ramos

Sous Chef Baltazar Chavez

We accept AMEX, Visa, MC, Diner’s Club, Discover

An 18% gratuity will be added to parties of 6 or more

Distinctive Private Parties

Call Cecilia or Sara 312-226-8388