

PICCOLI PIATTI

SOUP OF THE DAY \$10

Chef's selection

FOCACCIA DELLA CASA \$5

House-made daily

CROSTINI DI STRACCIATELLA \$20

Crostini bread, stracciatella cheese, and San Daniele prosciutto

CAPRESE \$17

Tomato, fresh mozzarella, basil, olives

GNOCCHO FRITTO \$26

Fried dough, stracciatella cheese, San Daniele prosciutto

TAGLIERE MISTO \$32

Cured meats & cheese board

VITELLO TONNATO \$25

Thinly sliced veal in a homemade caper tuna mayonnaise sauce

FRITTURA MISTA \$23

Fried calamari, shrimp, veggies, aioli

SFORMATO DI CAROTE \$22

Carrot soufflé with gorgonzola cheese and caramelized walnuts

INSALATISSIME

INSALATA DI POLPO \$26

Sous vide octopus, mixed greens, potatoes, sautéed vegetables celery, olives, lemon dressing

INSALATA DI FARRO \$16

Farro, marinated onions, spinach, roasted zucchini & carrots

ROMANACCIA \$16

Romaine lettuce, focaccia bread, parmigiano cheese, anchovy tuna dressing

TRICOLORE \$16

Arugula, endive, radicchio, parmigiano

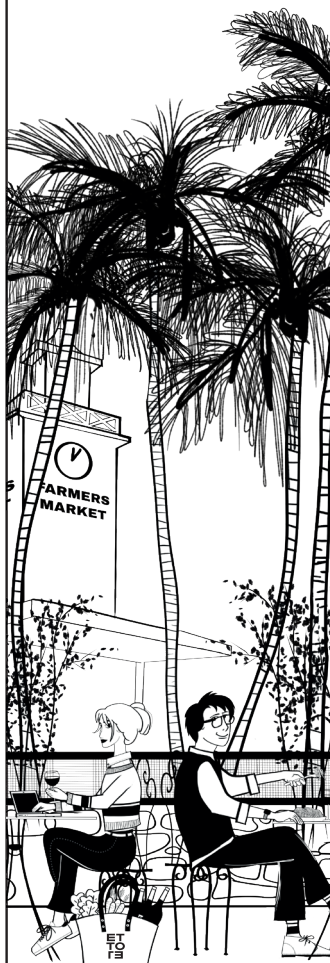
INSALATA DI GORGONZOLA \$17

Romaine lettuce, gorgonzola cheese, caramelized walnuts, pear

VINO & CUCINA

ETTORE

ORGANIC WINES
ETTORE



VEGETARIAN

VEGAN

GLUTEN FREE

PASTA

ROTOLO DI LASAGNA \$27

Meat lasagna rolled

SPAGHETTI CACIO E PEPE \$25

Fresh long pasta, pecorino cheese, black pepper

TAGLIATELLE ALLA BOLOGNESE \$27

Handmade long pasta, beef Bolognese, parmigiano

SPAGHETTI A LA NERANO \$28

Fresh long pasta, fried zucchini, parmigiano, cacio cavallo

GNOCCHI SORRENTINA \$26

Gnocchi, San Marzano sauce, basil, stracciatella cheese

RAVIOLI DI RICOTTA \$26

Ricotta cheese, ravioli in spinach, carrots, zucchini, cherry tomato

PACCHERI ALL'ANATRA \$28

fresh paccheri pasta in duck ragù

TONNARELLI ALLO SCOGLIO \$36

fresh long pasta, cherry tomatoes, shrimp, clams and mussels, squid

GRANDI PIATTI

POLLO ALLA MILANESE \$33

Breaded chicken breast, stracciatella cheese, fresh tomatoes

ASIAN SEA BASS \$34

Filet served with lemon caper sauce and seasonal sautéed vegetables

BISTECCHINA AI FERRI \$35

8 oz iron steak, salmoriglio sauce, served with roasted potatoes and seasonal sautéed vegetables

PINSA

MARGHERITA \$24

San Marzano tomato sauce, mozzarella cheese, basil

MORTADELLA \$26

San Marzano tomato sauce, mozzarella cheese, mortadella

EMILIANA \$27

San Marzano tomato sauce, San Daniele prosciutto, arugula, cherry tomato, basil dressing, shaved parmigiano cheese