

Insalate...

Insalata di Cesare	Gem Romaine, Parmigiano, house croutons & Segreto Caesar dressing
Insalata di Arugula	Baby arugula, fennel, avocado, candied walnuts & balsamic vinaigrette
Insalata di Barbabietola	Arugula, roasted beets, goat cheese, pistachios & balsamic glaze
Burrata Pugliese	Burrata, arugula, cherry tomatoes, black figs, EVOO, sea salt & pepper

Antipasti...

Polpette della Nonna	Hand-rolled meatballs in San Marzano sauce, Parmigiano, ricotta & herbs
Carciofi alla Grilla	Grilled artichokes with Parmigiano, garlic & parsley
Melanzane della Casa	Eggplant with mozzarella, San Marzano tomatoes, basil oil & breadcrumbs
Carpaccio di Manzo	Truffle aioli & shaved Parmigiano Reggiano
Calamari Fritti	Crispy calamari & zucchini with zesty red pepper aioli

Pasta...

Linguine Vongole Veraci	Manila clams tossed in garlic, red bell peppers & a white wine sauce
Lasagna di Manzo	Layered pasta sheets with slow-braised short ribs, creamy béchamel & mozzarella
Rigatoni Bolognese	Slow-simmered sirloin ragù with San Marzano tomatoes & red wine
Fettuccine al Funghi e Tartufo	Silky truffle cream, wild mushrooms, demi-glace, white wine & aged Parmigiano
Tonnarelli alla Carbonara	Tossed with guanciale, golden yolk, aged Pecorino & cracked pepper

Carne E Pesce...

Filetto alla Griglia	8oz Prime Filet Mignon, green peppercorn sauce & truffled mash
Pollo Scarpariello	1/2 Semi Boneless Bell & Evans, cherry peppers, olives, onion, garlic, sweet sausage & potatoes
Pollo Cacciatore	Bell & Evans braised half chicken in a San Marzano tomato sauce with white wine, bell peppers, onions & mushrooms
Seabass Cileno	Roasted Chilean sea bass crusted with sun-dried tomato breadcrumbs, served with mashed cauliflower & a basil sauce
Dover Sole	Baked with olive oil, lemon & herbs. Topped with breadcrumbs. Served tableside

Contorni...

Asparagus	Lightly grilled with olive oil, salt & pepper
Roasted Potato	Roasted potatoes with garlic & olive oil
Sautéed Spinach	Spinach sautéed with garlic & olive oil
Broccoli Rabe e Sausage	Sautéed sausage & broccoli rabe with garlic & red pepper flakes

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