

Antipasti

Carpaccio di Manzo *

Sliced beef, arugula, cherry tomatoes and shaved parmesan 14.50

Salmon Carpaccio *

Faroe Island wild-caught salmon, arugula, cherry tomatoes, capers and shaved parmesan 14.50

Tartare di Tonno *

Avocado, soy sauce, sesame seeds, sesame oil and cilantro 16

Calamari Fritto Misto

Fried calamari and shrimp with lite spicy tomato sauce 22

Polpo alla Griglia

Grilled Mediterranean octopus, carrot puree, pickles, brussel sprouts 16

Burrata

Sliced tomato, prosciutto, balsamic reduction and country bread 16

Sautè di Cozze

Steamed mussels, sundried tomato, garlic, shallots, white wine, fresh tomato pomodoro sauce, crostini bread 16

Carciofi alla Griglia

Artichoke with crispy prosciutto and red pepper flakes and a hint of olive oil 12

Zuppa

Zuppa di Salmone

Creamy salmon soup, smoked salmon, avocado 12

Zuppa di Minestrone

Traditional Italian Minestrone soup made with fresh garden vegetables 12

Insalate

Insalata Cesare

Romaine lettuce, pancetta, focaccia croutons, parmigiano, homemade dressing, fried anchovies 12
Add chicken 5 Add shrimp 6

Insalata Carprese

Fresh heirloom tomatoes, mozzarella, balsamic reduction, basil 12

Flatbread

Scampi Flatbread

Diced baby shrimp, tomato sauce, fresh tomatoes, mozzarella and arugula 16

Prosciutto Flatbread

Prosciutto, tomato sauce, fresh tomatoes mozzarella and arugula 16

Pizza

Margherita

Fresh mozzarella, tomato sauce, basil 12

Biella

Mozzarella, porcini mushrooms, tomato sauce, cherry tomatoes, prosciutto, micro salad 17

Campagnola

Mozzarella, fresh sausage, mushrooms, tomato sauce 15

Rucola e Prosciutto

Mozzarella, san danielle prosciutto, parmigiano shavings, arugula, cherry tomatoes 16

Risotto

Risotto di Funghi

Arborio rice, portobello and cremini mushrooms with truffle oil 28

Risotto alla Ruota

Arborio rice, black truffles sauce, mixed inside a wheel of 24 months Parmigiano Reggiano and truffle oil 35

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your own risk, consult a physician.

Pasta Fresca

Spaghetti al Pomodoro Fresco

Home-made pomodoro sauce 16

Spaghetti a la Bolognesa

Home made bolognese sauce 20

Spaghetti ala Vongole

red or white sauce 22

Penne a la Vodka

Penne pasta with homemade vodka sauce 18

Add Shrimp 24

Tagliatelle alla Ruota

Creamy sauce, bacon, black truffle sauce, mixed inside a wheel of 24 months Parmigiano Reggiano and truffle oil 35

Tagliatelle Alfredo

Homemade tagliatelle pasta with creamy Alfredo sauce 18

Add Chicken 23

Add Shrimp 24

Tagliatelle al Frutti di Mare

Seafood medley in a bouillabaisse, touch of cream, cherry tomatoes 26

Tagliatelle ai Funghi

Homemade Tagliatelle pasta with portobello, white and cremini mushrooms 26

Shrimp Scampi

Spaghetti, Jumbo shrimp, asparagus, red pepper Flakes, garlic and oil 26

Ravioli Ripieni di Funghi

Mushroom filled ravioli, creamy mushroom sauce, parmigiano cheese, truffle oil 30

Ravioli di Spinaci

Spinach and ricotta cheese filled ravioli in a delicaded pink sauce 24

*Whole Wheat and Gluten Free upcharge 3

*all pastas are fresh, home-made daily

Carne e Pollo

Italian Pollo Speziato

Chicken breast seasoned with our chef's secret combination of spices, paired with French fries and arugula, cherry tomato salad 26

New York Steak ai Ferri

Dry aged NY strip grilled to perfection, paired with vegetables 39.50

Dry-aged Filet Mignon 8oz

Brandy cream mushroom sauce, vegetables 40

Pesce

Skin on pan seared Salmone

Faroe Island salmon, mash potatoes and brussel sprouts 28

Seabass

Pan seared seabass fillet with piccata sauce, jumbo shrimp, sautéed vegetables 42

Branzino

Grilled whole branzino, mussels, clams, shrimps, cherry tomatoes in bouillabaisse sauce 43

Branzino al Sale

Grilled whole branzino, stuffed with lemon,, baked in a salt crust to perfection, with mash potatoes or vegetables 50

Whole Maine Lobster

1 ½ pounds grill lobster with side of pomodoro pasta 38

Sides

Grilled Asparagus – Sautéed Broccoli
Truffle Fries - Gratin Mashed Potatoes 9

Dolci

Folletto Buono

Warm Brownie served with stracciatella gelato and chocolate ganache

Tiramisu Biella

our version of tiramisu 10

Crumble di Mele

Apple torrijas, cinnamon ice cream, caramelized apples 12

Gelato from Italy

Dulce de leche, stracciatella, coffee, tiramisu, nutella, cinnamon, chocolate 6 per 3 scoops

Sorbetto

Melon, guava, mango, strawberry, lemon 6 per 3 scoops

Souffle

Warm chocolate or caramel souffle with stracciatella ice cream 12

Digestif

Frangelico 10

Sambuca 10

Grand Marnier 12

Ameretto 10

Grappa Nonino 10

Caffè

espresso double 4.5

espresso 3.25

macchiato 3.5

lagrima 3

cappuccino 4.5

American 3

Aperitivi

Wianno Oysters*

Cocktail sauce, Horseradish sauce 3 each

Wianno Oysters Rockefeller*

Pancetta, cream sauce with gorgonzola and parmesan cheese 5 each

Shishito Peppers

With peppers, lemon and sea salt 6

Brussels Sprouts

Sauted in garlic and oil with a touch of balsamic reduction 9

Prosciutto Croquettes

Prosciutto di parma ham croquettes with guava marmalade 7

Avocado Crostino

Avocado toast, charred corn and goat cheese 8

Rolled Pear

In crispy prosciutto, creamy gorgonzola 10

Eggplant Parmigiana

Traditional tower of eggplant parmigiana 12

Zucchini Fritti

Delicious fried zucchini with a side of marinara sauce 10

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