

special Menu

VONGOLE

fresh clams in olive oil and garlic
450

OLIVA RAVIOLI ♥

spinach and ricotta ravioli in porcini
mushroom and cream
560

SALSICCIA CON RAVIOLI

sausage and mozzarella ravioli in
marinara sauce
520

FRUTTI DI MARE ♥

mixed seafood pasta in arrabbiata sauce
480

LORENZO PASTA

shrimp and broccoli pasta in olive oil and
garlic
460

GRASSO DI GRANCHIO PASTA

buttered crab paste pasta with scallops
450

SALSICCIA RAGU ♥

sausage meatballs in basil infused tomato
sauce with mozzarella
480

CACIO E PEPE

pecorino romano and pepper pasta
450

Oliva Ravioli

Lorenzo pasta

Frutti di Mare

Vongole

Salsiccia Ragù

Course

-SIDE OF CHOICE-

	RICE	PASTA	MASHED POTATO
COTOLETTA ALLA MILANESE breaded pork chop with fresh tomato dressing	330	400	430
CARNE ALLA PIZZAIOLA sautéd pork in tomato purée and garlic	320	390	420
CARNE CON DIGIONE sautéd pork slow-cooked in dijon mustard cream sauce	380	450	480
CARNE DI BURRO E AGLIO classic butter and garlic pork sautéd with rosemary	300	370	400

-all served with sautéd vegetables-
-pasta of choice is only limited to aglio e olio-



cotoletta alla milanese



carne alla pizzaiola



carne con digione



carne di burro e aglio

Pasta

CARBONARA ♥

relish in the authentic carbonara with egg, bacon, pepper, and parmesan

BOLOGNESE

slow-cooked bolognese sauce with beschamel

RIGATONI TARTUFATI ♥

cream-based pasta with mushroom and truffle oil

PESTO ALLA GENOVESE

homemade pesto sauce with nuts and olive oil

PENNE AL SALMONE

smoked salmon pasta in cream with capers and dill

PENNE ALLA VODKA ♥

flambéed bacon and garlic in vodka, tomato, and cream

AGLIO E OLIO ♥

simple garlic, parsley and olive oil

PASTA AL TONNO E CAPPERI

oil-based pasta with sun dried tomato, capers, olives, and tuna

all pasta priced at

- 280 -



Aglio e Olio



Rigatoni Tartufati



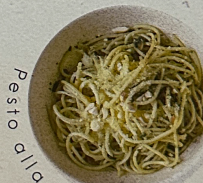
Penne al Salmone



Bolognese



Penne alla Vodka



Pesto alla Genovese



Carbonara



Pasta al Tonno e Capperi

Signature Menu

ARRABIATA

spicy sauce with tomato, garlic, crushed
chili flakes, and oregano

290

SPAGHETTI ALL'ASSASSINA

A.K.A the Barese spaghetti dish for having the pasta cooked
directly in the pan with tomato sauce

300

TARTUFO FORMAGGIO

cheesy cream-based pasta sautéd in butter,
garlic, and truffle oil

350

PUTTANESCA

vegetarian pasta in tomato/oil with garlic,
anchovies, olives, capers, and sun-dried tomato*

300

PASTA ALLA SORRENTINA

comforting pasta with fresh basil, tomato, and
loads of mozzarella

320

NORDICA

chef's special pasta in cream with garlic,
anchovies, vodka, and dill (suggestion: add chili)

300

PESTO E FUNGHI

a combination of pesto and beschamel
topped with mushroom and mozzarella

PEPPERONI

classic tomato, pepperoni, and mozzarella

NAPOLETANA

vegetarian pizza with anchovies, olives, and
capers, topped with mozzarella

all pizza priced at

- 200 -

Dessert

all dessert priced at

- 180 -

PANNA COTTA

sweetened cream with toppings of choice:
mango or strawberry

BUDINO

chocolate flavored Italian custard

TIRAMISU

fresh savoiardi soaked in coffee liqueur balance
with the mascarpone cream



-caffeinated-

☕ SNICKERDOODLE LATTE	190
☕ CARAMEL CREAM MATCHA LATTE	190
FRENCH VANILLA LATTE	180
MATCHA LATTE	180
☕ SPANISH LATTE	170
CARAMEL MACCHIATO	190
☕ SWEET CREAM COLD BREW	180
SALTED CARAMEL WHITE MOCHA	190
HAZELNUT WHITE MOCHA	190
CHOCOLATE CARAMEL FRAPPE	195
SALTED CARAMEL FRAPPE	195

-hot & caffeinated-

CAFFE LATTE (8OZ/12OZ/16OZ)	110/120/150
CAPPUCCINO (8OZ/12OZ)	115/125
AMERICANO (8OZ/12OZ/16/OZ)	80/90/120
ESPRESSO	90
GREEN TEA (12OZ)	140

-non-caffeinated-

VANILLA FRAPPE	190
STRAWBERRY FRAPPE	190
ICED CHOCOLATE	180
♥ MANGO SHAKE	180
STRAWBERRY SHAKE	180
STRAWBERRY LEMONADE	170
SOLA	90
(LEMON/STRAWBERRY)	

if you're tough, ask us for our magic iced tea ;)