

Sardinia

SINCE 2006

ASK ABOUT OUR DAILY SPECIALS

APPETIZERS

- Burrata, tomatoes, fresh basil 22
Veal Meatballs on a bed of garlic bruschetta 21
Sweetbreads, with caramelized onions, guanciale and sage 18
Eggplant Parmigiana 19
Crudo di Pesce, fresh raw fish marinated in lemon vinaigrette 24
Fritto Misto, squid, baby octopus, shrimp and zucchini 20
Grilled Baby Octopus, with black Venere risotto 19

SOUP 14

- Wild Asparagus
Blue Zone, Sardinia longevity soup with 3 beans, cauliflower & couscous

SALUMERIA

3 For \$29 5 For \$36

- Mortadella 18 Salame di Felino 17 Prosciutto San Daniele 24 Bresaola 23
Culatello 26 Salame di Cinghiale 26
Robiola 19 Pecorino Sardo 18 Taleggio 19
Pecorino Tartufato 21 Parmeggiano Reggiano 21 Pecorino Toscano 19

SALADS

- Tricolore, rugola, radicchio, endive & Ventresca tuna 20
Mykonos, tomatoes, mix green, Kalamata olives, feta cheese & red onions 22
Baby Gem, baby romaine, avocado, toasted almonds & zucchini 19
Cesar Salad, baby gem, croutons & parmesan 19
Octopus Salad, cannellini beans, grape tomatoes, black olives, orange,
baby gem & string beans 22

PIZZA

- Margherita 18 Italian Ham & Mushrooms 21 Salamini "Pepperoni" 19
4 Stagioni, olives, artichokes, mushrooms, ham 22

Sardinia

SINCE 2006

PASTA

- Bucatini, all'amatriciana 17/25
Garganelli, with wild mushrooms and black truffle pesto 18/26
Pappardelle Bolognese, with filet mignon ragu 17/25
Malloreddos, wild boar ragu 18/26
Spaghetti Vongole, baby clams, tomato, basil 18/26
Ravioli, ricotta, spinach, in tomato sauce or butter & sage 16/23
Spaghetti Bottarga di Muggine, with artichokes 21/29
Gnocchi Verdi, spicy pink sauce 16/24
Sardinian Fregola, couscous with fresh seafood 22/30

Gluten Free pasta available upon request. Add \$4

WOODOVEN BAKED VEGETABLES

3 For \$28 5 For \$36

- Brussel Sprouts 14 Roasted Beets 16 Broccoli Rabe 16
Garlic Spinach 16 Baby Artichokes 21 Aparagus with Pecorino Tartufato 18
Cauliflower Grana Gratin 16

MEATS

Served with one side. Ask server

- Rack of Lamb, scottadito in Barolo reduction with broccoli rabe 42
Bistecca, *24oz bone-in rib eye steak 72
Medallions of Veal Milanese Style 52
Pork Tenderloins, with onions, rosemary in a balsamic glaze 39
Parm, 12oz bone in chicken breast parmigiana 32
Poulet Rouge, roasted half free range chicken 34
Skirt Steak 34

FISH

Served with one side. Ask server

- Cioppino, Sardinian style fresh fish stew 42
Wood oven baked Branzino 38
Grilled Mediterranean Octopus 36
Baked Salmon with braised fennel 36
Gamberoni al Forno, grilled head-on jumbo shrimp 46

CONSUMER ADVISORY

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a Foodborne illness. We recommend to order your food well done. ORDER AT YOUR OWN RISK