

ANTIPASTI

TAGLIERE GIOIA \$26

Selection of Italian salami and cheese

POLPETTE DI GRANCHIO \$23

Homemade crab cakes served with arrabbiata sauce

FRITTO \$25

Fried calamari and shrimp, served with aioli sauce

BURRATA \$23

Burrata, Italian prosciutto, arugula

COZZE AL VINO BIANCO \$19

Fresh Mediterranean mussels in a garlic white wine sauce

CHEF CRISTIANO`S POLPETTE \$15

Homemade meat balls consisting beef&veal served with tomato sauce and grated parmesan cheese

BRESAOLA DELLA VALTELLINA \$20

Imported Italian air dried beef, thinly sliced served with arugula, vinaigrette and shaved parmesan cheese lemon

ZUPPA E INSALATE

CARCIOFI \$18

Crispy artichokes, arugula, 24 month aged Parmigiano Reggiano served with lemon dressing

INSALATA DELLA CASA \$10

Spring mix salad with balsamic vinaigrette

CAESAR SALAD \$17

Romaine lettuce with homemade Caesar dressing, croutons and shaved parmesan cheese

MINISTRONE \$12

Italian vegetable soup

PASTA

GIOIA NEI PACCHERI <i>Tableside</i>	\$26
paccheri Mancini, Fresh tomato, 22-month aged Parmigiano Reggiano	
*price per guest, tableside preparation available for a minimum of 2 guests	
FETTUCCINE	\$26
Homemade pasta with meat ragu	
RIGATONI	\$25
Large tubular pasta with vodka sauce, green peas and crumbled sausage	
CACIO & PEPE	\$23
Mancini spaghetti, Pecorino Romano cheese, tellicherry black pepper	
CACIO & PEPE <i>Tableside</i>	
Tableside finishing in aged Parmigiano Reggiano	\$28
LINGUINE	\$33
Mancini linguine, fresh Apulian style clams in white wine sauce	
RISOTTO	MP
Acquarello 1-year aged Carnaroli rice, selection of seasonal ingredients	
CASONCELLI ALLA BERGAMASCA	\$25
Chef Cristiano`s hometown stuffed pasta with mortadella, prosciutto, sausage, sage and pancetta	
	brown butter,
LINGUINE ALLO SCOGLIO	\$38
Linguine sautéed with black mussels, clams, shrimp, calamari and scallops	
sauce	in a tomato

SECONDI

LA PARMIGIANA **\$29**
Baked organic eggplant, mozzarella cheese, basil, 22-month aged Parmigiano Reggiano

BRANZINO ALLA GRIGLIA **\$41**
Grilled butterflied Mediterranean sea bass, oregano, lemon oil

POLLO PATATE & ROSMARINO **\$29**
Bone-in Chicken with fresh rosemary and white wine garlic sauce

SALMONE **\$29**
Organic grilled Faroe salmon

MILANESE **\$65**
Grissini-breaded veal chop Milanese, arugula & datterini tomato served with chips

FILETTO **\$59**
8oz Beef filet served with red wine sauce
*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PIEDMONTESE STRIP **\$52**
14oz Northwest Meats Piedmontese NY Strip
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AGNELLO DEL COLORADO **\$90**
Grilled lamb chop
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CONTORNI

SPINACI **\$8**
Sautéed spinach with garlic

BROCCOLINI **\$8**
Roasted broccolini with light oil

CAPONATA **\$12**
Sautéed vegetables, olives, capers, pine nuts

\$8

\$8

\$12

with seasalt

PUREE DI PATATE **\$8**
Homemade mashed potatoes

PATATE AL FORNO **\$8**
Rosemary roasted potatoes

CHIPS **\$6**
Homemade fresh cut chips