

## 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 dressing lemon

**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

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