

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, lemon vinaigrette and shaved parmesan cheese	

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>	\$28
Tableside finishing in aged Parmigiano Reggiano	
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, brown butter, sage and pancetta	
LINGUINE ALLO SCOGLIO	\$38
Linguine sautéed with black mussels, clams, shrimp, calamari and scallops in a tomato sauce	

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	
<small>*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.</small>	
PIEDMONTESE STRIP	\$52
14oz Northwest Meats Piedmontese NY Strip	
<small>*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.</small>	
AGNELLO DEL COLORADO	\$90
Grilled lamb chop	
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CONTORNI

SPINACI	\$8	PUREE DI PATATE	\$8
Sautéed spinach with garlic		Homemade mashed potatoes	
BROCCOLINI	\$8	PATATE AL FORNO	\$8
Roasted broccolini with light oil		Rosemary roasted potatoes	
CAPONATA	\$12	CHIPS	\$6
Sautéed vegetables, olives, capers, pine nuts with seasalt		Homemade fresh cut chips	