

We designed this menu to take you on a journey through Italy, with dishes inspired by its distinct regions and culinary traditions. Every preparation reflects thoughtful ingredients and respectful technique. To preserve the integrity of these recipes, we kindly ask that you refrain from customizations so you may enjoy each dish as it is intended. Simple adjustments and dietary needs may be accommodated when possible - *The Crocco Family*

APPETIZERS

ZUPPA DEL GIORNO 12

SFORNATINO DI MELANZANE 18
SLOW COOKED EGGPLANT SOUFFLE WITH BURRATA FONDUTA & LIGHT TOMATO SAUCE

BASTONCINI DI POLENTA 13
CRISPY POLENTA STICKS WITH BOLOGNESE SAUCE FOR DIPPING

CAPRESE TRADIZIONALE 16
BUFFALO MOZZARELLA, HEIRLOOM TOMATOES, BASIL AIOLI

FRITTURE MISTA 19
LIGHTLY FRIED CALAMARI & VEGETABLES WITH BASIL AIOLI

POLPO ALLA GRIGLIA 25
MARINATED GRILLED OCTOPUS, RED PEPPER SAUCE, FENNEL, BABY ARUGULA, LEMON & CAPERS

BURRATA CON PROSCIUTTO 20
IMPORTED BURRATA, AGED PROSCIUTTO DI PARMA, FIG-BALSAMIC GLAZE, BREADSTICKS

POLPETTE AL SUGO 14
"NONNA'S" BEEF MEATBALLS IN TOMATO SAUCE, WARM BREADSTICKS

TAGLIERE MISTO DI SALUMI E FORMAGGI 30
SIGNATURE BOARD OF ITALIAN CHEESE & SALUMI.

TARTARE DI MANZO 25
HAND-CHOPPED BEEF, CAPERS, PARMIGIANO, QUAIL EGG YOLK

TUNA TARTARE 26
HAND CUT TUNA WITH AVOCADO, CITRUS & HERBS

ARANCINI 16
SAFFRON RISOTTO, PANCETTA, MOZZARELLA TOPPED WITH BURRATA FONDUTA



CROSTONI

CLASSICO 14
CHERRY TOMATOES, SCALLIONS, BASIL, EVOO

FUNGHI E CACIOCAVALLO 15
SAUTEED MIXED MUSHROOMS, CACIOCAVALLO

PROSCIUTTO, RICOTTA E FICHI 17
CREAMY LEMON RICOTTA, PROSCIUTTO DI PARMA, HOT HONEY, FRESH THYME

INSALATE

Grilled Chicken 10/Grilled Salmon 15/ Shrimp 13/ Burrata 13

CITRUS FENNEL 15
SHAVED FENNEL, ORANGE, BABY ARUGULA, OLIVES, LEMON DRESSING

CRUNCHY 15
GREENS, CUCUMBER, RADISH, TOMATOES, PUMPKIN, SUNFLOWER SEEDS, CROUTONS

BARBABIETOLE 15
WARM RAINBOW BEETS, ARUGULA, GOAT CHEESE, TOASTED ALMONDS, BALSAMIC

BOCCA 15
ARUGULA, PEARS, PECORINO, WALNUTS, HONEY

CONTORNI

VERDURE AL FORNO 16
ROASTED VEGETABLES, GARLIC AND HERBS

BROCCOLI RABE 11
SAUTEED WITH GARLIC AND CHILI

ROASTED POTATOES 10
CRISPY WITH ROSEMARY AND HERBS

SPINACH 11
OLIVE OIL AND GARLIC

PRIMI

GNOCCHI ALLA SORRENTINA CON BURRATA 24
POTATO GNOCCHI BAKED IN TOMATO SAUCE, TOPPED WITH FRESH BURRATA

TROFIE AL PESTO E GAMBERI 26
HOMEMADE PESTO, SUNDRIED TOMATOES AND SHRIMP

LINGUINE ALLA VONGOLE 26
LINGUINE WITH MANILA CLAMS, GARLIC, PARSLEY EVOO

PACCHERI AL NERO DI SEPPIA 30
SQUID-INK PASTA WITH SHRIMP, SCALLOPS & CALABRIAN NDUJA

LASAGNA DELLA CASA 24
LAYERS OF BOLOGNESE, BECHAMEL & PARMIGIANO

ORECCHIETTE CON CIME DI RAPA E SALSICCIA 24
BROCCOLI RABE PESTO, CRUMBLIED SPICY SAUSAGE, GARLIC

PAPPARDELLE AL RAGU DI AGNELLO 29
HOUSE-MADE PAPPARDELLE, BRAISED LAMB RAGU, SHAVED PECCORINO

FETTUCINE ALLA BOLOGNESE 24
HOMEMADE FETTUCINE WITH BEEF RAGU, GRANA PADANO

SPAGHETTONI ALLA CARBONARA 26
GUANCIALE, EGG, PECORINO ROMANO, BLACK PEPPER

SPAGHETTONI CACIO E PEPE AL TARTUFO NERO 27
PECORINO, BLACK PEPPER, BLACK TRUFFLE

TORTELLINI AL FORMAGGIO E PROSCIUTTO 24
CHEESE TORTELLINI IN PARMIGIANO- TALEGGIO SAUCE WITH HAM & PEAS

FILEI CALABRESI 26
HOMEMADE CALABRIAN FUSILLI WITH PORCINI MUSHROOM, CRUMBLIED SWEET SAUSAGE & PANCETTA

RAVIOLO DEL GIORNO DP
HOMEMADE DAILY BY OUR CHEF

SECONDI

SALMONE IN PADELLA 30
PAN-SEARED SALMON, STUFFED WITH ASPARAGUS & SUNDRIED TOMATOES; SERVED IN SAFFRON-LEMON GARLIC SAUCE

BRANZINO AL FORNO 33
FILET OF MEDITERRANEAN SEABASS BAKED WITH FRESH HERBS, SPICES, WHITE WINE SAUCE, LEMON, GARLIC, PARSLEY, EVOO

GALLETTO 28
GRILLED CORNISH HEN MARINATED WITH FINE HERBS & SPICES

MILANESE 27
PAN-FRIED CHICKEN CUTLET, LIGHTLY BREADED; GREEN SALAD

COSTOLETTE DI AGNELLO ALLA GRIGLIA 38
GRILLED RACK OF LAMB; MINT-BALSAMIC HERB REDUCTION

BISTECCA AI FERRI 38
GRILLED SEASONED SIRLION; ROSEMARY GREEN-PEPPERCORN SAUCE

BISTECCA DI MAIALE 34
CHAR-GRILLED PORK CHOP, RED-FRUIT REDUCTION

COSTOLETTA DI VITELLO 42
GRILLED VEAL CHOP SERVED WITH SAUTEED PORCINI MUSHROOMS WITH TOUCH OF TRUFFLE AND MASHED POTATO SOUFFLE

ITALIAN-AMERICAN CLASSICS

POLLO PARMIGIANO 32

POLLO SCARPARELLO OFF BONE 33

PENNE ALLA VODKA 24