
TO START

ANTIPASTI**Solo Famous Patatine Fritte**

HOMEMADE POTATO CHIPS WITH GORGONZOLA TRUFFLE SAUCE

Calamari Fritti

FRIED CALAMARI, SICILIAN SEA SALT AND LEMON WEDGES

Polpettine Fritte

FRIED VEAL MEATBALLS, JERSEY LONG HOT PEPPER AND RICOTTA

Polenta alla Rosato

SOFT POLENTA TOPPED WITH ROASTED SAUSAGE, TOMATOES AND GORGONZOLA CHEESE

Focaccia Mozzarella, Prosciutto e Reggiano

FOCACCIA, FRESH MOZZARELLA, PROSCIUTTO DI PARMA, ROASTED PEPPERS, SOPRESSATA, AND PARMIGIANO

Involtini di Gamberi e Prosciutto

JUMBO SHRIMP WRAPPED IN PROSCIUTTO IN A SHERRY SAUCE

Saltimbocca alla Giorgio

PROSCIUTTO & MOZZARELLA BAKED IN GIORGIO BREAD

Carciofi alla Giudea

LIGHTLY FRIED LONG STEM ARTICHOKE

Polpette di Melanzane

EGGPLANT MEATLESS MEATBALLS

INSALATE E CARPACCI

11	Spinaci Caprino e Noci	12
	BABY SPINACH, FRESH GOAT CHEESE, WALNUTS, LEMON CITRONETTE	
15	Insalata Cesare	12
	ROMAINE HEARTS, PARMIGIANO REGGIANO AND CROUTONS... ANCHOVIES UPON REQUEST	
14	Insalata Mista	9
	MIXED GREEN SALAD TOSSED WITH OUR OWN BALSAMIC VINAIGRETTE	
14	Rucola con Fragole	12
	ARUGULA, STRAWBERRY BALSAMIC VINAIGRETTE AND GOAT CHEESE	
19	Insalata alla Pera	14
	ARUGULA, PEAR, GORGONZOLA, WALNUTS AND CRISPY PANCETTA	
15	Carpaccio Di Manzo	13
	THIN SLICED BEEF, BABY ARUGULA, SHAVED PARMIGIANO REGGIANO AND CAPERS	
14	Burrata Zucchini	12
	FRESH BURRATA WRAP IN GRILLED ZUCCHINE BALSAMIC GLAZE	
12	Salmone per insalata	12
	WILD SALMON ADD TO ANY SALAD	
12		

PRIMI

Farfalle all'Ammiano

BOWTIES, SHRIMP, SCALLOPS AND SEAFOOD IN A SECRET FAMILY SAUCE

Tagliatelle alla Rustica

MUSHROOMS, PEAS, SAUSAGE WITH A TOUCH OF CREAM AND SPICES

Linguine ai Frutti di Mare

LINGUINI WITH MUSSELS, CLAMS, CALAMARI AND SHRIMP

Penne Solito

CHICKEN, SPINACH, PORTOBELLO, GARLIC, OLIVE OIL AND PARMIGIANO

Fiochetti Pere & Asiago

BEGGARS PURSES FILLED WITH PEAR IN A WALNUT SAUCE

Pappardelle Amalfi

SHRIMP, TOMATOES, PORTOBELLO AND FRESH HERBS WITH LEMON CREAM SAUCE

Spaghetti alle Zucchine

HOMEMADE SPAGHETTI, CREAMY PESTO WITH ZUCCHINE, CRISPY PANCETTA, AND PINENUTS

26	Tagliatelle alla Bolognese	22
	BOLOGNA AUTHENTIC MEAT SAUCE AWARD WINNING	
23	Lasagna Classica all'Emiliana	24
	HOMEMADE BECHAMEL' LASAGNA EMILIANA	
	Bucatina all'Amatriciana	23
29	GUANCIALE, ONION, CHILI FLAKE, LIGHT POMODORO	
	Raviolo del Giorno	A/S
22	CHEF DAILY FRESH RAVIOLI PREPARATION	
	Cacio e Pepe	22
	HOMEMADE CHITARRA WITH FRESH GROUND PEPPER AND PECORINO ROMANO	
23		
	Gnocchi al Telefono	24
24	LIGHT POMODORO, FRESH BURRATA, BASIL	
	Mario & Lisa Fusilli Calabresi	24
	HOMEMADE FUSILLI WITH JUMBO SHRIMP IN A LIGHT POMODORO	
22		

SECONDI

WE FEATURE FRESH FISH AND PRIME CUTS OF STEAK DAILY, PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION

Ossobuco di Maiale

CENTER CUT PORK SHANK GREMOLATA AND POLENTA

Vitello alla Milanese con Rucola e Cipolla

BREADED VEAL, BABY ARUGULA, SPANISH ONIONS AND FRESH TOMATOES

Vitella Mediterranea

VEAL CUTLETS ARTICHOKE TOMATO OLIVES SERVED WITH ROASTED PEPPER AND PORTOBELLO

Scaloppine di Pollo alla Mamma Carmen

CHICKEN SCALOPPINI IN A LEMON SAUCE SERVED OVER SPINACH

Saltimbocca alla Romana

VEAL MEDALLIONS, SAGE AND PROSCIUTTO SERVED WITH SPINACH

28	Straccetti di Pollo	24
	PAPER THIN CHICKEN BREAST	
28	G+O ORGANIC ARUGULA	
	Vitella alla Parmigiana	28
	POUNDED VEAL CUTLET PARMIGIANA STYLE SERVED OVER BUCATINI	
26	Melanzane alla Don Michele	25
	CLASSIC EGGWASH EGGPLANT PARMIGIANA OVER PASTA	
23	Bistecca del giorno	A/S
	DAILY FEATURE OF STEAK OR CHOP	
28		

CONTORNI

ALL SIDES ARE 8.5

Truffle Steak Fries	Sautéed Spinach
Broccoli Rabe	Rosemary Potatoes
Long Hot Peppers	Cavolfiore al Parmigiano

