

## *Zuppa*

Tortellini in Brodo 10  
(Fresh Tortellini, Chicken Broth, Parmesan)

## *Insalate*

Arugula Salad 11  
(Arugula, Bosc Pear, Walnut, Lemon Dressing, Shaved Parmesan, White Balsamic Glaze Finish)

Insalata ai Frutti di Mare 21  
(Shrimp, Octopus, Calamari, Beans, Bell Pepper Mix, Arugula, Lemon Dressing)

Caesar Salad 11  
(Romaine Lettuce, Calabrian Crouton, Shaved Parmesan, House Made Traditional Caesar Dressing)

Caprese Salad 13  
(Fresh Mozzarella, Roma Tomato, Peperonata, Pesto Genovese, Extra-Virgin Olive Oil & Balsamic Glaze Finish)

## *Antipasti*

Peach Burrata 19  
(Fresh Burrata, Baked Peach, Asparagus, Crispy Prosciutto di Parma, Rainbow Mix, House Made White Balsamic Glaze Finish)

Sicilian Arancini 17  
(Rice Balls filled with Beef Ragù)

Calamari Fritti 21  
(Fried Calamari Served with House Made Marinara Sauce)

Involtini di Melanzane 18  
(Breaded Eggplant, stuffed with Fresh Ricotta, Sicilian Marinara Sauce, topped with Parmigiano Reggiano and Mozzarella) \*Oven Baked

Polpettone della Nonna 19  
(House Made Meatballs, Bell Pepper Mix, Tomato Sauce, Mozzarella, Extra Virgin Olive Oil)

Polpo alla Griglia 25  
(Grilled Octopus marinated with Grape Tomato, Garlic, Asparagus and Fresh Lemon Dressing served with Potato Purée Salad)

Escargot a la Bourguignonne 18  
(Escargot, Butter, Garlic, Parsley)

Grilled Mix for two 40  
(Grilled Calamari, Shrimp, and Octopus)

## *Pasta*

Pollo alla Parmigiana e Manicotti 26  
(Breaded Chicken Breast, House Made Ricotta Stuffed Manicotti, Tomato Sauce, Mozzarella.) \* Oven Baked

Orecchiette Le Onde 28  
(Shrimp, Fresh Shallot, Fava Beans, Brandy Rose Creamy Sauce)

Lobster Ravioli 32  
(Sautéed Crab Meat and Rose Cognac Cream Sauce)

Penne alla Vodka 22  
(Pancetta, Pea, Fresh Shallot, Vodka Rose Cream Sauce)

Linguine Di Mare 35  
(Mussels, Clams, Shrimp, Calamari, Cherry Tomato, Garlic Butter White Wine Sauce)

Penne di Funghi e Pollo 24  
(Chicken Breast, Wild Mushroom, Pink Creamy Sauce)

Spaghetti con Gamberi 29  
(Shrimp, Lemon Zest, Mint, Pecorino Romano, Toasted Almonds, Garlic Butter White Wine Sauce)

Linguine con Vongole 25  
(Clams, Garlic-Butter-White Wine Sauce)

Gnocchi Gorgonzola 25  
(Sage, Gorgonzola, Cream Sauce, Toasted Shaved Almonds Finish)

Tortellini Tricolore alla Boscaiola 29  
(Wild Mushrooms, Mild Italian Sausage, Truffle Alfredo Sauce, finished with Pecorino Romano and Truffle Oil)

Orecchiette con Rapini e Salsiccia 23  
(Tuscany Sausage, Broccoli Rabe, Cherry Tomato, Garlic-Butter-White Wine Sauce)

Pasta Napoletana 22  
(Tortellini Pasta, Grape Tomatoes, Marinara Sauce, Parmigiano Reggiano, Black Olives, Burrata Cheese)

Gnocchi alla Sorrentina 22  
(Homemade Marinara Sauce, Fresh Mozzarella, Extra Virgin Olive Oil, Parmigiano Reggiano)

Spaghetti con Polpette 25  
(House Made Meatballs, Fresh Tomato Sauce, Smoked Mozzarella)

## *Drinks*

Soft Drinks 5

Acqua Panna 8

San Pellegrino 8

Espresso 4

Cappuccino 5

*Fish of the Day* MP

*Dessert of the Day* 10



*Le Onde*

*Ristorante*