

Zuppa

Tortellini in Brodo 8
(Fresh Tortellini, Chicken Broth, Parmesan)

Insalate

Arugula Salad 9
(Arugula, Bosc Pear, Walnut, Lemon Dressing, Shaved Parmesan, White Balsamic Glaze Finish)

Insalata ai Frutti di Mare 18
(Shrimp, Octopus, Calamari, Beans, Bell Pepper Mix, Arugula, Lemon Dressing)

Caesar Salad 9
(Romaine Lettuce, Calabrian Crouton, Shaved Parmesan, House Made Traditional Caesar Dressing)

Caprese Salad 12
(Fresh Mozzarella, Roma Tomato, Peperonata, Pesto Genovese, Extra-Virgin Olive Oil & Balsamic Glaze Finish)

Antipasti

Peach Burrata 17
(Fresh Burrata, Baked Peach, Asparagus, Crispy Prosciutto di Parma, Rainbow Mix, House Made White Balsamic Glaze Finish)

Sicilian Arancini 15
(Rice Balls filled with Beef Ragù)

Calamari Fritti 17
(Fried Calamari Served with House Made Marinara Sauce)

Melanzane Napoleone 14
(Fried Breaded Eggplant, Fresh Mozzarella and Parmesan in a Sicilian Marinara Sauce)

Polpettone della Nonna 16
(House Made Meatballs, Bell Pepper Mix, Tomato Sauce, Mozzarella, Extra Virgin Olive Oil)

Polpo alla Griglia 21
(Grilled Octopus, Cherry Tomato Confit)

Escargot a la Bourguignonne 15
(Escargot, Butter, Garlic, Parsley)

Grilled Mix for two 37
(Calamari, Shrimp, Octopus)

Pasta

Pollo alla Parmigiana e Manicotti 24
(Breaded Chicken Breast, House Made Ricotta Stuffed Manicotti, Tomato Sauce, Mozzarella.) * Oven Baked

Bucatini con Ragù di Agnello 24
(Lamb Ragù, Fresh Ricotta, Truffle Oil)

Lobster Ravioli 29
(Sautéed Crab Meat and Rose Cognac Cream Sauce)

Penne alla Vodka 18
(Pancetta, Pea, Fresh Shallot, Vodka Rose Cream Sauce)

Linguine allo Scoglio 35
(Langostino, Clams, Shrimp, Calamari, Cherry Tomato, Garlic Butter White Wine Sauce)

Penne di Funghi e Pollo 23
(Chicken Breast, Wild Mushroom, Pink Creamy Sauce)

Bucatini con Gamberi 26
(Shrimp, Lemon Zest, Mint, Pecorino Romano, Toasted Almonds, Garlic Butter White Wine Sauce)

Linguine con Vongole 24
(Clams, Garlic-Butter-White Wine Sauce)

Gnocchi Gorgonzola 23
(Sage, Gorgonzola, Cream Sauce, Toasted Shaved Almonds Finish)

Orecchiete con Sugo di Tonno e Acciughe 25
(Italian Tuna, Black Oil-Cured Olives, Fresh Chili Pepper, Juicy Tomato, Anchovy, Olive Oil)

Orecchiette con Rapini e Salsiccia 19
(Tuscany Sausage, Broccoli Rabe, Cherry Tomato, Garlic-Butter-White Wine Sauce)

Gnocchi alla Sorrentina 19
(House Made Marinara Sauce, Fresh Mozzarella, Pecorino Calabrese, Extra Virgin Olive Oil)

Bucatini con Polpette 22
(House Made Meatballs, Fresh Tomato Sauce, Smoked Mozzarella)

Drinks

Soft Drinks 3

Acqua Panna 7

San Pellegrino 7

Espresso 3

Cappuccino 4

Tea 3

Fish of the Day

MP

Dessert of the Day

8



Le Onde

Ristorante