

ANTIPASTI

- 032 BRUSCHETTA**
Grilled focaccia with chopped Roma tomatoes, basil, garlic and e.v.o.o. 6
- ZUPPA DELLA SERA**
This evening's soup
- 033 CALAMARI FRITTI**
Crispy calamari "fries" with fiery Sriracha aioli 10
- 033 ROLLATINI MELANZANE**
Golden fried eggplant rolled with roasted peppers, spinach and mozzarella cheese 10
- 035 CARPACCIO "TARTARE"**
Our interpretation of carpaccio accented with shaved romano, arugula, capers and crostini 14
- 027 "EGGS N BACON"**
Mascarpone polenta topped with luscious braised pork belly garnished with a sunny side egg 10
- 022 COZZE E VONGOLE**
Mussels and clams simmered in a spicy plum tomato broth with grilled crostini 12
- 025 ARANCINI CON BASILICO**
Classic risotto balls filled with basil pesto and Italian cheeses 9
- 032 BURATTA AL FORNO**
Imported burrata baked with slow roasted marinated tomatoes served with toast points 11
- 035 ANTIPASTO**
Selection of grilled and marinated vegetables, meats and cheeses 15

IN THE HANDS OF THE CHEF

For Foodies, a nightly inspired appetizer with
NO limitations or substitutions

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PLEASE ASK YOUR SERVER FOR DETAILS

INSALATA

ADD GORGONZOLA CHEESE TO A SALAD *1.50

THE ROVEZZI

Mixed greens, roasted peppers, artichoke hearts, cherry tomatoes, balsamic vinaigrette 6

CAESARE

Crisp romaine, creamy Caesar dressing, house made croutons, pecorino Romano 5 | 9

SPINACE E RUCOLA

Baby spinach and spicy arugula, with fresh strawberries, peppered pecans, gorgonzola, shallot vinaigrette 9

COMMANDER'S PALACE

Our salute to the wonderful New Orleans fare: Chopped romaine, hard boiled egg, red onions, tomatoes, smoked bacon and creamy Parmigiano dressing 9

CAPRESE CLASSICO

Fresh mozzarella layered with vine ripe tomatoes and fresh basil, finished with garlic infused olive oil 10

PIZZETTE

STONE FIRED FLATBREAD PIZZAS 9

Fig jam | gorgonzola | caramelized onions

011

Tomato | fresh mozzarella | basil red onion

032

Prosciutto | fontina | arugula | Parmigiano Reggiano

033

Basil pesto | ricotta | fire roasted peppers

021

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

Consuming raw or undercooked foods increases your risk of foodborne illness.

A gratuity of 20% will be added to your check for parties of 8 or more. We humbly charge \$5 for each entrée that is shared.

WHITES



SPARKLING WINE SPLITS | 187ml

- 011 **PROSECCO** *CAVIT "Lunetta"* Veneto, Italy 9
- 012 **PROSECCO** *CANTINE MASCHIO* Veneto, Italy 10
- 013 **BRACHETTO** *ROSA REGALE* Piedmont, Italy 11



SPARKLING WINE HALF BOTTLES | 375ml

- 122 **MOSCATO D'ASTI** *SARACCO* Piedmont, Italy 33
- 125 **PINOT NOIR-CHARDONNAY** *TAITTINGER "La Francaise Brut"* Champagne, France 55
- 126 **PINOT NOIR-CHARDONNAY** *BOLLINGER "Special Cuvee Brut"* Champagne, France 60
- 129 **CHARDONNAY** *FERRARI BRUT* Trento, Italy 21



SPARKLING WINES | 750ml

- 131 **PROSECCO** *BORGO DEL COL ALTO* Veneto, Italy 38
- 133 **MOSCATO D'ASTI** *VIETTI* Piedmont, Italy 42
- 138 **PROSECCO** *ABATI REGALI* Friuli, Italy 44
- 139 **CHARDONNAY** *FERRARI BRUT* Trento, Italy 40



WHITE WINES BY GLASS | 187ml

- 021 **PINOT GRIGIO** *IL DONATO* Puglia, Italy 7
- 022 **RIESLING** *CHATEAU SAINTE MICHELLE* Washington 8
- 023 **SAUVIGNON BLANC** *NOBILO* Marlborough NZ 8
- 025 **CHARDONNAY** *DREAMING TREE* California 9
- 027 **ALBARIÑO** *COLUMNA* Galicia, Spain 10



WHITE WINES IN BOTTLE | 750ml

- 242 **ROERO ARNEIS** *GIACOSA FRATELLI* Neive, Italy 43
- 243 **CHARDONNAY** *BYRON* Santa Barbara, CA 38
- 245 **CHARDONNAY** *ABATI REGALI* Grave Del Friuli, Italy 42
- 250 **CHARDONNAY** *SONOMA CUTRER RUSSIAN RIVER RANCHES* Sonoma, CA 52
- 251 **CHARDONNAY** *STAG'S LEAP "Karia"* Napa Valley, CA 65
- 244 **CORTESE DI GAVI** *LA SCOLCA* Piedmont, Italy 42
- 247 **PINOT GRIGIO** *HOFSTATTER* Alto Adige, Italy 39
- 253 **SAUVIGNON BLANC** *ST. CLAIR "Pioneer Block 18"* Marlborough, NZ 49
- 254 **VERMENTINO** *SADA* Tuscany, Italy 39
- 255 **ANFORA VERDICCHIO** *DEI CASTELLI DI JESI CLASSICO GARAFOLI* Marche, Italy 39
- 256 **SAUVIGNON** *RIVERA "Terre al Monte"* Apulia, Italy 38

PASTA — DA — MANO



THESE PASTAS ARE **HANDMADE**

in our restaurant using
imported durum semolina
and “00” flour
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- 034 349 BUCATINI CON POLPETTE**
Bucatini pasta with Papa Rovezzi’s famous meatballs 16
- 034 430 RADIATORE PASTA CON VODKA SALSA ROSSA**
Fresh pasta “wagon wheels” with a prosciutto and crushed tomato vodka sauce with a touch of cream and hot pepper 17
- 038 242 LASAGNA AL FORNO**
Our classic Lasagna Bolognese. Fresh pasta layered with rich meat sauce, ricotta, mozzarella and romano cheeses 16
- 011 131 FETTUCINI PEPE**
Pan roasted scallops over black pepper fettuccini served carbonara style with crisp pancetta and Romano cream 21
- 032 350 PAPPARDELLE BOLOGNESE**
Wide ribbon pasta tossed in a rich Bolognese of beef, pork and veal garnished with ricotta and fresh basil 18
- 012 352 LINGUINI ALLA CALABRESE**
Shrimp and clams simmered in a spicy pomodoro broth with roasted garlic and sweet cherry tomatoes 20
- 023 256 CAVATELLI**
Crumbled hot sausage and broccolini tossed with cavatelli in garlic, white wine and Parmigiano Reggiano 18
- 027 255 TORTELLI ALL’ARAGOSTA**
Giant lobster and ricotta filled tortelli simmered with shrimp and scallops in lobster-sherry cream
- 034 349 GNOCCHI CHRISTOPHORO**
Unbelievably light hand made potato gnocchi, pan fried and tossed with marinara, fresh mozzarella and diced meatballs 17

POLLO • PESCE • CARNE

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| <p>BRASATO 034 429
Fork tender slow braised beef short rib over creamy mascarpone polenta 20</p> <hr style="border-top: 1px dotted #000;"/> <p>MERLUZZO 021 247
“MY WIFE’S FAVORITE!”
Biscotti coated fresh cod with Chef’s smashed potato, finished with citrus-fresh herb butter sauce 19</p> <hr style="border-top: 1px dotted #000;"/> <p>BISTECCA 035 435
Fire grilled top sirloin steak presented over sweet potato hash, finished with tangy BBQ demi glace 21</p> <hr style="border-top: 1px dotted #000;"/> <p>FILETTO DI MANZO 031 425
Chef’s presentation of Filet Mignon of the evening</p> | <p>023 256 SALMONE
Whole grain mustard roasted salmon filet over braised organic lentils 22</p> <hr style="border-top: 1px dotted #000;"/> <p>011 254 CAPESANTE
Seared jumbo scallops with a sun dried tomato and fresh ginger crumb, presented over celery root purée accompanied by potato and vegetable of the evening 23</p> <hr style="border-top: 1px dotted #000;"/> <p>032 357 VITELLO PARMIGIANO
Pan fried milk fed veal, with mozzarella and marinara accompanied by a side of fresh pasta 23</p> <hr style="border-top: 1px dotted #000;"/> <p>032 357 POLLO PARMIGIANO
Pan fried boneless chicken breast, with mozzarella and marinara, side of fresh pasta 19</p> |
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REDS



RED WINES BY GLASS | 187ml

- 031 **CABERNET SAUVIGNON** *AVALON* California 7
- 032 **CHIANTI** *CAPOSALDO* Tuscany, Italy 8
- 033 **GARNACHA** *ARTAZURI* Navarra, Spain 8
- 034 **MERLOT** *MURPHY-GOODE* California 9
- 035 **VALPOLICELLA RIPASSO** *MASI "Campofiorin"* Veneto, Italy 10
- 037 **MALBEC** *CRIOS DE SUSANA BALBO* Mendoza, Argentina 9
- 038 **TUSCAN BLEND** *LA MAIA LINA "Gertrude"* Tuscany, Italy 8



RED WINES IN BOTTLE | 750ml

- 421 **AMARONE** *MASI "Costasera"* Veneto, Italy 88
- 340 **BARBARESCO** *PIAZZO* Piedmont, Italy 58
- 341 **BARBERA D'ASTI** *VILLA FIORITA* Piedmont, Italy 40
- 342 **BAROLO** *MIRAFIORE 2008* Piedmont, Italy 62
- 347 **DOLCETTO D'ALBA** *PAOLO SCAVINO* Piedmont, Italy 42
- 343 **BRUNELLO** *ARGIANO* Montalcino, Italy 95
- 344 **CABERNET SAUVIGNON** *SEEKER* Chile 38
- 425 **CABERNET SAUVIGNON** *JORDAN "Alexander Valley"* Sonoma, CA 84
- 426 **CABERNET SAUVIGNON** *JOSEPH PHELPS* Napa Valley, CA 90
- 345 **CABERNET SAUVIGNON** *CAKEBREAD CELLARS* Napa Valley 95
- 346 **CHIANTI** *"LA VIGNA"* Tuscany, Italy 34
- 357 **CHIANTI** *CASTELLO SAN SANO "Vineyard of the Frog"* Tuscany, Italy 42
- 427 **SUPER TUSCAN** *TENUTA SAN GUIDO GUIDALBERTO (Sassicaia)* Bolgheri, Italy 95
- 428 **SUPER TUSCAN** *ORNELLAIA "Le Serre Nuove"* Bolgheri, Italy 95
- 429 **MERLOT** *CLOS DU BOIS, RESERVE "Alexander Valley"* Sonoma, CA 48
- 430 **MERLOT** *ROBERT MONDAVI* Napa Valley, CA 48
- 349 **MONTEPULCIANO D'ABRUZZO** *CATALDI MADONNA* Abruzzi, Italy 39
- 350 **NERO D'AVOLA** *COLOSI* Sicily 38
- 352 **PINOT NOIR** *CALERA* California 52
- 431 **PINOT NOIR** *MERRY EDWARDS "Russian River Valley"* Sonoma, CA 90
- 353 **PRIMITIVO** *CALEO* Apulia, Italy 32
- 355 **SALICE SALENTINO** *CANTELE* Puglia, Italy 33
- 356 **SANGIOVESE-CABERNET** *UMBERTO CESARI "Liano"* Emilia Romagna, Italy 55
- 357 **SANGIOVESE-SAGRANTINO** *DI FILIPPO MONTEFALCO ROSSO* Umbria, Italy 48
- 433 **PICENS** *DOMODIMONTE* Marche, Italy 53
- 434 **ROSSO DEI PRINCIPI** *'INNAMORATI' ROCCA DEI ROMANI* Umbria, Italy 38
- 435 **VALPOLICELLA RIPASSO** *ROCCA DEI ROMANI* Veneto, Italy 48
- 436 **CHIANTI CLASSICO** *CASTELLO SAN SANO* Tuscany, Italy 55