

Menu

Dear guest, the ingredients in our items have been carefully selected to ensure you have a delicious variety of Italian flavors. Please, if possible, do not ask us to make substitutions. Please, be informed that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

(Section 3-603.11. FDA Food Code)

Our products can potentially contain allergens. We would like to know from you if there are any food intolerance or allergies we should be aware of.

Gluten free and Vegan options are available.

Thank you.

For your convenience, a 18 % service charge can be added to parties of five or more guests

Appetizers

Bruschetta Parma Ham (Grilled bread rubbed with Garlic, Tomato, Ham, Pecorino, Basil) 11.

Bruschetta Arugula (Grilled bread rubbed with garlic, Arugula, Tomato, Parmigiano cheese and Basil) 8.

Meat Balls (Meat Balls, Tomato Sauce and bread rubbed with Garlic) 12.

Classic Focaccia with Parma Ham (oven-baked Focaccia, with Parma ham) 13.

Eggplant Parmigiana (layer of fried Eggplant with Cheese and Tomato Sauce) 17.

Burrata (Italian milk cheese) 16.

Burrata Black Truffle (Creamy Mozzarella cheese and Black Truffle) 21.

Carpaccio (Thin sliced Prime raw beef, served on a bed of Arugula and Parmigiano Cheese) 23.

Salads

Mix Salumi (Parma Ham, Speck, Italian Salame, Bresaola) small 22.- big 32.

Mix Salad (Mix of Arugula, Carrots, Romaine Lettuce, Tomato and Baby Spinach) 9.

Caesar Salad (Romaine lettuce, Parmigiano cheese, Croutons and Bacon) 14.

Seafood Salad (Octopus, Squids Baby Cuttlefishes, Shrimp) 13.

Octopus Salad (Salad, Grilled Octopus, Tomato Cubes, Red Onion, Vinaigrette) 19.

Niçoise Salad Mixed Salad, Tuna, Anchovies, Potatoes and Eggs 16.

Caprese Salad (Tomato, Arugula, Buffalo Mozzarella, Olive oil, Green and Black Olives, Oregano) 17.

Soup

Tomato (Cream of fresh Tomato) 11.

Pumpkin (Cream of Fresh Pumpkin) 11.

Pasta

Ravioli Ricotta and Spinach (Pasta filled with Ricotta and Spinach) 21.

Pumpkin Ravioli (Pasta filled with Pumpkin Paste) 21.

Baked four cheese Ravioli (Pasta filled with Ricotta, Mascarpone, Parmigiano & Pecorino in tomato sauce) 23.

Lobster Ravioli (Pasta filled with Onion, Butter, Olive oil and Lobster) 31.

Tortellini Chicken and Parma Ham (Ring-shaped handmade pasta filled with Chicken and Parma Ham) 22.

Ravioli Osso Buco (With Veal Shanks meat, Tomato or Butter and sage Sauce) 26.

Tortelloni with Porcini Mushroom (Ring-shaped handmade pasta with Porcini Mushrooms and Mascarpone Cream) 24.

Lasagne

Bolognese (Minced Beef, minced pork, Celery, Carrots, Onions & Tomato Sauce) 21.

Home made Gnocchi

Sorrentina (Oven melted Mozzarella Cheese, Basil, Tomato Sauce) 19.

Four Cheese (Gorgonzola, Mascarpone, Parmigiano & Pecorino) 20.

Gorgonzola and Speck (Gorgonzola Cheese and Speck) 21.

Bolognese (Minced Beef, minced pork, Celery, Carrots, Onions & Tomato Sauce) 21.

Pesto (Mashed Garlic & Pine Nuts, Salt, Basil, Parmigiano Cheese, all blended with Olive Oil) 21.

Salmon and Tomato cherry (Fresh Salmon and Cherry Tomatoes) 24. With Shrimps 31.

Spaghetti

Tomato Sauce and Basil (Tomato Sauce and Basil) 13.
Tomato Sauce and Meat Balls 19.

Arrabbiata (Spicy Tomato sauce, Garlic and dried red chili pepper) 14.

Amatriciana (Bacon, Parmigiano Cheese, Onion and Tomato Sauce) 17.

Carbonara (Bacon, Eggs, Parmigiano Cheese, and Black Pepper) 21.

Tris Special (Lasagna Bolognese, Spaghetti Carbonara, Tortellini with Chicken and Parma Ham) 24. Seafood "ADP" Style (Calamari, Squid, Salmon, Clams, Mussels and Shrimps) 28.

Fettuccine

Alfredo (Butter, Heavy cream and Parmigiano Cheese) 25.

Bolognese (Minced Beef, Minced Pork, Celery, Carrots, Onions and Tomato Sauce) 21.

Mushrooms (Heavy cream and Cremini Mushrooms) 21.

Black Truffle (Thin slices of Black Truffle and a touch of heavy cream) 31.

Linguine

Pesto (Mashed Garlic & Pine Nuts, Salt, Basil, Parmigiano Cheese, all blended with Olive Oil) 19.

Clams (Florida Clams, Olive Oil, Garlic and Parsley) 24.

Salmon and Cherry Tomatoes 24.

Salmon Shrimps and Cherry Tomatoes 31.

Lobster (Lobster Tail, Tomato Sauce, garlic and Parsley) 35.

Penne

Arrabbiata (Spicy Tomato Sauce, Garlic and dried red chili pepper) 14. Siciliana (Eggplant, Parmigiano Cheese, and Tomato Sauce) 19. Pink of the house (Tomato Sauce, Heavy Cream) 19.

Pappardelle

Sausage and Saffron 23.

Bolognese (Minced Beef, minced pork, Celery, Carrots, Onions & Tomato Sauce) 21.

Amor di Pasta (Bacon, Vodka, Pink Sauce, Mushrooms, Speck) 23.

Risotti

Parmigiano (24 months aged Parmigiano, Butter and Cream) 26.

Porcini Mushrooms 28.

Seafood (Salmon, Clams, Calamari, Mussels and Shrimps) 29.

Al nero di Seppia (Black squid ink, Calamari and Octopus) 31.

Florence Style (Black ink, Calamari, Octopus served with a base of Cream of Peas) 33.

Black Truffles 35.

Main Courses

Chicken Marsala (Chicken breast, Heavy Cream, Mushrooms, Minced Garlic and Marsala) 19.

Chicken Lemon (Chicken breast, Heavy Cream, Lemon) 19.

Milanese (Breaded, deep fried Chicken breast) 21.

Grilled chicken (Grilled Chicken breast) 19.

Milanese Parmigiana (Breaded, deep fried chicken breast, Mozzarella Cheese, Eggplant, Tomato Sauce) 23.

Grilled Ribeye (Prime Grilled Ribeye 14 oz) 35.

Tagliata (Grilled, sliced Prime Filet Mignon, Arugula and Parmigiano Cheese) 35.

Black Truffle Fillet (Grilled Prime Fillet Mignon, Truffle Sauce, Shredded Black Truffle) 48.

Fried Calamari (Fried Calamari with arugula and cherry tomatoes) 19.

Saute' Clams (Clams, roasted bread, Garlic, Parsley, tomato and Olives Oil) 23.

Saute' Mussels (Mussels, roasted bread, Garlic, Parsley, tomato and Olives Oil) 23.

Grilled Salmon or Branzino Fillet 28.
Grilled Octopus 28.

All Main course are served with one side of your choice.

Sides

Roasted Potatoes 8. French Fries 6.

Mix Salad (Arugula, Carrots, Romaine Lettuce, Tomatoes and Baby Spinach) 8.

Mix Veggie (Boiled and Sauteed Carrots, Broccoli, Zucchine, Green Beans, Red Peppers) 8.

Saute' Mushrooms 8.

Saute' Spinach 8.

Grilled Asparagus 9.

Pizza

Margherita (Tomato Sauce, Mozzarella and Basil) 13.

Napoletana (Tomato Sauce, Mozzarella and Anchovies) 14.

Diavola (Tomato Sauce, Mozzarella, Spicy Salami) 15.

French Fries (Tomato Sauce, Mozzarella and french fries) 16.

Cooked Ham and Mushrooms (Tomato Sauce, Mozzarella, Cooked Ham, Mushrooms) 19.

Ortolana (Tomato Sauce, Mozzarella, Eggplant, Baby Squash, Spinach, Bell Pepper) 18.

Four Cheese (Mozzarella, Gorgonzola, Ricotta, Parmigiano) 21.

Bufalina (Tomato Sauce, Buffalo Mozzarella, Cherry Tomatoes, Basil) 22.

Amor di Pasta (Tomato Sauce, Mozzarella, Mushrooms, Mascarpone, Speck) 23

Parma. e Burrata (Tomato Sauce, Mozzarella, Parma Ham, Burrata, Arugula) 24.

Seafood Salmon, Clams, Calamari, Mussels and Shrimps) 28.

Desserts

Salame di Cioccolato (Chocolate, Almonds, Cookie Crumbles) 9.

Panna Cotta (Sweetened Vanilla Cream Thickened with Gelatin, Berries) 8.

Tiramisu' (Coffee-flavored Italian dessert with Mascarpone Cheese and Lady Fingers) 9.

Tris Special Dessert (Tiramisu', Panna Cotta and Salame di Cioccolato) 16.

Semifreddo Alla Nocciola (Homemade Cold Cake with Hazelnut Crumbles) 9.

Affogato al Caffe' (Homemade Vanilla Ice Cream With Hot Espresso) 9.

Cannoli Siciliani (Fried puff pastry rolls, filled with sweet ricotta and vanilla) 9.

Chocolate ice cream. 9.

Coffee Bar

Espresso 3.50 Macchiato 3.50 Espresso Decaffeinato 4. Macchiato Decaffeinato 4. Cappuccino 4.50

Caffe' Americano 4. Cappuccino Decaffeinato 4.50

Drinks

Soda Drinks By can (Coke, Diet Coke, Coke Zero, Sprite, Ginger ale) 3.

San Pellegrino Orange or Lemonade 4.

Iced Tea Peach or Lemon 4.

Juices Orange, Apple 4.

Still Water 1/2 Liter 4. - 1 Liter 6. Sparkling Water 1/2 Liter 4. - 1 Liter 6.

Beers

Bottle: Corona Extra 5. - Heineken 5. - Peroni 5.

Italian Craft Beer (Red, Blond or API) 9.

La Rubia draft Beer 9.

Shot of Limoncino 7.

Limoncino Spritz 13.