

ANTIPASTI

Tartare di Tonno	27
bluefin tuna, watermelon, paprika, basil	
Fried Artichoke and Calamari	24
fried baby artichokes, calamari, served with capers sauce and lemon	
Arancini	19
rice balls, mozzarella, saffron, green peas, zucchini, served with capers sauce	
Shishitos & Cheese	18
sautéed shishito peppers with grated aged Parmigiano Reggiano cheese	
Melanzana alla Parmigiana	22
layers of thinly sliced eggplant, Parmigiano-Reggiano, tomato sauce, basil	
Prosciutto e Mozzarella	27
traditionally cured prosciutto crudo and buffalo mozzarella	
Gazpacho	15
blended fresh tomatoes, cucumber, celery, cherry tomatoes, basil extra virgin olive oil	

INSALATE

Add Shrimp \$12, Chicken \$8, Avocado \$6, Hard boiled eggs \$4

Collina Salad	19
mixed organic salad, buffalo mozzarella, avocado, cherry tomatoes carrots, olives, Dijon dressing	
Carciofi e Rucola	21
wild arugula, thinly sliced artichokes, grated Parmigiano-Reggiano Dijon dressing	
Insalata di Legumi	20
red quinoa, mix lentils, mix veggies, marinated white shimeji mushrooms avocado, basil dressing	
Caesar Salad	19
baby romain lettuce, bread crumbs, parmigiano cheese, caesar dressing Add chicken \$8	

PASTA

Tonnarelli Cacio e Pepe	25
pecorino romano, freshly ground black pepper 24-month-aged Parmigiano-Reggiano	
Spaghetti all'Arrabiata	24
pepperoncino calabrese, garlic, Parmigiano-Reggiano extra virgin olive oil	
Oriecchiette Salsiccia e Cime di Rapa	28
sweet Italian sausage, broccoli rabe, pecorino romano	
Linguine alle Vongole	32
fresh manila clams tossed with linguine in a delicate white wine garlic extra virgin olive oil sauce, fresh Italian parsley	
Tagliatelle Bolognese	30
homemade tagliatelle, slow-cooked ground veal bolognese ragu 24-month aged Parmigiano-Reggiano	
Maltagliati all'Anatra	32
homemade maltagliati pasta, slow-cooked duck ragu touch of tomato sauce 24-month aged Parmigiano-Reggiano	
Pappardelle alla Chiantigiana	29
cocoa nibs pasta, slow-cooked braised beef, tomato sauce, balsamic red wine, 24-month aged Parmigiano-Reggiano	
Gnocchi ai Funghi e Crema di Tartufo	28
home made gnocchi with mix mushrooms and truffle sauce	
Risotto del Giorno	MP

PESCE

Salmone	39
pan seared salmon filet, broccoli rabe, sundried tomato pesto	
Branzino	43
roasted Mediterranean sea bass, celery root puree, roasted asparagus	
Pesce del Giorno	MP

CARNE

Cotoletta Milanese	33
traditional chicken "Milanese" style, wild arugula cherry tomatoes, parmigiano	
Paillard di Pollo	32
pan seared chicken breast, heirloom tomato carpaccio sundried tomato pesto	
Scaloppine di Vitello al Limone	42
thin veal scallopini sautéed with lemon, white wine, butter with side of broccoli rabe	
Tagliata di Manzo	55
sliced Prime Sirloin steak 12 oz, with side of roasted potatoes	
Costata	72
classic Midwest bone-in ribeye 20 oz, with side of roasted potatoes	
Hamburger	24
short-rib blend, fontina cheese, caramelized onion, tomato, lettuce	

CONTORNI

Asparagus	13
roasted asparagus with mix herbs and extra virgin olive oil	
Patatine Fritte	13
French fries	
Cime di Rapa	13
sautéed broccoli rabe, garlic, extra virgin olive oil	
Cavolini	13
crispy Brussels sprouts	
Patate Arrosto	13
roasted baby Yukon potatoes with extra virgin olive oil	

PIZZE

ROSSE

Margherita	20
San Marzano tomato sauce, fresh mozzarella fresh basil, extra virgin olive oil	
Capricciosa	24
tomato sauce, mozzarella, prosciutto cotto, mushrooms artichoke hearts, black olives	
Napoletana	19
San Marzano tomato sauce, mozzarella, anchovies, oregano, basil extra virgin olive oil	
Diavola	24
San Marzano tomato sauce, mozzarella, spicy salami	

BIANCHE

Prosciutto e Rucola	25
mozzarella, prosciutto crudo di San Daniele, arugula	
Salsiccia e Funghi	24
sweet Italian sausage, mozzarella, mushrooms	
Pizza Tartufata	32
stracciatella, truffle cream, white truffle oil	