

RIMI/PASTA

*OUR PASTAS ARE MADE FRESH DAILY AND COOKED TO ORDER.
ASK YOUR SERVER FOR OUR DAILY PASTA OFFERINGS.*

POMODORO E BASILICO

ROMA TOMATOES, GARLIC, BASIL 11.

AL'OLIO

WHITE ANCHOVIES, GARLIC, EXTRA VIRGIN OLIVE OIL 12.

CAMPAGNOLA

ARTICHOKE HEARTS, CHERRY TOMATOES, MUSHROOMS, BASIL, EXTRA VIRGIN OLIVE OIL, GARLIC 14.

RUSTICA

ROMA TOMATOES, GARLIC, HANDPICKED PANTELLERIA CAPERS, TAGGIASCHE BLACK OLIVES 12.

FRUTTI DI MARE

SHRIMP, MUSSELS, & LITTLE NECK CLAMS, WHITE WINE, GARLIC, ROMA TOMATOES 19.

AL FORNO

BAKED WITH HOUSE-MADE SAUSAGE, LATTE FRESCO MOZZARELLA, ROMA TOMATOES AND FRESH RICOTTA 15.

'ORTOLANA

WOOD FIRE ROASTED VEGETABLES, FRESH GARLIC, EXTRA VIRGIN OLIVE OIL, ROASTED VEGETABLE BROTH 12.

FUNGHI D'ESTATE

WILD MUSHROOMS, BASIL, ROMA TOMATOES, EXTRA VIRGIN OLIVE OIL 14.

CON VONGOLE

LITTLENECK CLAMS, SPICY TOMATO SAUCE 16.

ALLA SORRENTO

VINE RIPENED CHERRY TOMATOES, LATTE FRESCO MOZZARELLA, BASIL AND EXTRA VIRGIN OLIVE OIL 12.

POMODORO E RICOTTA

ROMA TOMATOES, GARLIC, BASIL, FRESH RICOTTA 13.

GNOCCHI AL GORGONZOLA DOLCE E SPINACI

POTATO DUMPLINGS WITH GORGONZOLA DOLCE CREAM SAUCE AND SPINACH 15.

DOLCE

ALL OF OUR DESSERTS ARE MADE ON PREMISE.

HOUSE-MADE GELATO

SEASONAL FLAVORS 4.

TORTA DI RICOTTA

RICOTTA CHEESECAKE, WITH MARSALA SOAKED RAISINS AND CHOCOLATE CHIPS 7.

TRADITIONAL ITALIAN COOKIES

ASSORTMENT 4.

TORTA CAPRESE

FLOURLESS CHOCOLATE ALMOND CAKE 8.




CANDONI CHIANTI

INTENSE, RUBY PURPLE RED IN COLOR WITH A FRESH ALMOND AND MATURE BLACKBERRY FRAGRANCE. VERSATILE FOR ALL FOODS. 4.75 / 22

LUNA NUDA CHIANTI

A FACETED CHIANTI WITH MORE DIMENSION, BROADER ON THE ENTRY, WITH A FULLER MOUTH FEEL FOR A MORE BRACING GRACEFUL AND ROUNDED FINISH. 29 

PICCINI CHIANTI


GOOD INTENSITY SETS THE STAGE AND SHAPES A GENEROUS EXTRACTED WINE WITH A NICE RUBY COLOR AND WELL-INTEGRATED NOTES OF RED CHERRY, VANILLA, TOASTED NUT, AND LEATHER. 27 

RUFFINO CHIANTI

RUBY RED, FEATURES A DELICIOUSLY VINOUS BOUQUET, WHERE THE FLORAL AND FRUITY NOTES LEAD TOWARDS A FINISH OF SLIGHTLY SPICY SCENTS OF WHITE PEPPER AND HAZELNUTS. 6.50 / 25

POSTO BELLO TUSCANY

"BAMBINO" (BABY TUSCAN)

CRAFTED FROM A SELECT BLEND OF 90% SANGIOVESE AND 10% CABERNET SAUVIGNON. AGED 18 MONTHS IN FRENCH OAK BARRIQUES. FRUITED AROMAS OF BLACK CHERRY AND CURRANTS. 38 

CANDONI PINOT NOIR

FULL BODIED, RICH AND EASY TO DRINK. IT'S SOFT, VELVETY TEXTURE GENTLY CARESSES THE PALATE. 6.50 / 22

ZONIN NERO D AVOLA

A COMPLEX FRUITINESS RESEMBLING THAT OF CHERRIES PRESERVED IN SPIRIT, ALTERNATING WITH PLEASANT AND HIGHLY PERSISTENT HINTS OF SPICES. 5.50 / 20

ZONIN MONTEPULCIANO

DRY ON THE PALATE AND GRACIOUS, WITH DELICATE AND SOFT VEINING. A FINE AND HARMONIOUS BALANCE. 5.50 / 20

MASI VALPOLICELLA CLASSICO


SOFT AND DRY ON THE PALATE. BAKED CHERRY FLAVORS MIXED WITH HINTS OF COCOA AND CINNAMON. ATTRACTIVELY LONG FINISHING AND FULL-BODIED WITH SOFT TANNINS. 7.50/28

CANDONI MERLOT

RICH, RUBY RED AND MEDIUM BODIED, WITH A TASTE OF RIPE, FRESH CHERRIES. 4.75 / 22


FONTERUTOLI BADOLI SANGIOVESE

"BAMBINO" (BABY TUSCAN)

SOFT & SMOOTH ON THE PALATE, FLAVORS OF WILD BLACKBERRIES & RASPBERRIES. WELL BALANCED, WITH GREAT DEPTH AND A LONG FINISH. 34 



CANDONI ORGANIC PINOT GRIGIO

A REFRESHING WINE WITH BEAUTIFUL AROMAS OF MELON AND PEAR VERY NICELY BALANCED AND CRISP. DELIGHTFUL AND VERY EASY TO DRINK 32 

CANDONI ORGANIC MERLOT

JUICY, FRUITY AND INVITING WINE WONDERFULLY AROMATIC, VERY NICELY BALANCED, DOES NOT OVERPOWER FOOD. 32 