

appetizers

CALAMARI FRITTI 16 (df)
lightly breaded flash-fried calamari / dipping sauce duo
add gulf shrimp +5

POLIPO ALLA GRIGLIA 20 (gf) (df)
grilled octopus / yukon potato purée / salsa verde / pickled onion
romesco sauce

STUFFED EGGPLANT 16 (v)
spinach / d.o.p. san marzano marinara sauce / blend of 3 cheeses
tomato ragu

POLPETTE DI MANZO 16 (sf)
(3) Prime beef house-made meatballs / d.o.p. san marzano tomato ragu
parggianno reggiano / fresh basil

BRUSCHETTA NAPOLE 10 (v) (sf)
toasted Italian bread / marinated heirloom tomatoes / arugula / shaved
parmesan / cesilian evoo

OYSTERS ON THE HALF 18 (gf) (df)
half dozen raspberry point oysters / mignonette / lemon meyer
horseradish / cocktail sauce

*Consuming raw or undercooked seafood may increase your
risk of foodborne illness.

soup

SOUP OF THE DAY
CREAM OF CRAB

greens

CEASAR 12
hearts of romaine lettuce / parmigiano reggiano /garlic croutons

MEDITERRANEA 14 (gf)
tomato / cucumber / red onion / greek olives / feta cheese / pistachios
red wine vinegarette

ARUGULETTA 14 (gf)
arugula / strawberries / sliced pears / lemon meyer honey dressing
parmigiana reggiano

RICCI WEDGE 15 (gf)
fresh tomatoes / applewood bacon / blue cheese crumbled
creamy citrus vinegarette

ROASTED BEET 16 (gf)
roasted sliced beets/ goat cheese/ avocado / candied walnuts
mixed greens/ comfit tangerine/ fig balsamic vinaigrette

add: shrimp 10 chicken 8 steak 12 salmon 15
all served with salsa verde garlic sauce

pizza

add gluten free cauliflower crust +5

MARGHERITA 16 (v)
d.o.p. san marzano tomato sauce / fresh mozzarella / fresh basil / evoo

BIANCA NIEVE 18
four cheese white pizza / seasoning tomatoes / topped with arugula
28 mo. prosciutto di parma / evoo

TATO'S 18
tomato confit sauce / peperoni / italian ham / red onion
shredded mozzarella / sicilian oregano

DIAVOLA 18 (sf)
calabrese spicy tomato sauce / salame picante / smoked mozzarella
sicilian oregano / drizzle nduja calabrian oil

WILD MUSHROOM 18 (v)
fontina truffle sauce / wild mushrooms / sauteed spinach / drizzle with
stracciatella cheese

ITALIAN GARDEN 18 (df) (sf) (v+)
marinated and grilled eggplant / grilled zucchini / roasted mixed peppers
grilled artichoke hearts / spinach / olive nere di gaeta / tomato confit
pizza sauce / evoo

LA GUCCI 20
d.o.p. san marzano tomato sauce / peperoni / Italian mild sausage
shredded mozzarella / wood fire roasted peppers / onions
sicilian oregano / fresh basil

fresh house-made pasta

RAVIOLI PRADA 26 (v)
house-made ravioli / four cheeses / prosciutto cotto / peas / mushrooms
creamy prada vodka rose sauce

PAPPARDELLE BOLOGNESE 24
house-made wide egg pasta / house-made creamy prime ground beef
bolognese tomato ragu sauce

RAVIOLI VERSACE 29
mezza luna half shape ravioli stuffed with lobster / chives / creamy saffron
shrimp velvety sauce / Maryland crab meat / asparagus tips
cherry tomato confit

TORTELLINI GIANCARLO 26
ravioli / spinach / chicken / smoked bacon / smoked mozzarella
butter sage parmesan sauce / drizzle with pesto sauce

GNOCCHI CAPRESE 22
available three ways in traditional gnocchi pomodoro caprese / pesto
sauce & smoked mozzarella / gorgonzola fondue sauce & walnuts

SACCHETTI PAVAROTTI 26
gorgonzola & pear stuffed house-made pasta pockets / wild mushroom
gorgonzola fondue sauce / truffle oil

farid's kids menu

Kids 9 years & under only

MAC & CHEESE 10 KIDS' CHEESE PIZZA 12

CHICKEN TENDERS w/FRIES 10

PASTA 10

choice of: spaghetti / penne / angel hair
sauce choice of: meat sauce / tomato sauce
meatball tomato sauce / alfredo

IMPEPATA DI COZZE E VONGOLE 17 (df) (gf)
1 lb. mussels / manila clams / white wine marinara sauce/ fresh basil
chili flakes / italian bread

CHESAPEAKE CRAB DIP 20
jumbo lump crab meat / fresh herbs / scallions /cream cheese
aged cheddar cheese / old bay / served with Italian bread

BRUSSELS SPROUT 14 (gf)
bourbon smoked crispy bacon / manchego cheese / fig balsamic glaze
field spinach

BURRATA CAPRESE 15 (sf) (gf)
selection of heirloom tomatoes / tomato confit / ground roasted
pistachios / fresh Italian burrata / fresh basil/ balsamic glaze / evoo
add prosciutto 10

EUROPEA CHARCUTERIE FOR (2) 25 (sf)
prosciutto di parma / salame calabrese / bresaola / creamy brie cheese
cherry amarena / giardiniera pickles / fig jam / manchego cheese roasted
pistachios/ Italian crackers

pasta classica

add gluten free pasta +5
add fresh pasta pappardelle gnocchi & fettuccine +8

ANGEL HAIR "SOPHIA LOREN" 23 (v)
baby spinach / wild mushrooms / wood-fired red peppers ragu sauce
goat cheese / walnuts

LASAGNA 21 (sf)
ricotta / bechamel and bolognese tomato ragu / mozzarella and
parmigiano reggiano cheese

SPAGHETTI AND MEATBALLS 20 (sf)
home-made meatballs / zesty d.o.p. san marzano tomato sauce / fresh basil

PARMIGIANA 25
your choice of chicken, eggplant or veal (+5) / zesty tomato sauce
mozzarella / angel hair pasta

CHICKEN MARSALA 28
chicken breast or veal scallopini (+5) / wild mushroom / pearl onions
marsala wine sauce / angel hair pasta / diced broccolini

CHICKEN PICATTA 28
chicken breast or veal scallopini (+5) / lemon caper wine sauce
angel hair pasta / diced broccolini

PENNE LOUISIANA 29
chicken / louisiana andouille sausage / shrimp / broccoli / creamy spicy
creole sauce

POLLO ALLA VENEZIANA 28
pan seared chicken / capers / wood-fired red peppers / spinach
jumbo lump crab meat / angel hair pasta / white wine lemon sauce
topped with mozzarella cheese / evoo

wood-fire grilled

a small salad + 1 side included (no substitutions)

SALMONE ALLA GRIGLIA 34 (df)
atlantic salmon filet / white wine lemon herb caper sauce

COSTOLETTE DI MAIALE 35 (df)
bourbon marinated 16 oz. bone in prime pork chop / tuscan sweet & sour
glaze sauce

BRANZINO ALLA BRACE 48 (df) (gf)
1 1/2 lb butterfly marinated mediterranean branzino / caper
salmoriglio sauce

FILETTO AI FERRI 48 (df)
8 oz filet mignon / wild mushroom / gorgonzola truffle sauce

BISTECCA FIORENTINA 52
kansas city angus beef ribeye 18oz dry aged / butter herb garlic sauce

from the sea

SEAFOOD MAREBELLA 35
jumbo shrimp / seared scallops / white creamy parmigiano reggiano sauce
crab meat/ house-made fettuccini pasta

BUCATINI AI RICCI DI MARE 38
pan seared scallops / Maryland crab meat / gulf diced shrimp/ sea urchin
maine mussels / manila clams / octopus / pinot grigio lemon mayer zest
wine white garlic sauce

SHRIMP SCAMPI 29
jumbo shrimp /white wine garlic lemon butter sauce / evoo
organic cherry tomatoes / fresh basil / asparagus / linguine pasta

LINGUINI ALLE VONGOLE 28
fresh little manila clams / organic cherry tomatoes / white wine sauce
garlic / sea urchin oil infused

MARYLAND CRAB CAKE 44
(2) 5 oz. maryland crab cakes / garlic mashed potatoes / roasted medley veggies
bistro tartar sauce / mustard aioli

ASTICE E RICCI FRADIAVOLA 45
squid ink / linguine pasta / half fresh lobster / jumbo lump crab meat
sea urchin butter / in spicy cherry tomato white wine sauce .

sides

TRUFFLE POLENTA FRIED 10

PARMESAN ROASTED TOMATOES & ASPARAGUS 10

FRESH VEGETABLE MEDLEY 8

ROASTED GARLIC PARM MASHED POTATOES 8

SAUTEED ROASTED GARLIC SPINACH 10

HOUSE MADE HAND CUT FRIES 8

SMALL HOUSE OR CEASAR 7

(v) vegetarian (v+) vegan (gf) gluten free (sf) shellfish
(df) dairy free (cn) contains nuts

- Maximum number of split checks is 4 per party.
- Substitutions \$2 - of equal or less value

- Gratuity of 20% will be added to parties of 3 or more
- Our food is prepared with the finest ingredients; your patience is greatly appreciated.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.