

pricelisto



Ciao

Menu Prices — August 24, 2026

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Most Ordered	
ITEM	PRICE
Chicken Parmesan Italian breaded chicken breast topped with marinara and fresh mozzarella served over casarecce pasta tossed with house m...	\$25.20
Meatballs Deux boulettes bien dodues de porc et de bœuf à la sicilienne, reposant sur un lit de buccatini nappé de notre sauce mar...	\$24.00
Caesar Romaine, shaved Parmigiano-Reggiano, croutons and homemade dressing.	\$10.80
Filet Mignon Grilled 8 ounce U.S.D.A. Choice filet mignon with a port wine demi glaze, vegetable of the day and truffle parmesan pota...	\$50.40
Wedge Salad Boston bib lettuce, tomatoes, marinated red onion, apple wood smoked bacon and house bleu cheese.	\$12.00
Cacio E Pepe Bucatini tossed with fresh cracked pepper and parmigiano-reggiano.	\$25.20
Bolognese A traditional Italian meat sauce made with ground beef, pork and veal married together in a delicate tomato based sauce...	\$25.20
Ravioli Di Carne Homemade raviolis stuffed with a mixture of fresh ground sirloin and pork, imported Italian cheeses and fresh spinach. T...	\$26.40
Burrata House made burrata over organic baby arugula tossed with extra virgin olive oil and lemon, topped with imported sweet ch...	\$22.80
Meatball A 4 ounce sicilian style meatball braised in house marinara and topped with parmigiano-reggiano.	\$10.80
Lobster Bisque Garnished with lobster meat.	\$10.80
Arancini Ask your server about today's flavor.	\$13.20
Starters	
ITEM	PRICE
Burrata (Starters) House made burrata over organic baby arugula tossed with extra virgin olive oil and lemon, topped with imported sweet ch...	\$22.80
Prosciutto Wrapped Asparagus Grilled asparagus wrapped with gorgonzola dolce and prosciutto over arugula with olive oil and lemon finished with a tru...	\$15.60
Arancini (Starters) Ask your server about today's flavor.	\$13.20
Shrimp Chartreuse A classic house specialty, sautéed Argentinian red shrimp flambeed with chartreuse and finished with cream, served over...	\$22.80
Bruschetta A blend of roasted bell red peppers, artichoke hearts, castleverano olives and garlic finished with olive oil and balsam...	\$15.60
Meatball (Starters) A 4 ounce sicilian style meatball braised in house marinara and topped with parmigiano-reggiano.	\$10.80
Maryland Style Steamed Shrimp A half pound / full pound of Argentinian red shrimp steamed in Chesapeake Bay seasoning served with cocktail sauce and l...	\$18.00
Oysters Lobsterefeller Fausses huitres de l'île-du-Prince-Édouard sur demi-coquille, se mariant avec du homard du Maine, des épinards crémeux e...	\$27.60

ITEM	PRICE
Espresso and Stout Glazed Pork Belly House smoked over braised purple cabbage.	\$18.00
Salads & Soup	
ITEM	PRICE
Wedge Salad (Salads & Soup) Boston bib lettuce, tomatoes, marinated red onion, apple wood smoked bacon and house bleu cheese.	\$12.00
Caesar (Salads & Soup) Romaine, shaved Parmigiano-Reggiano, croutons and homemade dressing.	\$10.80
Beet Salad Roasted crimson and golden beets, mixed greens, house ricotta and pistachios with a white balsamic vinaigrette.	\$12.00
Lobster Bisque (Salads & Soup) Garnished with lobster meat.	\$10.80
House Made Pasta	
ITEM	PRICE
Meatballs (House Made Pasta) Deux boulettes de viande de porc et de bœuf de style sicilien pesant chacune 4 onces, servies sur des bucatini à la sauc...	\$24.00
Chicken Parmesan (House Made Pasta) Italian breaded chicken breast topped with marinara and fresh mozzarella served over casarecce pasta tossed with house m...	\$25.20
Pesto Casarecce pasta tossed with roasted red pepper pistachio pesto or sweet basil pesto finished with Parmigiano-Reggiano.	\$20.40
Bolognese (House Made Pasta) A traditional Italian meat sauce made with ground beef, pork and veal married together in a delicate tomato based sauce...	\$25.20
Braised Beef and Pork Beef and pork braised in Italian red wine and tomatoes, tossed with hand cut pappardelle pasta.	\$30.00
Sausage and Gnocchi House Italian sausage tossed with gnocchi and mushrooms in a marsala wine sauce, mozzarella cheese.	\$30.00
Cacio E Pepe (House Made Pasta) Bucatini tossed with fresh cracked pepper and parmigiano-reggiano.	\$25.20
Ravioli Di Carne (House Made Pasta) Homemade raviolis stuffed with a mixture of fresh ground sirloin and pork, imported Italian cheeses and fresh spinach. T...	\$26.40
Entrées	
ITEM	PRICE
Filet Mignon (Entrées) Grilled 8 ounce U.S.D.A. Choice filet mignon with a port wine demi glaze, vegetable of the day and truffle parmesan pota...	\$50.40
Rosemary Duroc Iowa Pork Chop Grilled with a bourbon, maple and mustard reduction, vegetable and truffle Parmesan potatoes.	\$33.60
Salmon Citrus grilled alaskan salmon served with a citrus vinaigrette, goat cheese and scallion polenta cake.	\$36.00
Grilled Shrimp Grilled shrimp, roasted red pepper vinaigrette, goat cheese and scallion polenta cake.	\$30.00
Scallops Pan seared pacific sea scallops over seasonal risotto, finished with a smoked tomato vinaigrette.	\$46.80

Maryland Style Crab Cakes

\$45.60

Jumbo lump blue crab cakes served with a three mustard sauce and truffle parmesan potatoes.