



il Segreto

R I S T O R A N T E

Antipasti

PROSCIUTTO

THIN SLICED SAN DANIELE
PROSCIUTTO AND MELON
16.95

BAKED BABY ARTICHOKEs

WITH FRESH PEA PURÉE
AND FRESH MINT
15.25

EGGPLANT PARMIGGIANA

BAKED EGGPLANT WITH TOMATO,
BASIL & MOZZARELLA
14.95

BEEF CARPACCIO

THIN SLICED GRASS FED BEEF
DRIZZLED WITH OLIVE OIL, LEMON,
CURLY CELERY, AND SHAVED
PARMESAN CHEESE
14.95

BRAISED CLAMS

CLAMS IN THEIR OWN JUICE, GARLIC,
BASIL, CALABRIAN PEPPERS
15.75

SOUFFLE DI ZUCCHINI

ZUCCHINI SOUFFLE WITH WHITE
TRUFFLE SAUCE AND
CRISPY ZUCCHINI
14.50

FRITTO MISTO

FRIED SHRIMP, SCALLOPS,
CALAMARI AND ZUCCHINI
19.95

BURRATA

SOFT, CREAMY MOZZARELLA
WITH RED ENDIVE AND ARUGULA
17.25

BRESOLA

DRY CURED BEEF WITH ARUGULA
AND PARMESAN CHEESE
16.95

POLENTA

SOFT POLENTA WITH MUSHROOMS, FRESH
MOZZARELLA CHEESE AND TRUFFLE FONDUE
20.95

Insalate

MIXED GREENS

MIXED BABY GREENS TOSSED WITH
BALSAMIC VINAIGRETTE
7.95

CESAR

FRESH ROMAINE HEARTS WITH HOMEMADE
CROUTONS, SHAVED PARMESAN AND CESAR
ANCHOVY DRESSING
12.50

CAPRESE

MOZZARELLA CHEESE WITH FRESH
TOMATOES, OREGANO SICILIANO,
AND BASIL
13.50

SUBSTITUTE BURRATA \$4.50

SHRIMP RED ENDIVE ARUGULA

GRILLED SHRIMP WITH ARUGULA,
BELGIAN ENDIVE, AVOCADO VINAIGRETTE
15.95

PANZANELLA

BREAD AND TOMATO SALAD WITH
CUCUMBERS, ONION, AND EXTRA VIRGIN
OLIVE OIL SPRINKLED WITH BURRATA
16.50

CHOPP CHOPP

CHOPPED ROMAINE, CHERRY TOMATOES
GREEN BEANS, CANNELLINI BEANS,
ONION, TUNA ON OIL, LEMON DRESSING
17.25

CARGIOFI

BABY ARTICHOKE TOSSED WITH OIL
& LEMON, ARUGULA AND SHAVED
PARMESAN CHEESE
16.95

Zuppe

MINISTRONE

MIXED SEASONAL VEGETABLES
10.00

ALLEGRA

TOMATO, ARUGULA, HEARTS OF PALM,
PARMESAN AND FRESH MOZZARELLA,
WITH AVOCADO LEMON VINAIGRETTE
16.95

WHITE ASPARAGUS

FRESH WHITE ASPARAGUS SALAD WITH
BUTTER LETTUCE, BURRATA, LEMON
DRESSING, GARNISHED WITH
SHAVED PARMESAN CHEESE
19.95

BUTTER LETTUCE AND SALMON

GRILLED NORWAY SALMON WITH
BUTTER LETTUCE, QUINOA,
ONIONS, HEIRLOOM CHERRY
TOMATOES, ORANGE
CONFIT, CITRUS VINAIGRETTE
19.95

Pizza

NAPOLETANA

TOMATO, CAPERS, OLIVES,
ANCHOVY AND OREGANO
14.00

JALAPEÑO

MOZZARELLA, JALAPEÑO
POTATO AND CAMELIZED ONIONS
14.95

MARGHERITA

TOMATO SAUCE,
MOZZARELLA AND BASIL
13.00

SAN DANIELE

MOZZARELLA, ARUGULA
AND PROSCIUTTO
17.95

MORTADELLA

BUFFALO MOZZARELLA
AND MORTADELLA
14.00

Paste

NORMA

ZITI WITH EGGPLANT, TOMATO,
CACIOCAVALLO, BAKED RICOTTA
15.75

SPAGHETTI ALL' AGLIO DOLCE

SPAGHETTI CHITARRA WITH
SWEET GARLIC TOMATO SAUCE
16.95

CHECCA

ANGEL HAIR PASTA WITH FRESH GARLIC,
BASIL AND ORGANIC CHERRY TOMATO
13.25

PENNE GLUTINE

GLUTEN-FREE PENNE WITH
ZUCCHINI, GARLIC AND BASIL
14.50

PAPPARDELLE CON PORCINI

PAPPARDELLE PASTA WITH PORCINI
MUSHROOM, TRUFFLE CHEESE
21.95

BOLOGNESE

FRESH FETTUCCINE WITH
BOLOGNESE RAGU (NO PORK)
17.75

LINGUINE CLAMS

CLAMS, GARLIC, CHILI, PARSLEY
IN WHITE WINE SAUCE
18.25

SUMMER TRUFFLES

HOMEMADE GARGANELLI, BLACK
TRUFFLE, ITALIAN SAUSAGE
AND PECORINO CHEESE
24.95

SPAGHETTI SEAFOOD

SPAGHETTI WITH SHRIMP, SCALLOPS,
CALAMARI, MUSSELS AND CLAMS
IN A LIGHT SPICY TOMATO SAUCE
24.95

ARAGOSTA

LINGUINE, FRESH LOBSTER, CRAB MEAT,
LIGHTLY SPICY TOMATO SAUCE
27.25

SPAGHETTI AND MEATBALLS

SPAGHETTI, GROUND BEEF AND VEAL
IN A LIGHT SPICY TOMATO SAUCE
19.25

ARRABBIATA

PENNE ARRABBIATA WITH LIGHT
SPICY TOMATO SAUCE
14.50

SPAGHETTI CACIO & PEPE

SPAGHETTI WITH FRESH BLACK
PEPPER SAUCE AND PECORINO CHEESE
18.25

UNI PASTA

HANDMADE GREEN AND BLACK
PENNE WITH ROCK SHRIMP
AND UNI SAUCE
24.95

PACCHERI ALLA VODKA

PACCHERI WITH A SPICY VODKA SAUCE
18.95

PAPPARDELLE CON TARTUFO

PAPPARDELLE PASTA WITH
FRESH BLACK TRUFFLE
48.00

Piatti Forti

POACHED SALMON

POACHED SALMON WITH ZUCCHINI,
CHERRY TOMATOES AND BASIL
27.50

BRANZINO

GRILLED BUTTERFLY LOUP DE MER
32.50

PAILLARD

CHICKEN PAILLARD, ARUGULA,
TOMATO, OIL AND LEMON
22.95

VEAL MILANESE

RACK OF VEAL, BREADED,
WITH ARUGULA, TOMATO, ONION
AND ROASTED POTATO
35.95

VEAL SCALOPPINI

WITH LEMON CAPER SAUCE
26.75

RACK OF LAMB

RACK OF LAMB WITH ROASTED POTATO
AND BALSAMIC MINT SAUCE
31.95

FILET MIGNON

SEARED FILET MIGNON WITH
RED WINE AND MUSHROOM
33.95

OSSOBUCCO

SIMMERED VEAL OSSOBUCCO SERVED
WITH FETTUCINI AL BURRO
31.95

BISTECCA

GRILLED T BONE STEAK WITH SPINACH
AND ROASTED POTATOES
34.00

Ravioli & Risotto

SPINACH RAVIOLI

SPINACH RAVIOLI WITH TOMATO SAUCE
13.95

PUMPKIN RAVIOLI

PUMPKIN AND RICOTTA STUFFED
RAVIOLI WITH SAGE AND CREAM SAUCE
15.95

RAVIOLI DEL PLIN

RAVIOLI FILLED WITH VEAL AND
VEGETABLES, SAGE BUTTER
AND PARMESAN CHEESE
21.75

RISOTTO ALLA MILANESE

PARMESAN RISOTTO WITH
SAFFRON AND PEAS
19.95

BURRATA RAVIOLI

RAVIOLI STUFFED WITH
BURRATA CHEESE, PORCINI
MUSHROOM AND TRUFFLE SAUCE
26.00

RISOTTO PORCINI

CARNAROLI RISOTTO WITH
PORCINI MUSHROOM
21.50

GNOCCHI

FRESH TOMATO, MOZZARELLA
CHEESE AND BASIL
17.95