



CLAUDIO'S

EST. MMX

ANTIPASTI

ZUPPA DEL GIORNO

priced daily

MIGHTY JULIUS CAESAR

grilled romaine w/ pancetta, house made croutons, parmesan in creamy garlic

18

CALAMARA FRITTI

fried squid, shishito peppers, lemon & roasted garlic aioli

18

CARPACCIO DI ALBA

thinly sliced Angus tenderloin seared w/ sea salt, baby arugula, shaved parmesan w/ oil and white balsamic

19

COZZE MARINARA

plump PEI mussels in herbed marinara or white wine

18

INSALATA DI CAVOLO

Italian kale, apple, pecorino, toasted almonds & lemon vinaigrette

16

PASTA

SPAGHETTINI ALLA CARBONARA

pancetta, vidalia onions & cracked pepper in egg sauce

24

STROZZAPRETTI CON FUNGHI DI BOSCO

porcini & cremini mushrooms in a white wine & light cream sauce

25

TAGLIATELLE ALL'AGNELLO

house made egg pasta, slow braised lamb in a peroni tomato sauce

28

PESCATORE ALL MARE

bay scallops, shrimps & mussels, herbed tomato & white wine w Paccheri pasta

36

PIZZA

LA REGINA 1889

crushed san marzano tomato sauce, fior di latte, basil & olive oil

18

AMICI ARRABIATA

crushed san marzano tomato sauce, spicy 'nduja, smoked scamorza

22

CAMPAGNOLAO

cremini mushrooms, garlic confit, ricotta, sage, fresh mozzarella & balsamic

22

BRUSCHETTA PIZZA

white pizza w garlic confit, diced tomatoes, sea salt, basil & balsamic

18

ENTRÉE

OSSOBUCCO

veal shank, vegetables, spirits & herbs in sauce, simmered for hours w/ polenta

38

IL POLIPO

octopus, romesco sauce, confit potato, rapini gremolata

36

PICCOLA GALLINA

cornish hen (deboned), herb roasted w/ pancetta kale mash, & fig glaze

32

VITELLO FUNGHI

grilled veal scallopini, seared cremini mushrooms, garlic confit, brown butter w/ spaghetti & rapini aglio e olio

34

MENU OFFERINGS AND OR INGREDIENTS
ARE SUBJECT TO CHANGE BASED ON AVAILABILITY

