



## Antipasti

### PROSCIUTTO

THIN SLICED SAN DANIELE  
PROSCIUTTO AND MELON  
16.95

### BAKED BABY ARTICHOKE

WITH FRESH PEA PURÉE  
AND FRESH MINT  
17.25

### EGGPLANT PARMIGIANA

BAKED EGGPLANT WITH TOMATO,  
BASIL & MOZZARELLA  
17.95

### BEEF CARPACCIO

THIN SLICED GRASS FED BEEF  
DRIZZLED WITH OLIVE OIL, LEMON,  
CURLY CELERY, AND SHAVED  
PARMESAN CHEESE  
17.75

### BRAISED CLAMS

CLAMS IN THEIR OWN JUICE, GARLIC,  
BASIL, CALABRIAN PEPPERS  
17.25

### SOUFFLE DI ZUCCHINI

ZUCCHINI SOUFFLE WITH WHITE  
TRUFFLE SAUCE AND  
CRISPY ZUCCHINI  
17.25

### FRITTO MISTO

FRIED SHRIMP, SCALLOPS,  
CALAMARI AND ZUCCHINI  
21.75

### BURRATA

SOFT, CREAMY MOZZARELLA  
WITH ENDIVE AND ARUGULA  
17.95

### BRESAOLA

DRY CURED BEEF WITH ARUGULA  
AND PARMESAN CHEESE  
18.50

### POLENTA

SOFT POLENTA WITH MUSHROOMS, FRESH  
MOZZARELLA CHEESE AND TRUFFLE FONDUE  
21.95

il Segreto  
RISTORANTE

## Insalate

### MIXED GREENS

MIXED BABY GREENS TOSSED WITH  
BALSAMIC VINAIGRETTE  
9.95

### CESAR

FRESH ROMAINE HEARTS WITH HOMEMADE  
CROUTONS, SHAVED PARMESAN AND CESAR  
ANCHOVY DRESSING  
14.25

### CAPRESE

MOZZARELLA CHEESE WITH FRESH  
TOMATOES, OREGANO SICILIANO,  
AND BASIL  
14.95  
SUBSTITUTE BURRATA \$4.50

### SHRIMP ENDIVE ARUGULA

GRILLED SHRIMP WITH ARUGULA,  
BELGIAN ENDIVE, AVOCADO VINAIGRETTE  
17.25

### PANZANELLA

BREAD AND TOMATO SALAD WITH  
CUCUMBERS, ONION, AND EXTRA VIRGIN  
OLIVE OIL SPRINKLED WITH BURRATA  
18.25

### CHOPP CHOPP

CHOPPED ROMAINE, CHERRY TOMATOES  
GREEN BEANS, CANNELLINI BEANS,  
ONION, TUNA ON OIL, LEMON DRESSING  
18.50

### CARCIOFI

BABY ARTICHOKE TOSSED WITH OIL  
& LEMON, ARUGULA AND SHAVED  
PARMESAN CHEESE  
17.95

## Zuppe

### MINISTRONE

MIXED SEASONAL VEGETABLES  
10.95

### ALLEGRA

TOMATO, ARUGULA, HEARTS OF PALM,  
PARMESAN AND FRESH MOZZARELLA,  
WITH AVOCADO LEMON VINAIGRETTE  
17.25

### WHITE ASPARAGUS

FRESH WHITE ASPARAGUS SALAD WITH  
BUTTER LETTUCE, BURRATA, LEMON  
DRESSING, GARNISHED WITH  
SHAVED PARMESAN CHEESE  
21.75

### BUTTER LETTUCE AND SALMON

GRILLED NORWAY SALMON WITH  
BUTTER LETTUCE, QUINOA,  
ONIONS, HEIRLOOM CHERRY  
TOMATOES, ORANGE CONFIT,  
CITRUS VINAIGRETTE  
21.95

## Pizza

### NAPOLETANA

TOMATO, CAPERS, OLIVES,  
ANCHOVY AND OREGANO  
15.95

### JALAPEÑO

MOZZARELLA, JALAPEÑO  
POTATO AND CARAMELIZED ONIONS  
17.95

### MARGHERITA

TOMATO SAUCE,  
MOZZARELLA AND BASIL  
15.95

### SAN DANIELE

MOZZARELLA, ARUGULA  
AND PROSCIUTTO  
18.95

### AL TARTUFO

MOZZARELLA CHEESE  
AND FRESH BLACK TRUFFLE  
48.00

### BURRATA

TOMATO SAUCE, MOZZARELLA CHEESE  
AND BURRATA  
19.75

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 il Segreto  
 R I S T O R A N T E
 

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# Paste

## NORMA

ZITI WITH EGGPLANT, TOMATO,  
CACIOCAVALLO, BAKED RICOTTA  
16.95

## SPAGHETTI ALL' AGLIO DOLCE

SPAGHETTI CHITARRA WITH  
SWEET GARLIC TOMATO SAUCE  
17.95

## CHECCA

ANGEL HAIR PASTA WITH GARLIC,  
BASIL AND FRESH TOMATO  
14.95

## PENNE GLUTINE

GLUTEN-FREE PENNE WITH  
ZUCCHINI, GARLIC AND BASIL  
18.50

## PAPPARDELLE CON PORCINI

PAPPARDELLE PASTA WITH PORCINI  
MUSHROOM, TRUFFLE CHEESE  
26.95

## BOLOGNESE

FRESH FETTUCCINE WITH  
BOLOGNESE RAGU (NO PORK)  
18.95

## LINGUINE CLAMS

CLAMS, GARLIC, CHILI, PARSLEY  
IN WHITE WINE SAUCE  
22.95

## SUMMER TRUFFLES

HOMEMADE GARGANELLI, BLACK  
TRUFFLE, ITALIAN SAUSAGE  
AND PECORINO CHEESE  
28.95

## SPAGHETTI SEAFOOD

SPAGHETTI WITH SHRIMP, SCALLOPS,  
CALAMARI, MUSSELS AND CLAMS  
IN A LIGHT SPICY TOMATO SAUCE  
26.95

## ARAGOSTA

LINGUINE, FRESH LOBSTER, CRAB MEAT,  
LIGHTLY SPICY TOMATO SAUCE  
29.95

## SPAGHETTI AND MEATBALLS

SPAGHETTI, GROUND BEEF AND VEAL  
IN A LIGHT SPICY TOMATO SAUCE  
21.75

## ARRABBIATA

PENNE ARRABBIATA WITH LIGHT  
SPICY TOMATO SAUCE  
16.95

## SPAGHETTI CACIO & PEPE

SPAGHETTI WITH FRESH BLACK  
PEPPER SAUCE AND PECORINO CHEESE  
19.75

## UNI PASTA

HANDMADE GREEN AND BLACK  
PENNE WITH ROCK SHRIMP  
AND UNI SAUCE  
28.95

## PACCHERI ALLA VODKA

PACCHERI WITH A SPICY VODKA SAUCE  
21.75

## PAPPARDELLE CON TARTUFO

PAPPARDELLE PASTA WITH  
FRESH BLACK TRUFFLE  
54.00

PASTAS ALSO AVAILABLE GLUTEN FREE, KAMUT, SPELT AND WHOLE WHEAT PASTAS. PLEASE ASK YOUR SERVER.  
PARTIES OF SIX OR MORE 18% GRATUITY ADDED. PLATE SPLITTING CHARGE \$3

## Piatti Forti

### POACHED SALMON

POACHED SALMON WITH ZUCCHINI,  
CHERRY TOMATOES AND BASIL  
28.95

### BRANZINO

GRILLED BUTTERFLY LOUP DE MER  
35.95

### PAILLARD

CHICKEN PAILLARD, ARUGULA,  
TOMATO, OIL AND LEMON  
23.95

### VEAL MILANESE

RACK OF VEAL, BREADED,  
WITH ARUGULA, TOMATO, ONION  
AND ROASTED POTATO  
44.75

### VEAL SCALOPPINI

WITH LEMON CAPER SAUCE  
29.95

### RACK OF LAMB

RACK OF LAMB WITH ROASTED POTATO  
AND BALSAMIC MINT SAUCE  
35.75

### FILET MIGNON

SEARED FILET MIGNON WITH  
RED WINE AND MUSHROOM  
36.95

### OSSOBUCO

SIMMERED VEAL OSSOBUCO SERVED  
WITH FETTUCINI AL BURRO  
34.95

### BISTECCA

GRILLED T BONE STEAK WITH SPINACH  
AND ROASTED POTATOES  
35.95

## Ravioli & Risotto

### SPINACH RAVIOLI

SPINACH RAVIOLI WITH TOMATO SAUCE  
16.75

### PUMPKIN RAVIOLI

PUMPKIN AND RICOTTA STUFFED  
RAVIOLI WITH SAGE AND CREAM SAUCE  
17.75

### RAVIOLI DEL PLIN

RAVIOLI FILLED WITH VEAL AND  
VEGETABLES, SAGE BUTTER  
AND PARMESAN CHEESE  
23.95

### RISOTTO ALLA MILANESE

PARMESAN RISOTTO WITH  
SAFFRON AND PEAS  
22.75

### BURRATA RAVIOLI

RAVIOLI STUFFED WITH  
BURRATA CHEESE, PORCINI  
MUSHROOM AND TRUFFLE SAUCE  
27.95

### RISOTTO PORCINI

CARNARDI RISOTTO WITH  
PORCINI MUSHROOM  
23.75

### GNOCCHI

FRESH TOMATO, MOZZARELLA  
CHEESE AND BASIL  
17.95

