

Menu

ANTIPASTI

Marinated Olives	\$ 6
Calamari Fritti fried calamari with lemon mayo and salsa verde	\$14
Carpaccio marinated thin sliced beef with olive oil, lemon, cracked pepper and shaved parmigiano	\$15
Antipasto assorted cured and house made charcuterie and cheese	\$15 (sharing) \$28
Fritelle shrimp and crab fritters with spicy lemon aioli	\$16
Cozze steamed mussels with salsa verde and white wine cream	\$14

INSALATA/ ZUPPA

Caesar classic caesar with house smoked bacon, crostini and parmigiano	\$12
Arugula (add goat cheese \$5) black olives, cherry tomatoes, shaved asiago, lemon and extra virgin olive oil	\$12
Pomodoro heirloom tomatoes, buffalo mozzarella, shallot vinaigrette, basil cress	\$15
Zuppa del Giorno soup of the day	

PASTA

House Made Gnocchi lobster, baby arugula, cherry tomatoes, lemon cream	\$34
Linguine Frutti di Mare shrimp, scallops, mussels, white wine, olive oil, garlic, fresh herbs	\$28
Fusilli con Pollo grilled chicken, spicy sausage, roasted peppers, cherry tomato, tossed with olive oil and garlic	\$22
Tagliatelle Bolognese traditional style slow cooked ground veal with parmigiano, white wine and light tomato	\$20
Penne Salsiccia italian hot sausage, caramelized onion and bacon in a spicy red wine and tomato sauce	\$20
Spaghettoni Capesante Puttanesca seared sea scallops, black olives, capers, hot pepper and tomato with light tomato sauce	\$25
Fusilli Funghi mushrooms, roasted peppers, tomatoes, fresh herbs, olive oil and roasted garlic	\$22

ENTRATA

Melanzane alla Parmigiano breaded eggplant with mozzarella, parmesan cheese tomato basil sauce, side linguine tomato sauce	\$20
Brasato di Agnello braised lamb shank, roast tomato ragout and crispy polenta	\$28
Pollo Parmigiano breaded chicken breast with mozzarella, parmesan tomato basil sauce, side linguine tomato sauce	\$28
Porchetta crispy pork, yukon gold mashed, confit garlic and pommery mustard	\$26
Pollo Arrostito roast chicken breast with sweet corn risotto, leeks, white wine and cream	\$26
Salmone warm heirloom tomato salad with balsamic vinaigrette	\$26

18% gratuity will be added to groups of 8 or more