

Menu

ANTIPASTI

Marinated Olives	\$ 6
Calamari Fritti	\$11
fried calamari with lemon mayo and salsa verde	(sharing) \$18
Antipasto	\$15
assorted cured and house made charcuterie, pickles and cheese	(sharing) \$28
Gamberi Piccanti	
sauteed shrimp, lemon, wine, and spicy tomato and romano cheese crisp	\$16
Cozze	
steamed mussels with white wine, lemon, herbs and cream	\$14

INSALATA/ ZUPPA

Classic Caesar	
classic caesar with crisp romaine, house smoked bacon, crostini and parmigiano	\$12
Rucola e Tonno	
baby arugula, tuna, grilled lemon, olives and extra virgin olive oil	\$12
Calamari Grigliata	
grilled calamari, shaved fennel, cherry tomatoes, shallot vinaigrette	\$15
Zuppa del Giorno	
soup of the day	

PASTA

Gnocchi Salsiccia al Forno	
italian hot sausage, caramelized onion, bacon in a spicy red wine and tomato sauce, baked with mozzarella and parmigiano reggiano	\$24
Risotto alla Pescatora	
lobster, jumbo sea scallops, white wine, cherry tomato, lemon, fresh herbs	\$35
Cavatappi con Pollo	
roasted chicken, baby arugula, roasted peppers and pesto cream	\$24
Tagliatelle Bolognese	
traditional style slow cooked ground veal with parmigiano, white wine and light tomato	\$20
Lasagna ai Funghi	
baked lasagna with portobello, oyster and porcini mushrooms with fresh herbs, roast garlic cream and romano	\$24
Spaghettoni Diavola	
house made spaghettoni, black olives, anchovy, capers, hot pepper, olive oil and garlic, white wine	\$22

ENTRATA

Melanzane alla Parmigiano	
breaded eggplant with parmesan cheese tomato basil sauce, side linguine tomato sauce	\$20
Vitello Osso Bucco	
braised veal in red wine and saffron risotto	\$28
Vitello Parmigiano	
breaded rack of veal with mozzarella, parmesan tomato basil sauce, herbed gnocchi	\$28
Braised Porchetta	
slow cooked pork, hot sausage, potato and vegetable hash	\$26
Pollo	
roast chicken stuffed with roasted peppers, asiago cheese, garlic mash and natural jus	\$26

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