

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	\$16
Sauteed shrimp, lemon, wine, spicy tomato sauce	
Cozze	\$14
Steamed mussels with white wine, salsa verde and cream	

INSALATA/ ZUPPA

Classic Caesar	\$12
Classic caesar with crisp romaine, house smoked bacon, crostini and parmigiano	
Rucola	\$12
Baby arugula, pine nuts, grilled lemon, olives, asiago and extra virgin olive oil	
Calamari Grigliata	\$15
Grilled calamari, vine ripe tomato, goat's cheese, shallot vinaigrette	
Zuppa del Giorno	
Soup of the day	

PASTA

Rigatoni Salsiccia	\$20
Italian hot sausage, caramelized onion, bacon in a spicy red wine and tomato sauce	
Linguine Frutti di Mare	\$32
Seared sea scallops, mussels, shrimp, calamari, extra virgin olive oil, white wine and garlic	
Spaghetti con Pollo	\$24
Roasted chicken, baby arugula, roasted red peppers and sundried tomato pesto cream	
Tagliatelle Bolognese	\$20
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
Rigatoni Funghi	\$20
Portobello, oyster and porcini mushrooms with fresh herbs, roast garlic cream and romano cheese	
Spaghetti alla Puttanesca	\$28
Seared sea scallops, black olives, anchovy, capers, hot pepper, olive oil, garlic, white wine and a touch of tomato sauce	

ENTRATA

Melanzane alla Parmigiano	\$20
Breaded eggplant with parmesan cheese tomato basil sauce with side linguine and tomato sauce	
Seared Salmon	\$28
With shrimp and asparagus risotto	
Vitello Osso Bucco	\$28
Braised veal in red wine with saffron risotto	
Pollo	\$26
Roast chicken stuffed with roasted peppers, gorgonzola cheese, garlic mash and natural jus	

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

