

## APERITIVO

<b>Marinated Olives</b>	\$6
<b>Calamari Fritti</b>	\$11
Fried calamari with lemon mayo and salsa verde	(sharing) \$18
<b>Antipasto</b>	\$15
Assorted cured and house made charcuterie, pickles and cheese	(sharing) \$28
<b>Formaggio al Forno</b>	\$15
Baked asiago and bocconcini cheese served with crostini	
<b>Polenta Fritta</b>	\$14
Crisp polenta fries with spicy tomato, roast garlic and asiago cheese	
<b>Cozze</b>	\$14
Steamed mussels with white wine, salsa verde and cream	
<b>Gamberetti Piccanti</b>	\$16
Sauteed spicy shrimps, white wine, tomato	
<b>Calamari alla Griglia</b>	\$14
Grilled calamari, grilled lemon, extra virgin olive oil, parsley, garlic	
<b>Classic Caesar</b>	\$11
Classic caesar with crisp romaine, house smoked bacon, crostini and parmigiano	
<b>Rucola</b>	\$12
Baby arugula, pecans, roasted red pepper, Wildflower honey vinaigrette, crumbled goat's cheese	
<b>Zuppa del Giorno</b>	\$7
Soup of the day	

## PASTA

<b>Tagliatelle Bolognese</b>	\$20
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
<b>Penne con Pollo</b>	\$22
House smoked chicken, arugula, green peppercorn, creamy asiago cheese sauce	
<b>Gnocchi Gorgonzola</b>	\$22
Gorgonzola cream sauce with rapini	
<b>Linguine di Capri</b>	\$34
Scallops, calamari, mussels, shrimp, lemon, capers, white wine, butter	
<b>House Made Campanelli ai Funghi</b>	\$25
Field and porcini mushrooms, cream, truffle oil	
<b>Penne Salsiccia</b>	\$25
House made italian sausage, shrimp, rapini, spicy white wine tomato sauce	
<b>Spaghettoni con Puttanesca di Gamberi</b>	\$32
Jumbo Tiger Shrimp roasted with black olives, capers, anchovy, tomato, lemon, spicy white wine tomato	

## ENTRATA

<b>Pollo Arrostito</b>	\$26
Roast chicken breast stuffed with spinach and mushrooms, garlic mashed potato, natural pan jus	
<b>Melanzane al Forno</b>	\$22
Breaded eggplant layered with buffalo mozzarella, baby spinach and pesto cream	
<b>Vitello</b>	\$39
16oz Bone-in Veal Chop, rapini, garlic mash potatoes, rosemary red wine natural jus	
<b>Salmone e Asiago</b>	\$32
Asiago cheese crusted salmon with shrimp and lemon risotto	

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