

APERITIVO

Marinated Olives	\$6
Calamari Fritti	\$12
Fried calamari with lemon mayo and salsa verde	(sharing) \$20
Antipasto	\$16
Assorted cured and house made charcuterie, pickles, nuts and cheese	(sharing) \$30
Polenta Fritta	\$16
Crispy polenta fries with spicy tomato, roast garlic and asiago cheese	
Cozze	\$16
Steamed mussels, white wine, salsa verde, cream	
Gamberetti	\$16
Sauteed shrimps, spicy white wine tomato sauce	
Calamari alla Griglia	\$16
Grilled calamari, shallot vinaigrette, vine ripe tomatoes, goat's cheese	
Classic Caesar	\$12
Classic caesar with crisp romaine, house smoked bacon, crostini and parmigiano	
Rucola	\$12
Baby arugula, roasted almonds, dried cranberries, wildflower honey vinaigrette, asiago	
Zuppa del Giorno	\$7
Soup of the day	

PASTA

House Made Tagliatelle Bolognese	\$24
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
Linguine con Pollo	\$25
House smoked chicken, cherry tomatoes, roasted red pepper, arugula pesto, extra virgin olive oil	
Linguine Fruitti di Mare	\$34
Scallops, calamari, mussels, shrimp, lemon, capers, white wine, butter	
House Made Campanelli ai Funghi	\$28
Field and porcini mushrooms, dijon mustard cream, baby spinach, truffle oil	
Penne Salsiccia	\$22
Italian hot sausage, bacon, caramelized onions, spicy red wine tomato sauce	
Spaghetti Puttanesca	\$18
Black olives, capers, anchovy, tomato, lemon, spicy white wine tomato	
House Made Gnocchi	\$32
House smoked porchetta, crab, sweet corn, parmesan cream	

ENTRATA

Roast Pollo	\$30
Slow Roasted Chicken, yukon gold mashed potatoes, mushroom marsala cream	
Melanzane al Forno	\$22
Breaded eggplant layered with buffalo mozzarella, baby spinach and arugula pesto cream	
Salmone e Asiago	\$32
Asiago cheese crusted salmon with shrimp and lemon risotto	
Vitello Osso Bucco	\$32
Braised Veal Shank, saffron risotto, rapini	

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