



APERITIVO

Marinated Olives	\$6
Calamari Fritti	\$12
Fried calamari with lemon mayo and salsa verde	(sharing) \$20
Antipasto	\$16
Prosciutto, Soppressata, House Made Pate, pickles, nuts and cheeses	(sharing) \$30
Cozze	\$16
Steamed mussels, white wine, salsa verde, cream	
Gamberetti	\$16
Sauteed shrimps, spicy white wine tomato sauce	
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, goat cheese	
Zuppa del Giorno	\$7
Soup of the day	

PASTA

House Made Tagliatelle Bolognese	\$22
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
Linguine Salmone	\$24
Smoked Salmon, baby arugula, capers, goat cheese, touch of cream	
House Made Campanelli al Forno	\$25
House smoked chicken, cherry tomatoes, baby spinach, white wine cream, baked with Asiago cheese crust	
Linguine Fruitti di Mare	\$34
Scallops, calamari, mussels, shrimp, extra virgin olive oil, white wine, garlic	
House Made Campanelli ai Funghi	\$24
Field and porcini mushrooms, dijon mustard cream, baby spinach, truffle oil	
Penne Salsiccia	\$22
House-made Spicy Italian Sausage, bacon, caramelized onion, spicy tomato sauce	

ENTRATA

Pollo Marsala	\$28
Roasted Chicken, yukon gold mashed potatoes, marsala mushroom cream	
Melanzane Puttanesca	\$22
Breaded Eggplant, Parmigiano, black olives, capers, anchovies, tomatoes, spicy tomato sauce	
Crispy Porchetta	\$26
Crispy Pork, truffle fries, pommery mustard	
Bison Osso Bucco	\$34
Braised Bison, House Made Gnocchi, rapini, gorgonzola cream	
Salmone e Asiago	\$28
Asiago cheese crusted salmon, shrimp and lemon risotto	

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