

## APERITIVO

|   |                |
|---|----------------|
| <b>Marinated Olives</b>   | \$7            |
| <b>Calamari Fritti</b>  | \$14           |
| Fried calamari with lemon mayo and salsa verde  | (sharing) \$22 |
| <b>Antipasto</b>  | \$18           |
| Assorted cured and house made charcuterie, pickles, nuts and cheeses                        | (sharing) \$33 |
| <b>Cozze</b>  | \$18           |
| Steamed mussels, white wine, salsa verde, cream   |                |
| <b>Polpo</b>  | \$20           |
| Roasted Octopus, crispy pancetta, local asparagus, red onion, capers, shallot vinaigrette   |                |
| <b>Baby Kale Caesar</b>   | \$14           |
| Classic caesar dressing with baby kale, house smoked bacon, crostini and parmigiano         |                |
| <b>Rucola</b>   | \$14           |
| Baby arugula, roasted almonds, dried cranberries, wildflower honey vinaigrette, goat cheese |                |
| <b>Zuppa del Giorno</b>   | \$8            |
| Soup of the day   |                |

## PASTA

|  |      |
|--|------|
| <b>House Made Tagliatelle Bolognese</b>  | \$25 |
| Traditional style slow cooked ground veal with parmigiano, white wine and light tomato |      |
| <b>Linguine alla Puttanesca</b>  | \$22 |
| Black olives, anchovy, capers, tomatoes, hot pepper, light tomato sauce                |      |
| <b>House made Gnocchi Salmone</b>  | \$29 |
| Smoked salmon, baby arugula, cherry tomato, white wine, touch of cream                 |      |
| <b>House Made Campanelli ai Funghi</b>   | \$27 |
| Field and porcini mushrooms, baby spinach, dijon mustard cream, truffle oil            |      |
| <b>House Made Campanelli con Pollo</b>   | \$28 |
| House smoked chicken, cherry tomatoes, baby arugula, white wine, asiago cream          |      |
| <b>Linguine Vongole</b>  | \$28 |
| Baby Clams, olive oil, garlic, white wine, parsley, parmigiano                         |      |
| <b>Spaghettoni Gamberetti</b>  | \$29 |
| Shrimps, spicy white wine tomato sauce   |      |

## ENTRATA

|  |      |
|--|------|
| <b>Pollo Arrostito</b>   | \$38 |
| Roasted Chicken supreme stuffed with crab, spinach and asiago, yukon gold mashed potatoes, natural jus           |      |
| <b>Melanzane al Forno</b>  | \$22 |
| Breaded Eggplant layered with bocconcini cheese, spinach, arugula pesto cream                                    |      |
| <b>Salmone e Asiago</b>  | \$33 |
| Asiago cheese crusted salmon, shrimp and lemon risotto   |      |
| <b>Filetto di Manzo</b>  | \$49 |
| Seared Beef tenderloin medallions, sauteed mushroom, roast asparagus, fingerling potatoes, pommery mustard sauce |      |

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