

APERITIVO

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

PASTA

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

ENTRATA

Pollo Arrostito	\$38
Roasted Chicken supreme stuffed with crab, spinach and asiago, yukon gold mashed potatoes, natural jus	
Melanzane al Forno	\$22
Breaded Eggplant layered with bocconcini cheese, spinach, arugula pesto cream	
Salmone e Asiago	\$33
Asiago cheese crusted salmon, shrimp and lemon risotto	
Filetto di Manzo	\$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