

## 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>	\$16
Steamed mussels, white wine, salsa verde, cream	
<b>Polpo</b>	\$18
Roasted Octopus, crispy prosciutto, red onion, capers, shallot vinaigrette	
<b>Classic Caesar</b>	\$12
Classic caesar dressing with crisp romaine, pancetta, crostini and parmigiano	
<b>Rucola</b>	\$12
Baby arugula, roasted almonds, dried cranberries, wildflower honey vinaigrette, goat cheese	
<b>Zuppa del Giorno</b>	\$8
Soup of the day	

## PASTA

<b>Tagliatelle Bolognese</b>	\$22
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
<b>Spaghettoni alla Puttanesca</b>	\$20
Black olives, anchovy, capers, tomatoes, hot pepper, light tomato sauce	
<b>Campanelli ai Funghi</b>	\$25
Field and porcini mushrooms, baby spinach, dijon mustard cream, truffle oil	
<b>Fettuccine con Pollo e Pancetta</b>	\$26
House smoked chicken, pancetta, creamy green peppercorn asiago sauce	
<b>Linguine Vongole</b>	\$28
Baby Clams, olive oil, garlic, white wine, parsley, parmigiano	
<b>Spaghettoni Frutti di Mare</b>	\$40
Shrimps, mussels, sea scallops, cherry tomatoes, baby arugula, hot pepper, EVOO, white wine	

## ENTRATA

<b>Pollo Arrosto ai Funghi Marsala</b>	\$28
Roasted Chicken Supreme, mushroom marsala cream sauce, yukon mashed potatoes	
<b>Salmone ai Asiago</b>	\$33
Asiago crusted Salmon, shrimp and lemon risotto	
<b>Melanzane al Forno</b>	\$22
Breaded Eggplant layered with bocconcini cheese, spinach, arugula pesto cream	
<b>Venison Osso Bucco</b>	\$38
Braised Venison, gnocchi, rapini, gorgonzola cream	
<b>Crispy Porchetta</b>	\$30
Crispy pork belly, garlic mashed potatoes, pommery mus	

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

Please note: not all ingredients can be listed, please advise server of all dietary restrictions and food allergies