

ANTIPASTI

Marinated Olives	\$7
Calamari Fritti	\$16
Fried calamari with lemon mayo and salsa verde	(sharing) \$25
Cozze	\$20
Steamed mussels, white wine, salsa verde, cream	
Polpo	\$20
Roasted octopus, crispy pancetta, red onion, capers, shallot vinaigrette	
Burrata	\$18
Burrata cheese, prosciutto, peaches, balsamic vinegar, olive oil, fresh basil	
Prosciutto e Asiago	\$16
Prosciutto di parma, asiago cheese, crostini	
Classic Caesar	\$12
Classic caesar dressing with crisp romaine, pancetta, crostini and parmigiano	
Rucola	\$12
Baby arugula, toasted almonds, dried cranberries, wildflower honey vinaigrette, goat cheese	
Zuppa del Giorno	\$8
Soup of the day	

PASTA

Pappardelle Bolognese	\$24
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
Spaghettoni ai Funghi e Tartufo	\$22
Fine chopped mushroom, butter, wine, truffle oil, asiago cheese	
Campanelle e Funghi	\$22
Field mushrooms, roasted sweet pepper, rapini, white wine, tomato sauce, fresh herbs	
Campanelle con Pollo e Pesto	\$26
Chicken, cherry tomatoes, basil pesto, white wine, cream	
Linguine Frutti di Mare	\$42
Shrimps, mussels, sea scallops, calamari, white wine, garlic, olive oil, fresh herbs	
Penne Salsiccia	\$24
Italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce	
Gnocchi e Salmone Affumicato	\$29
House made gnocchi, house smoked salmon, lemon, baby spinach, cream	

ENTRATA

Pollo Arrosto	\$30
Roasted chicken supreme, mushrooms, marsala cream sauce, yukon mashed potatoes	
Parmigiana di Pollo	\$29
Breaded Chicken breast, tomato sauce, mozzarella, parmigiano, linguine tomato sauce	
Porchetta	\$30
Slow roasted porchetta, garlic mashed potatoes, pommery mustard, natural pan juices	
Salmone e Asiago	\$38
Asiago crusted salmon, shrimp and lemon risotto	

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

Please note: Menu items change often please read full description, not all ingredients can be listed, please advise server of all dietary restrictions and food allergies