

## ANTIPASTI

<b>Marinated Olives</b>	\$7
<b>Calamari Fritti</b>	\$16
Fried calamari with lemon mayo and salsa verde	(sharing)\$25
<b>Polpo</b>	\$20
Roasted octopus, crispy pancetta, red onion, capers, shallot vinaigrette	
<b>Cozze</b>	\$ 20
Steamed mussels, white wine, salsa verde, cream	
<b>Paté</b>	\$16
House made chicken liver pate, peppered blueberries, crostini	
<b>Baby Kale Caesar</b>	\$12
Classic caesar dressing with baby kale, pancetta, crostini and parmigiano	
<b>Rucola</b>	\$12
Baby arugula, toasted almonds, dried cranberries, wildflower honey vinaigrette, goat cheese	
<b>Zuppa del giorno</b>	\$8
Daily Soup	

## PIATTO PRINCIPALE

<b>Pappardelle Bolognese</b>	\$24
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
<b>Penne Salsiccia</b>	\$24
Italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce	
<b>Linguine con Pollo</b>	\$28
Roast chicken, guanciale, pesto, cream	
<b>Spaghettoni ai Gamberi e Salmone</b>	\$36
Jumbo tiger shrimps, salmon cherry tomatoes, baby spinach, spicy white wine tomato sauce	
<b>Gnocchi Gorgonzola</b>	\$24
House made gnocchi, rapini, gorgonzola cream	
<b>Spaghettoni Tartufo e Funghi</b>	\$26
Field and porcini mushrooms, taleggio cheese, white wine, truffle oil	
<b>Pollo Arrosto</b>	\$30
Roasted chicken supreme, mushrooms, marsala cream sauce, yukon mashed potatoes	
<b>Porchetta</b>	\$30
Slow roasted porchetta, garlic mashed potatoes, house made mustard, natural pan juices	
<b>Salmone e Asiago</b>	\$38
Asiago crusted salmon, shrimp and lemon risotto	
<b>Costine Brasate</b>	\$38
Braised Short Ribs, rigatoni, mushrooms, dijon cream, asiago cheese	

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

Please note: We cook from scratch, please allow us time to prepare your meal. Menu changes often, please read description, not all ingredients can be listed, please advise server of all dietary restrictions and food allergies