

ANTIPASTI

Marinated Olives	\$6
Calamari Fritti	\$14
Fried calamari with lemon mayo and salsa verde	(sharing)\$20
Polpo	\$18
Roasted octopus, crispy pancetta, red onion, capers, shallot vinaigrette	
Cozze	\$18
Steamed mussels, white wine, salsa verde, cream	
Paté	\$16
House made chicken liver pate, peppered blueberries, crostini	
Baby Kale Caesar	\$11
Classic caesar dressing with baby kale, pancetta, crostini and parmigiano	
Rucola	\$11
Baby arugula, toasted almonds, dried cranberries, wildflower honey vinaigrette, goat cheese	
Zuppa del giorno	\$8
Daily Soup	

PIATTO PRINCIPALE

Pappardelle Bolognese	\$22
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
Rigatoni Salsiccia	\$22
Italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce	
Linguine con Pollo	\$24
Roast chicken, guanciale, pesto, cream	
Spaghettoni ai Gamberi e Salmone	\$28
Tiger shrimps, salmon, cherry tomatoes, baby spinach, spicy white wine tomato sauce	
Gnocchi Gorgonzola	\$22
House made gnocchi, rapini, gorgonzola cream	
Spaghettoni Tartufo e Funghi	\$24
Field and porcini mushrooms, taleggio cheese, white wine, truffle oil	
Pollo Parmigiano Panino	\$20
Sandwich with breaded chicken breast, tomato sauce, mozzarella and side salad	
Porchetta	\$30
Slow roasted porchetta, garlic mashed potatoes, house made mustard, natural pan juices	
Salmone e Asiago	\$30
Asiago crusted salmon, shrimp and lemon risotto	
Risotto	\$24
Porcini mushroom risotto, bocconcini, chicken	

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