

## 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>Polpette</b>	\$16
House made meatballs (pork, veal and beef), tomato sauce, mozzarella, toast focaccia	
<b>Paté</b>	\$16
House made chicken liver pate, brandied blueberries, crostini	
<b>Caprese</b>	\$16
Local heirloom tomatoes, bocconcini, fresh basil, balsamic, olive oil, red beet tapenade	
<b>Caesar</b>	\$12
Classic caesar dressing with romaine, 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 Alfredo</b>	\$34
Roasted chicken, black truffle, classic alfredo (butter and parmigiano)	
<b>Linguine Frutti di Mare</b>	\$45
Scallops, tiger shrimps, mussels, calamari, white wine, olive oil, garlic, fresh herbs	
<b>Gnocchi Gorgonzola</b>	\$24
House made gnocchi, rapini, gorgonzola cream	
<b>Spaghettoni Puttanesca</b>	\$22
Black olives, capers, anchovies, hot pepper, cherry tomatoes, light white wine tomato sauce	
<b>Pappardelle Funghi e Tartufo</b>	\$26
Field and porcini mushrooms, white wine, truffle infused cream	
<b>Pollo al Limone</b>	\$30
Roasted chicken supreme, garlic mashed potatoes, lemon, white wine butter	
<b>Agnello</b>	\$42
Stewed Lamb ragu with pappardelle, touch of cream, green peppercorns	
<b>Salmone e Asiago</b>	\$38
Asiago crusted salmon, shrimp and lemon risotto	
<b>Pollo Parmigiano</b>	\$30
Breaded chicken breast, mozzarella, parmigiano, tomato basil sauce, side linguine tomato basil sauce	

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