

ANTIPASTI

Marinated Olives	\$6
Calamari Fritti	\$14
Fried calamari with lemon mayo and salsa verde	(sharing)\$20
Paté	\$16
House made chicken liver pate, brandy blueberries, crostini	
Caesar	\$11
Classic caesar dressing with romaine, pancetta, crostini and parmigiano	
Rucola	\$11
Baby arugula, lemon, extra virgin oil, asiago cheese	
*Additional protein for salads, Roasted Chicken \$6 Sauteed Shrimps \$10	
Zuppa del giorno	\$8
Daily Soup	

PRANZO LEGGERO

Polpo	\$18
Roasted octopus, crispy pancetta, red onion, capers, shallot vinaigrette	
Cozze	\$18
Steamed mussels, white wine, salsa verde, cream	
Porchetta Panino	\$18
Slow roasted porchetta sandwich, asiago, aioli, focaccia, side salad	
Pollo Parmigiano Panino	\$18
Sandwich with breaded chicken breast, tomato sauce, mozzarella, side salad	

PIATTO PRINCIPALE

Penne Salsiccia	\$22
Italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce	
Spaghettoni Polpette	\$22
House made meatballs (pork, veal and beef), tomato sauce	
Linguine Alfredo	\$25
Roasted chicken, black truffle, classic alfredo (butter and parmigiano)	
Spaghettoni e Gamberetti	\$24
Tiger shrimps, cherry tomatoes, baby spinach, spicy white wine tomato sauce	
Pappardelle Tartufo e Funghi	\$22
Field and porcini mushrooms, white wine, truffle infused cream	
Salmone e Asiago	\$30
Asiago crusted salmon, shrimp and lemon risotto	
Pollo al Limone	\$30
Roasted chicken supreme, seasonal vegetables, lemon, white wine butter	
Risotto	\$24
Porcini mushroom risotto with chicken, finished with parmigiano	

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

Please note: We try and accommodate dietary requests but, respectfully, ask that changes be avoided where possible. Menu changes often, please read description, not all ingredients can be listed, please advise server of all dietary restrictions and food allergies