

ANTIPASTI

Marinated Olives	\$7
Calamari Fritti	\$16
Fried calamari with lemon mayo and salsa verde	(sharing)\$25
Polpo	\$20
Roasted octopus, crispy pancetta, red onion, capers, shallot vinaigrette	
Cozze	\$ 20
Steamed mussels, white wine, salsa verde, cream	
Polpette	\$16
House made meatballs (pork, veal and beef), tomato sauce, mozzarella, toast focaccia	
Paté	\$16
House made chicken liver pate, brandied blueberries, crostini	
Formaggio di Capra	\$16
Pine nut crusted goat cheese, mixed greens, sun dried tomato vinaigrette	
Caesar	\$12
Classic caesar dressing with romaine, pancetta, crostini and parmigiano	
Rucola	\$12
Baby arugula, lemon, extra virgin olive oil, asiago cheese	
Zuppa del giorno	\$8
Daily Soup	

PIATTO PRINCIPALE

Pappardelle Bolognese	\$24
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
Penne Salsiccia	\$24
Italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce	
Linguine Alfredo	\$34
Roasted chicken, black truffle, classic alfredo (butter and parmigiano)	
Linguine Frutti di Mare	\$45
Scallops, tiger shrimps, mussels, calamari, white wine, olive oil, garlic, fresh herbs	
Gnocchi Gorgonzola	\$24
House made gnocchi, rapini, gorgonzola cream	
Spaghettoni Puttanesca	\$22
Black olives, capers, anchovies, hot pepper, cherry tomatoes, light white wine tomato sauce	
Pappardelle Funghi e Tartufo	\$26
Field and porcini mushrooms, white wine, truffle infused cream	
Pollo al Limone	\$35
Roasted chicken supreme, garlic mashed potatoes, lemon, white wine	
Porchetta	\$36
Slow roasted porchetta, yukon gold mashed potato, roasted garlic, natural jus	
Salmone e Asiago	\$38
Asiago crusted salmon, shrimp and lemon risotto	
Costola di Manzo	\$38
Braised beef short rib, garlic mashed potatoes, truffled demi glace	

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. We try to accommodate dietary modifications but, respectfully request 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