

## 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, brandied blueberries, crostini	
<b>Carpaccio di Casa</b>	\$18
Thinly sliced marinated beef, extra virgin olive oil, lemon, cracked pepper, shaved parmigiano	
<b>Arancini al Formaggio</b>	\$16
Parmigiano, mozzarella, asiago, pesto cream	
<b>Caesar</b>	\$12
Classic caesar dressing with romaine, pancetta, crostini and parmigiano	
<b>Rucola</b>	\$12
Baby arugula, lemon, extra virgin olive oil, asiago cheese	
<b>Zuppa del giorno</b>	\$8
Daily Soup	

## PIATTO PRINCIPALE

<b>Bolognese</b>	\$24
House made pasta, traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
<b>Paccheri Salsiccia</b>	\$24
Italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce	
<b>Paccheri con Pollo</b>	\$30
Roasted chicken, smoked bacon, roast garlic, asiago cheese, cream	
<b>Spaghettoni con Gamberoni e Molluschi</b>	\$44
Jumbo tiger shrimp, clams, scallions, baby spinach, butter, white wine	
<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>Ravioli di Casa</b>	\$28
Butternut squash ravioli, baby arugula, morel mushroom butter, parmigiano	
<b>Mafaldine</b>	\$41
House made pasta, braised beef short rib, porcini cream, shaved asiago, truffle oil	
<b>Risotto e Capesante</b>	\$45
Lemon honey glazed seared scallops, sweet corn, parmigiana	
<b>Pollo ai Funghi</b>	\$38
Roasted chicken supreme, garlic mashed potatoes, portobello and porcini mushroom, cream	
<b>Bistecca</b>	\$40
Seared flank steak (served sliced), roasted potato, red pepper and garlic gremolata	
<b>Salmone e Asiago</b>	\$38
Asiago crusted salmon, shrimp and lemon risotto	

Please note: 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

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