

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	
Paté	\$16
House made chicken liver pate, brandied blueberries, crostini	
Carpaccio di Casa	\$20
Thinly sliced marinated beef, extra virgin olive oil, lemon, cracked pepper, shaved parmigiano	
Arancini al Formaggio	\$16
Parmigiano, mozzarella, asiago, pesto cream	
Caesar	\$13
Classic caesar dressing with romaine, pancetta, crostini and parmigiano	
Rucola	\$13
Baby arugula, lemon, extra virgin olive oil, asiago cheese	
Zuppa del giorno	\$8
Daily Soup	

PIATTO PRINCIPALE

Bolognese	\$24
House made pasta, traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
Paccheri Salsiccia	\$24
Italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce	
Paccheri con Pollo	\$30
Roasted chicken, smoked bacon, roast garlic, asiago cheese, cream	
Spaghettoni con Gamberoni e Molluschi	\$48
Jumbo tiger shrimp, clams, scallions, baby spinach, butter, white wine	
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	
Ravioli di Casa	\$30
Butternut squash ravioli, baby arugula, morel mushroom butter, parmigiano	
Mafaldine	\$45
House made pasta, braised beef short rib, porcini cream, shaved asiago, truffle oil	
Risotto e Capesante	\$48
Lemon honey glazed seared scallops, sweet corn, parmigiana	
Pollo ai Funghi	\$40
Roasted chicken supreme, garlic mashed potatoes, portobello and porcini mushroom, cream	
Bistecca	\$40
Seared flank steak (served sliced), roasted potato, red pepper and garlic gremolata	
Salmone e Asiago	\$45
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.