

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	
Carpaccio	\$18
Thinly sliced marinated beef, parmigiano, lemon, olive oil, cracked pepper	
Burrata	\$20
Cherry tomatoes, baby arugula, balsamic vinaigrette, crostini	
Caesar	\$13
Classic caesar dressing with romaine, pancetta, crostini and parmigiano	
Rucola	\$13
Baby arugula, lemon, extra virgin olive oil, asiago cheese	
Zuppa	\$10
Soup of the Day	

PIATTO PRINCIPALE

Bolognese	\$24
House made pasta, 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 con Pollo	\$30
Roasted chicken, cherry tomatoes, arugula pesto, olive oil, garlic	
Spaghettoni Frutti di Mare	\$48
Tiger shrimps, scallops, mussels, cherry tomatoes, baby arugula, white wine, olive oil, garlic	
Gnocchi con Funghi	\$28
House made gnocchi, mushroom, gorgonzola cream	
Spaghettoni Puttanesca	\$22
Black olives, capers, anchovies, hot pepper, cherry tomatoes, light white wine tomato sauce	
Ravioli di Casa	\$30
Buttered goat cheese and roasted red pepper ravioli, baby arugula, parmigiana and ricotta	
Pollo al Tartufo	\$38
Roasted chicken supreme, garlic mashed potatoes, cheddar truffle butter, demi glaze	
Salmone e Asiago	\$42
Asiago crusted salmon, shrimp and lemon risotto	
Vitello Piccata	\$38
Sauteed veal medallions, lemon, white wine, butter, garlic mashed potatoes	

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.