

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	
Burrata	\$18
Cherry tomatoes, baby arugula, balsamic vinaigrette, crostini	
Carpaccio	\$18
Olive oil, lemon, cracked pepper, shaved parmigiana	
Caesar	\$13
Classic caesar dressing with romaine, pancetta, crostini and parmigiano	
Rucola	\$13
Baby arugula, lemon, extra virgin olive oil, asiago cheese	
Zuppa	\$9
Soup of the Day	

PASTA

Bolognese	\$24
House made pasta, traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
Spaghettoni Frutti di Mare	\$48
Tiger shrimps, scallops, mussels, white wine, olive oil, garlic	
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 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	

PIATTO PRINCIPALE

Pollo al Tartufo	\$38
Roasted chicken supreme, Yukon gold mash potatoes, cheddar truffle butter, demi glaze	
Salmone e Asiago	\$42
Asiago crusted salmon, shrimp and lemon risotto	
Costola di Manzo Brasato	\$38
Braised beef short rib, Yukon gold mash potatoes, demi glace	
Cinghiale	\$36
Slow roasted wild boar, fingerling potatoes, house made mustard, natural jus	

**Please note: We try to accommodate dietary modifications however, request changes be avoided where possible. Our 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.**