

## ANTIPASTI

<b>Marinated Olives</b>	\$7
<b>Calamari Fritti</b>	\$16
Fried calamari with lemon mayo and salsa verde	(sharing 4-6) \$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>Caprese</b>	\$18
Bocconcini, heirloom cherry tomatoes, baby arugula, balsamic vinaigrette	
<b>Carpaccio</b>	\$18
Olive oil, lemon, cracked pepper, shaved parmigiana	
<b>Caesar</b>	\$13
Classic caesar dressing with romaine, pancetta, crostini and parmigiano	
<b>Rucola</b>	\$13
Baby arugula, lemon, extra virgin olive oil, asiago cheese	
<b>Zuppa</b>	\$10
Soup of the Day	

## CONTORNI

(Available as a side dish to share)

**Rapini \$8**

**Roasted Truffle and Parmigiana Fingerling Potatoes \$10**

**Gnocchi Gorgonzola Cream \$12**

**Mushroom Risotto \$12**

**Spicy Sauteed Shrimps \$20**

**Spaghettoni Aglio e Olio \$8**

**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.**

## PASTA

<b>Bolognese</b>	\$24
House made pasta, traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
<b>Spaghettoni Frutti di Mare</b>	\$48
Tiger shrimps, scallops, mussels, white wine, olive oil, garlic	
<b>Penne Salsiccia</b>	\$24
Italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce	
<b>Linguine con Pollo</b>	\$30
Sauteed chicken, mushroom duxelle, cream, asiago cheese	
<b>Linguine Vitello</b>	\$34
Seared Veal Scallopini, truffled leeks, roasted garlic, white wine, butter, parmigiana	
<b>Spaghettoni Puttanesca</b>	\$22
Black olives, capers, anchovies, hot pepper, cherry tomatoes, light white wine tomato sauce	
<b>Gnocchi Gorgonzola</b>	\$24
House made potato gnocchi, gorgonzola cream, rapini	

## PIATTO PRINCIPALE

<b>Pollo Bosco</b>	\$38
Roasted chicken supreme, fingerling potatoes, porcini mushroom, shallots and wine	
<b>Salmone e Asiago</b>	\$42
Asiago crusted salmon, shrimp and lemon risotto	
<b>Costola di Manzo Brasato</b>	\$38
Braised beef short rib, Yukon gold mash potatoes, demi glace	
<b>Cinghiale</b>	\$36
Slow roasted wild boar, fingerling potatoes, house made mustard, natural jus	

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