

ANTIPASTI

Marinated Olives	\$6
Calamari Fritti	\$15
Fried calamari with lemon mayo and salsa verde	(sharing)\$25
Caprese	\$18
Bocconcini, heirloom cherry tomatoes, baby arugula, balsamic vinaigrette, crostini	
Polpo	\$20
Roasted octopus, crispy pancetta, red onion, capers, shallot vinaigrette	
Cozze	\$20
Steamed mussels, white wine, salsa verde, cream	
Caesar	\$12
Classic caesar dressing with romaine, pancetta, crostini and parmigiano	
Rucola	\$12
Baby arugula, lemon, extra virgin oil, asiago cheese	
*Additional protein for salads, Whole Chicken Breast \$15 Sauteed Shrimps \$12	
Zuppa	\$10
Soup of the Day	

PIATTO PRINCIPALE

Penne Salsiccia	\$24
Italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce	
Spaghettini Polpette	\$24
House made meatballs (pork, veal and beef), tomato sauce	
Mafaldine Bolognese	\$24
Housemade mafaldine, traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
Spaghettini Puttanesca	\$20
Black olives, capers, anchovies, hot pepper, cherry tomatoes, light white wine tomato sauce	
Spaghettini e Gamberetti	\$28
Tiger shrimps, cherry tomatoes, baby spinach, spicy white wine tomato sauce	
Spaghettini Salumi	\$24
Spicy cacciatore, roasted vegetables, light white wine tomato sauce	
Porchetta Panino	\$22
Slow roasted porchetta sandwich, asiago, aioli, focaccia, side salad	
Salmone e Asiago	\$36
Asiago crusted salmon, shrimp and lemon risotto	
Pollo Parmigiano	\$28
Breaded chicken breast with mozzarella, parmigiano, tomato basil sauce, side spaghetti tomato sauce	
Risotto	\$26
Porcini mushroom risotto with chicken, finished with parmigiano	

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.