

ANTIPASTI

Marinated Olives	\$7
Calamari Fritti	\$16
Fried calamari with lemon mayo and salsa verde	(sharing 4-6) \$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	
Caprese	\$18
Bocconcini, heirloom cherry tomatoes, baby arugula, balsamic vinaigrette	
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	\$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

Mafaldine Bolognese	\$24
House made mafaldine, 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	
Rigatoni con Anatra Arrosto	\$38
House made rigatoni, roasted duck, butter, taleggio	
Spaghettoni Salumi	\$24
Spicy cacciatore, roasted vegetables, light white wine tomato sauce	
Spaghettoni Puttanesca	\$22
Black olives, capers, anchovies, hot pepper, cherry tomatoes, light white wine tomato sauce	
Gnocchi Gorgonzola	\$24
House made potato gnocchi, gorgonzola cream, rapini	

PIATTO PRINCIPALE

Pollo Marsala	\$38
Roasted chicken supreme, Yukon gold mashed potatoes, mushroom marsala cream	
Salmone e Asiago	\$42
Asiago crusted salmon, shrimp and lemon risotto	
Costola di Manzo Brasato	\$38
Braised beef short rib, Yukon gold mashed potatoes, demi glace	
Cinghiale	\$36
Slow roasted wild boar, fingerling potatoes, house made mustard, natural jus	

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