

## 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>	\$22
Roasted octopus, crispy pancetta, red onion, capers, shallot vinaigrette	
<b>Cozze</b>	\$20
Steamed mussels, white wine, salsa verde, cream	
<b>Arancini</b>	\$16
Sundried tomato arancini, mozzarella, parmigiana, garlic cream sauce	
<b>Caesar</b>	\$15
Classic caesar dressing with romaine, pancetta, crostini and parmigiano	
<b>Rucola</b>	\$14
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**

**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>Linguine Bolognese</b>	\$27
Traditional style, stewed veal, white wine, parmigiano reggiano, butter, milk (this is NOT a tomato sauce pasta)	
<b>Ravioli Funghi e Tartufo</b>	\$35
Ricotta and mushroom stuffed ravioli, with a buttery wine sauce, truffled garlic bread crumbs	
<b>Spaghettoni Pepperoncini</b>	\$40
Sauteed black tiger shrimps, mussels, calamari, cherry tomatoes, chopped arugula, black olives, spicy olive oil garlic	
<b>Penne Salsiccia</b>	\$27
Italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce	
<b>Spaghettoni Puttanesca</b>	\$25
Black olives, capers, anchovies, hot pepper, cherry tomatoes, light white wine tomato sauce	
<b>Rigatoni con Pollo</b>	\$30
Roasted chicken, caramelized onion, green peppercorn, asiago, garlic cream sauce	
<b>Linguine Frutti di Mare</b>	\$52
Shrimps, scallops, mussels, white wine, olive oil garlic, fresh herbs	

## PIATTO PRINCIPALE

<b>Pollo Marsala e Funghi</b>	\$42
Roasted chicken supreme, portobello, cremini & porcini mushroom, marsala cream, mashed potatoes	
<b>Salmone e Asiago</b>	\$46
Asiago crusted salmon, shrimp and lemon risotto	
<b>Manzo Brasato</b>	\$48
Braised Beef short ribs, creamy caramelized shallot and garlic mashed potatoes, roasted baby carrots, natural jus	
<b>Braciola di Maiale</b>	\$42
Roasted 14oz bone in Berkshire pork chop, fingerling potatoes, rapini, house made grainy mustard, apple slivers	

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