

ANTIPASTI

Marinated Olives	\$7
Calamari Fritti	\$16
Fried calamari with lemon mayo and salsa verde	(sharing 4-6) \$25
Polpo	\$22
Roasted octopus, crispy pancetta, red onion, capers, shallot vinaigrette	
Cozze	\$20
Steamed mussels, white wine, salsa verde, cream	
Arancini	\$16
Sundried tomato arancini, mozzarella, parmigiana, garlic cream sauce	
Caesar	\$15
Classic caesar dressing with romaine, pancetta, crostini and parmigiano	
Rucola	\$14
Baby arugula, lemon, extra virgin olive oil, asiago cheese	
Insalata Capra	\$20
Roasted red and golden beets, baby arugula, red onion, goat cheese, red wine vinaigrette	
Zuppa	\$10
Soup of the Day	

CONTORNI

(Available as a side dish to share)

Rapini \$8

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

Linguine Bolognese	\$27
Traditional style, stewed veal, white wine, parmigiano reggiano, butter, milk (this is NOT a tomato sauce pasta)	
Ravioli Funghi e Tartufo	\$35
Ricotta and mushroom stuffed ravioli, with a buttery wine sauce, truffled garlic bread crumbs	
Rigatoni con Burrata	\$34
Local asparagus, cherry tomatoes, white wine butter, burrata	
Spaghettoni Pepperoncini	\$40
Sauteed black tiger shrimps, mussels, calamari, cherry tomatoes, chopped arugula, black olives, spicy olive oil garlic	
Penne Salsiccia	\$27
Italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce	
Spaghettoni Puttanesca	\$25
Black olives, capers, anchovies, hot pepper, cherry tomatoes, light white wine tomato sauce	
Rigatoni con Pollo	\$30
Roasted chicken, caramelized onion, green peppercorn, asiago, garlic cream sauce	
Linguine Frutti di Mare	\$52
Shrimps, scallops, mussels, white wine, olive oil garlic, fresh herbs	

PIATTO PRINCIPALE

Pollo Marsala e Funghi	\$42
Roasted chicken supreme, portobello, cremini & porcini mushroom, marsala cream, mashed potatoes	
Salmone e Asiago	\$46
Asiago crusted salmon, shrimp and lemon risotto	
Manzo Brasato	['///
\$48	
Braised Beef short ribs, creamy caramelized shallot and garlic mashed potatoes, roasted baby carrots, natural jus	
Veal Milanese	\$40
Breaded and fried veal, fingerling potatoes, baby arugula, tomatoes, pesto	

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.