

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	
Polenta Fritta Arrabiatta	\$18
Fried Polenta, spicy tomato sauce and grated parmigiana	
Caesar	\$15
Classic caesar dressing with romaine, pancetta, crostini and parmigiano	
Pate della Casa	\$18
House made Pate, brandied blueberries, pickled shallots, tallow fried crostini	
Mozzarella di Bufalo	\$20
Buffalo Mozzarella, baby arugula, radicchio, toasted almonds, cranberry vinaigrette	
Zuppa	\$10
Soup of the Day	

CONTORNI

(Available as a side dish to share)

Rapini \$10

Mushroom Risotto \$12

Spicy Sauteed Shrimps \$20

Spaghettini 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

Ragu di Cinghiale	\$32
Wild boar stewed with red wine, crushed tomatoes, parmigiana, tossed with house made mafaldine	
Ravioli	\$35
Salmon stuffed house made ravioli, capers, lemon, red onion, wine and a touch of cream	
Spaghetтини 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	
Linguini con Pollo	\$35
Roasted chicken, baby spinach, sundried tomato pesto, fresh basil, light cream, toasted pine nuts	
Gnocchi Funghi	\$35
Mushroom soffrito, roasted garlic, shallots, taleggio cheese, butter and white wine	

PIATTO PRINCIPALE

Pollo	\$42
Roasted chicken supreme, creamy gorgonzola polenta, caramelized shallot cream sauce	
Salmone e Asiago	\$46
Asiago crusted salmon, shrimp and lemon risotto	
Anatra Affumicata	\$38
Smoked Muskovy Duck Breast, roasted butternut squash risotto and pickled shallots	
Agnello Brasata	\$45
Red wine braised Lamb shank, garlic mashed potatoes, roasted baby carrots, natural jus	
Veal Boscaiola	\$45
Breaded and fried veal scallopini, crispy sauteed mushrooms, fingerling potatoes, rapini, thyme jus	

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