

ANTIPASTI

OLIVES

Warm green and black olives with garlic, chillies, bay leaves 7.50

ZUPPA DEL GIORNO

Ask your server for today's soup selection P/A

ANTIPASTO

Prosciutto di Parma, warm olives, hot cacciatore salami, gorgonzola, parmigiano reggiano (aged 30 months) 12.50 / for two 23.85

ARANCINI

Fried rice balls stuffed with smoked scamorza cheese and peas, with marinara sauce 11.25

CALAMARI FRITTI

Crispy, fried cornmeal encrusted calamari with lemon caper aioli 12.65

COZZE CON POMODORO

Fresh mussels in a spicy tomato sauce with anise liqueur, herbs 14.50

CARPACCIO DI VITELLO

Thinly sliced espresso and rosemary encrusted veal, lemon and caper aioli, croutons, arugula, extra virgin olive oil 14.65

POLPETTE AL POMODORO

Three house-made, wood-oven baked beef, pork & ricotta meatballs with pomodoro sauce, whipped ricotta, crostini 13.85

CALAMARI E GAMBERETTI ALLA GRIGLIA

Grilled calamari and shrimp with tomatoes, black olives, capers, lemon, olive oil 13.15 / for two 24.50

BRUSCHETTA POMODORO

Toasted Calabrese bread with olive oil, garlic, tomatoes, basil 9.15 / add mozzarella 1.25

POLPO ALLA GRIGLIA

Grilled octopus, fingerling potatoes, tomato sauce, salsa verde, black olive tapenade 16.00

INSALATE

add: chicken breast 8.95 / Icelandic arctic char fillet 13.95 / grilled shrimp 5.75

INSALATA GORGONZOLA

Arugula, red wine poached pears, gorgonzola, candied pecans, red wine mustard dressing 13.15

INSALATA MISTA

Mixed greens, tomato, cucumber, balsamic vinaigrette 7.85 / 10.85

INSALATA ROMA

Mixed greens, chèvre, toasted walnuts, sweet drop peppers, balsamic vinaigrette 10.95 / 14.25

INSALATA CESARE

Crispy romaine lettuce, creamy caesar dressing, shaved parmigiano reggiano, croutons 8.95 / 12.25 add bacon 2.50 / add anchovies 2.10

INSALATA NIZZARDA

Romaine lettuce, seared tuna, cannellini beans, green beans, cherry tomatoes, fingerling potatoes, oven baked olives, egg, champagne vinaigrette 14.95

PASTA

substitute: gluten-free pasta 2.15

add: house-made spicy Italian sausage 4.15 / grilled chicken 4.25 / shrimp 5.75

LINGUINI DI MARE

Shrimp, scallops, mussels, calamari in a light olive oil pomodoro sauce 23.95

LINGUINI ALLA CARBONARA

Pancetta, sautéed leeks, egg yolk, cream, black pepper, parmigiano reggiano 17.85

ORECCHIETTE RAPINI E SALSICCIA

Rapini, spicy Italian sausage, olive oil, garlic, chili flakes, pecorino 18.10

PENNE CAPRI

Grilled chicken, wild mushrooms, spinach, tomato, olive oil, garlic, shaved parmigiano reggiano 18.50

TAGLIATELLE BOLOGNESE

Traditional tomato, braised beef & pork sauce 18.15

TAGLIATELLE FUNGHI

Truffled mushroom cream sauce, Parmigiano Reggiano 18.00

GNOCCHI ALESSIA

House made gnocchi, mozzarella di bufala, cherry tomatoes, zucchini, light pomodoro sauce, basil 18.25

ORECCHIETTE CON CARNE E PISELLI

Braised beef, peas, caramelized onions, tomatoes, brandy demi cream sauce 23.00

PENNE ALL'ARRABBIATA

Spicy pomodoro sauce with garlic, hot peppers 16.75

RAVIOLI

Please ask your server for today's selection of our house-made ravioli P/A

PIZZA

PIZZA PROSCIUTTO

Pomodoro sauce, fior di latte, prosciutto di Parma, arugula, shaved parmigiano reggiano 17.95

PIZZA MARGHERITA

Pomodoro sauce, fior di latte, basil 14.65
substitute mozzarella di bufala 3.25

PIZZA DIAVOLO

Pomodoro sauce, fior di latte, spicy salami, basil, chillies, black olives 16.85

PIZZA CAPRICCIOSA

Pomodoro sauce, mozzarella, mushrooms, artichoke hearts, ham, black olives 17.25

PIZZA FUNGHI

Extra virgin olive oil, truffled honey, mushrooms, taleggio 17.50

PIZZA PEPPERONI

Pomodoro sauce, mozzarella, cured pepperoni 13.95

PIZZA POLLO PESTO

Pesto, asiago, grilled chicken, marinated tomatoes, eggplant 17.50

PIZZA VARESE

Pomodoro sauce, fior di latte, roasted red peppers, grilled zucchini, oregano, arugula, black olives 16.95

PIZZA 'NDUJA

Pomodoro sauce, oregano, fior di latte, 'nduja (spicy, soft Calabrese salami), oyster mushrooms, red onion, arugula 17.95

PIZZA SALSICCIA ITALIANA

Pomodoro sauce, fior di latte, crumbled spicy Italian sausage, caramelized onions, roasted red peppers 17.25

PIZZA HAWAIIANO

Pomodoro sauce, mozzarella, prosciutto di parma, grilled pineapple 16.85

PIZZA FICHI

Mascarpone, prosciutto di parma, figs, shaved parmigiano reggiano, honey, arugula 19.65

PIZZA CON SALAMI E GORGONZOLA

Tomato sauce, cacciatore salami, gorgonzola, fior di latte, roasted red peppers, black olives, basil, oregano 18.00

add: prosciutto di parma 4.50 / mushrooms 2.10 / crumbled spicy Italian sausage 4.15 / spicy salami 3.25 / olives 2.10 chicken 4.50 / substitute: fior di latte (fresh mozzarella) 2.75 / gluten-free crust add 3.50

MAINS

VITELLO MARSALA

Sautéed veal scaloppine, wild mushrooms, marsala cream sauce, tagliatelle alfredo 25.50

BISTECCA

Grilled 10 oz. AAA striploin, smashed potatoes, roast vegetables, rosemary jus 31.00

AGNELLO

Red wine and tomato braised lamb shank, mashed potato, green beans, pan jus 28.25

POLLO CON ASIAGO

Chicken breast stuffed with Asiago cheese, spinach & caramelized onions served with mashed potatoes, seasonal vegetables & a honey mustard cream sauce 24.25

ARCTIC CHAR

Pan seared Icelandic arctic char fillet, sautéed spinach, green beans, roast fingerling potatoes, champagne vinaigrette 26.95