

ANTIPASTI

OLIVES

Marinated black & green olives with crostini 6.95

CALAMARI GRIGLIA ALLA PUTTANESCA

Grilled calamari, tomatoes, black olives, capers, lemon, olive oil 14.50

CALAMARI FRITTI

Crispy fried calamari with lemon caper aioli 14.25

EGGPLANT PARMIGIANA

Breaded eggplant, bocconcini, zesty tomato sugo, topped with basil & frizzled onions 11.25

BRUSCHETTA POMODORO

Olive oil, garlic, tomatoes, basil 9.15

additional pieces 2.25 ea.

MUSSELS

Fresh mussels in a spicy tomato broth 14.25

ARANCINI

Ricotta & spinach filled arancini served with tomato basil sauce 11.75

MEATBALL APPETIZER

Three house-made, wood-oven baked, beef & ricotta meatballs with pomodoro sauce, whipped ricotta, basil oil, basil shoots, grilled bread 14.25

ANTIPASTO PLATE

Prosciutto, spicy salami, marinated olives, pickled button mushrooms, asiago & grana padano cheese, crostini, olive oil 19.25

INSALATE

INSALATA ROMA

Mixed greens, goat's cheese, toasted walnuts, sweet drop peppers, balsamic vinaigrette 9.25 / 14.75

INSALATA CAPRESE

Fresh mozzarella, tomatoes, fresh basil 13.95

INSALATA CESARE

Crisp romaine, creamy caesar dressing, parmesan, croutons 8.25 / 12.50

add anchovies 2.10 / add salmon 12.15 / add 6 oz. chicken breast 7.10

INSALATA GAMBERI

Grilled shrimp, marinated grilled fennel, spinach, radicchio, orange segments, cranberry dill vinaigrette 14.95

INSALATA FUNGHI

Sautéed mushrooms, arugula, tomatoes, shaved grana padano, roasted shallot vinaigrette 14.75

INSALATA GORGONZOLA

Arugula, pear, gorgonzola cheese, candied pecans, red wine mustard dressing 14.75

MAINS

CHICKEN PARMIGIANA

Breaded chicken scallopine, pomodoro sauce, mozzarella & parmesan, served with linguini pomodoro 21.25

VEAL LIMONE

Veal scallopine, capers, lemon white wine sauce, roasted potatoes, rapini 26.95

SALMON

Seared Atlantic salmon, roasted potatoes, green beans, lemon caper aioli 26.95

CHICKEN ASIAGO

Spinach, caramelized onion, asiago filled chicken breast, honey mustard cream sauce, mashed potatoes, green beans 26.95

VEAL OSSO BUCO

Slowly braised veal osso buco, mashed potatoes, root vegetables, rapini 31.75

LAMB CHOPS

Grilled lamb chops, mashed potatoes, green beans, red wine jus 34.75

STEAK & GNOCCHI

10oz AAA striploin, house-made gnocchi, asiago cream sauce with spinach & crispy shallots 39.95

PIZZA

PIZZA PROSCIUTTO

Pomodoro sauce, mozzarella, prosciutto di San Daniele, artichoke hearts, roasted red peppers, black olives 18.25

PIZZA SALSICCIA ITALIANA

Pomodoro sauce, mozzarella, house made sausage, caramelized onions, roasted red pepper 18.25

PIZZA MELANZANE

Pomodoro sauce, fresh mozzarella, sautéed spinach, eggplant, oven roasted tomatoes, ricotta 16.95

PIZZA DIAVOLO

Pomodoro sauce, mozzarella, spicy salami, basil, chillies, black olives 17.75

PIZZA SALMONE

Smoked salmon, fresh mozzarella, panna di cucina (mascarpone cream), arugula, lemon 18.95

PIZZA FICHI

Mascarpone, prosciutto, figs, shaved grana padano, honey, arugula 19.25

PIZZA PESTO E ASIAGO

Pesto, chicken, asiago, blistered cherry tomatoes, eggplant 18.75

PIZZA FUNGHI

Pizza bianco with mushrooms, fior di latte, sautéed spinach, taleggio, lemon & herb whipped ricotta, olive oil 17.95

PIZZA PEPPERONI

Pomodoro sauce, mozzarella, cured pepperoni 14.25

PIZZA MARGHERITA

Pomodoro sauce, fresh mozzarella, basil 14.25

PIZZA POLLO ASIAGO

Asiago cream, roasted chicken, sautéed spinach, caramelized onions, rosemary 18.95

additional toppings: prosciutto di San Daniele 4.10 / house made sausage 4.75 / goat's cheese 5.75 / spicy salami 4.10 / olives 4.10 / chicken 5.50 / pepperoni 4.10 / substitute: multigrain crust add 1.10 / spelt crust add 2.20 / gluten-free crust add 2.25 / fresh mozzarella (fior di latte) on any pizza add 3.10

PASTA

FETTUCINE SALMONE

Smoked salmon, snow peas, fresh dill, white wine cream sauce 18.95

LASAGNA

Layered with bolognese sauce, fresh mozzarella, béchamel, pomodoro sauce 17.50

RIGATONI VERDURA

Rigatoni mezzi, oven-dried tomatoes, roasted eggplant, arugula, fresh ricotta, olive oil, pomodoro sauce 18.25

RIGATONI FUNGHI E CARNE

Rigatoni mezzi, beef tenderloin, mushrooms, brandy cream sauce, grana padano 23.75

GNOCCHI

House made gnocchi, rosé sauce OR asiago cream sauce with spinach & crispy shallot 18.75

SPAGHETTI CARBONARA

Pecorino romano, egg, prosciutto cotto, black pepper 18.95

FETTUCINE ALFREDO

White wine, cream & butter sauce, parmesan 17.25

ORRECHIETTE CON RAGU DI PANCETTA E FUNGHI

Slow braised pancetta and wild mushroom ragu topped with shaved grana padano 18.75

LINGUINI DI MARE

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

LINGUINI POLLO PESTO

Grilled chicken, pesto, cream, roasted cherry tomatoes 21.50

RIGATONI BOLOGNESE

Rigatoni mezzi, traditional tomato & braised beef sauce 18.50

PENNE CAPRI

Grilled chicken, mushrooms, spinach, cherry tomatoes, white wine, garlic, grana padano 19.75

add: house made ground sausage 4.50 / smoked salmon 5.75 / chicken 4.50 / shrimp 5.15 / goat's cheese 5.15 / substitute: gluten-free pasta 2.25