

## ANTIPASTI

### OLIVES

Marinated black & green olives with crostini 7.95

### CALAMARI E GAMBERETTI GRIGLIA

ALLA PUTTANESCA  
Grilled calamari & shrimp with tomatoes, black olives, capers, lemon, olive oil 14.95 / for two 27.55

### CALAMARI FRITTI

Crispy fried calamari with lemon caper aioli 14.75

### EGGPLANT PARMIGIANA

Breaded eggplant, bocconcini, zesty tomato sugo, topped with basil & frizzled onions 11.95

### MUSSELS

Fresh mussels in a spicy tomato broth 14.75

### BRUSCHETTA POMODORO

Olive oil, garlic, tomatoes, basil 9.95  
*additional pieces 2.50 ea.*

### ARANCINI

Ricotta & spinach filled arancini served with tomato basil sauce 12.15

### MEATBALL APPETIZER

Three house-made, wood-oven baked, beef & ricotta meatballs with pomodoro sauce, whipped ricotta, basil oil, basil shoots, grilled bread 14.75

### ANTIPASTO PLATE

Prosciutto, spicy salami, marinated olives, pickled button mushrooms, asiago & grana padano cheese, crostini, olive oil 23.95

## INSALATE

### INSALATA ROMA

Mixed greens, goat's cheese, toasted walnuts, sweet drop peppers, balsamic vinaigrette 9.75 / 14.95

### INSALATA CAPRESE

Fresh mozzarella, tomatoes, fresh basil 14.55

### INSALATA CESARE

Crisp romaine, creamy caesar dressing, parmesan, croutons 9.55 / 14.25  
*add anchovies 2.10 / add salmon 12.15 / add 6 oz. chicken breast 7.10*

### INSALATA FRUTTI DI MARE

Warm seafood salad of shrimp, scallops, calamari & mussels, arugula & roasted red peppers tossed in a lemon vinaigrette 18.25

### INSALATA FUNGHI

Sautéed mushrooms, arugula, tomatoes, shaved grana padano, roasted shallot vinaigrette 14.95

### INSALATA GORGONZOLA

Arugula, pear, gorgonzola cheese, candied pecans, red wine mustard dressing 14.35

## MAINS

### CHICKEN ASIAGO

Chicken breast stuffed with asiago cheese, spinach & caramelized onions in a honey mustard cream sauce with mashed potatoes & green beans 28.55

### VEAL OSSO BUCO

Slowly braised veal osso buco, mashed potatoes, root vegetables, rapini 33.25

### VEAL LIMONE

Veal scallopine, capers, lemon white wine sauce, spaghetti aglio e olio 28.55

### POLLO ARROSTO

Chicken supreme, herb & onion roasted potatoes, garlic rapini, pan jus 28.55

### CHICKEN PARMIGIANA

Breaded chicken scallopine, pomodoro sauce, mozzarella & parmesan, served with linguini pomodoro 24.25

### SALMON

Seared Atlantic salmon filet, roasted potatoes, green beans, spinach, champagne vinaigrette 28.55

### LAMB CHOPS

Grilled lamb chops, mashed potatoes, green beans, red wine jus 36.25

### STEAK & GNOCCHI

10oz AAA striploin, house-made gnocchi, asiago cream sauce with spinach & crispy shallots 40.95

## PIZZA

### PIZZA PROSCIUTTO

Pomodoro sauce, fresh mozzarella, prosciutto di San Daniele, arugula, shaved grana padano 19.95

### PIZZA SALSICCIA ITALIANA

Pomodoro sauce, mozzarella, house made sausage, caramelized onions, roasted red pepper 18.95

### PIZZA MELANZANE

Pomodoro sauce, fresh mozzarella, sautéed spinach, eggplant, oven roasted tomatoes 18.95

### PIZZA DIAVOLA

Pomodoro sauce, mozzarella, spicy salami, basil, chillies, black olives 17.95

### PIZZA MARGHERITA

Pomodoro sauce, fresh mozzarella, basil 14.95

### PIZZA FICHI

Mascarpone, prosciutto, figs, shaved grana padano, honey, arugula 21.95

### PIZZA PESTO

Pesto, asiago, grilled chicken, marinated tomatoes, eggplant 19.45

### PIZZA FUNGHI

Extra virgin olive oil, truffled honey, oven roasted mushrooms, teleggio 19.95

### PIZZA PEPPERONI

Pomodoro sauce, mozzarella, cured pepperoni 14.95

### PIZZA POLLO ASIAGO

Asiago cream, roasted chicken, sautéed spinach, caramelized onions, rosemary 20.25

*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 / Daiya - dairy, soy, gluten-free, plant based mozzarella alternative add 4.25*

## PASTA

### FETTUCINE GAMBERI

Fettuccine, chilis, garlic, olive oil, sautéed shrimp, cherry tomato, rapini 22.75

### LASAGNA

Layered with bolognese sauce, fresh mozzarella, béchamel, pomodoro sauce 18.95

### RIGATONI FUNGHI E CARNE

Rigatoni mezzi, beef tenderloin, mushrooms, brandy cream sauce, grana padano 23.95

### GNOCCHI

House made gnocchi, rosé sauce OR asiago cream sauce with spinach & crispy shallot 18.95

### LINGUINI ALLA CARBONARA

Pancetta, sautéed leeks, egg yolk, cream, black pepper, parmigiano 19.25

### LINGUINI DI MARE

Shrimp, sea scallops, calamari, mussels in a light olive oil pomodoro sauce 25.95

### FETTUCINE ALFREDO

White wine, cream & butter sauce, parmesan 17.95

### ORRECHIETTE CON RAGU DI PANCETTA E FUNGHI

Slow braised pancetta & wild mushroom ragu topped with shaved grana padano 19.25

### RIGATONI VERDURA

Rigatoni mezzi, oven-dried tomatoes, roasted eggplant, arugula, fresh ricotta, olive oil, pomodoro sauce 18.75

### LINGUINI POLLO PESTO

Grilled chicken, pesto, cream, roasted cherry tomatoes 21.50

### RIGATONI BOLOGNESE

Traditional tomato, braised beef & pork sauce 19.35

### PENNE CAPRI

Grilled chicken, mushrooms, spinach, cherry tomatoes, white wine, garlic, grana padano 19.95

*add: house made ground sausage 4.50 / smoked salmon 5.75 / chicken 4.50 / shrimp 7.95 / goat's cheese 5.15 / substitute: gluten-free pasta 2.25*