

ANTIPASTI

OLIVES

Marinated black & green olives with crostini 8.45

CALAMARI E GAMBERETTI GRIGLIA

ALLA PUTTANESCA

Grilled calamari & shrimp with tomatoes, black olives, capers, lemon, olive oil 15.25 / for two 28.55

CALAMARI FRITTI

Crispy fried calamari with lemon caper aioli 15.25 with shrimp 24.95

EGGPLANT PARMIGIANA

Breaded eggplant, bocconcini, zesty tomato sugo, topped with basil & frizzled onions 13.95

ARANCINI

Ricotta & spinach filled arancini served with tomato basil sauce 13.95 *additional pieces 3.75 ea.*

MUSSELS

Fresh mussels in a spicy tomato broth 15.95

BRUSCHETTA POMODORO

Olive oil, garlic, tomatoes, basil 10.95

additional pieces 2.95 ea.

add fresh mozzarella 4.25 / add chèvre 5.75

MEATBALL APPETIZER

Three house-made, wood-oven baked, beef & ricotta meatballs with pomodoro sauce, whipped ricotta, basil oil, basil shoots, grilled bread 15.95

additional pieces 5.25 ea.

ANTIPASTO PLATE

Prosciutto, spicy salami, marinated olives, pickled button mushrooms, asiago & grana padano cheese, crostini, olive oil 24.95 / for four 48.95

INSALATE

INSALATA ROMA

Mixed greens, goat's cheese, toasted walnuts, sweet drop peppers, balsamic vinaigrette 9.95 / 15.15

INSALATA CAPRESE

Bocconcini, tomatoes, fresh basil & balsamic drizzle 14.95

INSALATA CESARE

Crisp romaine, creamy caesar dressing, parmesan, croutons 9.95 / 14.95

add anchovies 2.75 / add salmon 13.25 / add 6 oz. chicken breast 8.25

INSALATA FRUTTI DI MARE

Warm seafood salad of shrimp, scallops, calamari & mussels, arugula & roasted red peppers tossed in a lemon vinaigrette 19.65

INSALATA FUNGHI

Sautéed mushrooms, arugula, tomatoes, shaved grana padano, roasted shallot vinaigrette 15.75

INSALATA GORGONZOLA

Arugula, pear, gorgonzola cheese, candied pecans, red wine mustard dressing 14.95

MAINS

CHICKEN ASIAGO

Chicken breast stuffed with asiago cheese, spinach & caramelized onions in a honey mustard cream sauce with mashed potatoes & seasonal vegetables 28.95

VEAL OSSO BUCO

Slowly braised veal osso buco, mashed potatoes & seasonal vegetables 38.95

VEAL LIMONE

Veal scaloppine, capers, lemon white wine sauce, with roasted potatoes & seasonal vegetables 29.95

POLLO ARROSTO

Chicken supreme, roasted potatoes, seasonal vegetables, pan jus 28.95

CHICKEN PARMIGIANA

Breaded chicken scaloppine, pomodoro sauce, mozzarella & parmesan, served with roasted potatoes & seasonal vegetables 25.25

SALMON

Seared Atlantic salmon filet, roasted potatoes, seasonal vegetables, champagne vinaigrette 29.95

LAMB CHOPS

Grilled lamb chops, mashed potatoes, seasonal vegetables, red wine jus 39.95

STEAK & GNOCCHI

10oz AAA striploin, house-made gnocchi, asiago cream sauce with spinach & crispy shallots 42.95

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 19.35

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 18.75

PIZZA MARGHERITA

Pomodoro sauce, fresh mozzarella, basil 15.95

PIZZA FICHI

Mascarpone, prosciutto, figs, shaved grana padano, honey, arugula 22.25

PIZZA PESTO

Pesto, asiago, grilled chicken, marinated tomatoes, eggplant 20.25

PIZZA FUNGHI

Extra virgin olive oil, truffled honey, oven roasted mushrooms, teleggio 20.55

PIZZA PEPPERONI

Pomodoro sauce, mozzarella, cured pepperoni 16.25

PIZZA POLLO ASIAGO

Asiago cream, roasted chicken, sautéed spinach, caramelized onions, rosemary 21.95

additional toppings:

prosciutto 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 2.25 / spelt crust 2.95 / gluten-free crust 3.95*

fresh mozzarella on any pizza 4.25 / Earth Island plant based mozzarella alternative 4.75

PASTA

FETTUCCINE GAMBERI

Fettuccine, chilis, garlic, olive oil, sautéed shrimp, cherry tomato, rapini 23.95

LASAGNA

Layered with bolognese sauce, fresh mozzarella, béchamel, pomodoro sauce 19.95

RIGATONI FUNGHI E CARNE

Rigatoni mezzi, beef tenderloin, mushrooms, brandy cream sauce, grana padano 24.25

GNOCCHI

House made gnocchi, rosé sauce 18.95

OR asiago cream sauce with spinach & crispy shallot 20.25

LINGUINI ALLA CARBONARA

Pancetta, sautéed leeks, egg yolk, cream, black pepper, parmigiano 20.25

LINGUINI DI MARE

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

FETTUCCINE ALFREDO

White wine, cream & butter sauce, parmesan 18.55

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 19.25

LINGUINI POLLO PESTO

Grilled chicken, pesto, cream, roasted cherry tomatoes 21.50

RIGATONI BOLOGNESE

Traditional tomato, braised beef & pork sauce 19.95

PENNE CAPRI

Grilled chicken, mushrooms, spinach, cherry tomatoes, white wine, garlic, grana padano 20.25

add: house made ground sausage 4.85 / smoked salmon 5.95 / chicken 4.75 / shrimp 7.95 / chèvre 5.75

substitute: gluten-free pasta 2.25