

ANTIPASTI

ZUPPA DEL GIORNO	P/A	VONGOLE AL FORNO little neck clams, seasoned bread crumbs, garlic, white wine, lemon	14	GAMBERI FREDDO jumbo shrimp, cocktail sauce *	14	CARPACCIO DI MANZO thinly sliced filet mignon, arugula salad *	15
POLPETTINE house made meatballs	10			FUNGHI PORTOBELLO NAPOLEON fresh mozzarella, prosciutto di parma, grilled beef steak tomatoes, balsamic reduction, basil olive oil *	14	ARANCINI fontina cheese, portobello mushroom, saffron risotto	10
CALAMARI FRITTI pomodoro sauce, red pepper aioli	14	MOZZARELLA FRITTI pan roasted fresh mozzarella, grilled beef steak tomatoes, arugula salad, basil olive oil, balsamic reduction	13			SALUMI E FORMAGGI chef's selection *	20

INSALATE

ROASTED FIG baby spinach, roasted beets, cranberry goat cheese, raspberry vinaigrette *	12
TRI-COLOR arugula, radicchio, endive, prosciutto di parma, shaved parmigiano reggiano, balsamic vinaigrette *	12
CAESAR ciabatta croutons *	10
PERA mesclun greens, poached pears, prosciutto di parma, gorgonzola, candied walnuts, port wine vinaigrette *	14
MELE E FUNGHI mesclun greens, granny smith apples, roasted portobello mushrooms, shaved carrots, goat cheese, walnuts, honey balsamic vinaigrette *	13
SPINACI BAMBINO baby spinach, marinated artichokes, gorgonzola, pine nuts, roasted peppers, honey balsamic vinaigrette *	14

CROSTINI

GOAT CHEESE & SUN DRIED TOMATO PESTO	8
BRUSCHETTA	8
GORGONZOLA clover honey, crushed candied walnuts	8

CONTORNI

SAUTEED SPINACH *	7
BROCCOLI RABE *	8
SEASONAL VEGETABLES *	6
TRUFFLED POLENTA FRIES	7
ROSEMARY PARMESAN POTATOES *	7

* Indicates gluten free preparation available

PASTA

	gluten free penne + 3 whole wheat penne + 1
LINGUINE FRUTTI DI MARE shrimp, scallops, calamari, little neck clams, fra diavolo sauce *	26
LASAGNA BOLOGNESE	18
PENNE ALLA VODKA prosciutto, onions *	18
LINGUINE VONGOLE *	20
TRUFFLED QUATTRO FORMAGGIO baked rigatoni, mozzarella, ricotta, gorgonzola, parmigiano reggiano, truffle oil *	20
PAPARDELLE CON CARNE braised short rib ragu, ricotta cheese	20
BUCATINI POLPETTE meatballs, pomodoro sauce	18
RIGATONI CON SALSICCIA hot crumbled sausage, broccoli rabe, white beans, garlic, evoo *	20
HOME MADE GNOCCHI DEL GIORNO	P/A
RISOTTO DEL GIORNO *	P/A
BUCATINI PRIMAVERA sautéed vegetables, garlic, evoo *	16

PIZZETTE

	gluten free + 4
MARGHERITA fresh mozzarella, crushed plum tomato sauce, evoo, basil, grated parmigiano reggiano	14
TRUFFLED QUATTRO FORMAGGIO mozzarella, ricotta, gorgonzola, parmigiano reggiano, truffle oil	16
SALSICCIA ARRABIATA hot crumbled sausage, fra diavolo sauce, fresh mozzarella, broccoli rabe	16
PROSCIUTTO E ARUGULA red onion, cherry tomatoes, evoo, balsamic reduction	16
PERA E GORGONZOLA poached pears, arugula, red onion, prosciutto di parma, gorgonzola, balsamic reduction	16
VEGETALI truffled cauliflower puree, sauteed vegetables, fresh mozzarella, arugula	16

SECONDI

POLLO SCARPARELLO sweet sausage, roasted peppers, thyme balsamic brown sauce, rosemary parmesan potatoes, spinach *	24
MELANZANE ROTOLATO eggplant rollatini, mozzarella, ricotta, spinach, bucatini pomodoro	18
GAMBERI SCAMPI jumbo sautéed shrimp, garlic, white wine, cream, vegetable risotto *	25
SALMONE E BASILICO pan seared basil crusted salmon, citrus sauce, vegetable risotto *	25
BISTECCA flat iron steak, red wine demi glace truffled polenta fries, seasonal vegetable medley *	24
BRACIOLA frenched pork chop, port wine reduction, hot cherry peppers, rosemary parmesan potatoes, sautéed vegetables *	27
LA CAPPASANTA pan seared scallops, truffled cauliflower puree, sun dried tomato puree, vegetable risotto *	26
POLLO ARROSTO (20 MIN COOKING TIME) rosemary and thyme rubbed frenched chicken breast, port wine demi-glacé, truffled cauliflower purée, rosemary parmesan potatoes, sautéed vegetables *	25
MILANESE rosemary parmesan potatoes chicken 20 veal 25	
SORRENTINO rosemary parmesan potatoes, sautéed vegetables chicken 24 veal 26	
FRANCESE / MARSALA rosemary parmesan potatoes, sautéed vegetables chicken 20 veal 25 shrimp 25	
PARMIGIANO bucatini pomodoro chicken 20 veal 25 shrimp 25 eggplant 19	

Consuming raw or uncooked meats, fish or fresh eggs may increase your risk of food borne illness especially if you have certain medical conditions.