

ANTIPASTI

ZUPPA DEL GIORNO	P/A	VONGOLE AL FORNO	GAMBERI FREDDO	CARPACCIO DI MANZO
house made meatballs	9	little neck clams, seasoned bread crumbs, garlic, white wine, lemon	jumbo shrimp, cocktail sauce *	thinly sliced filet mignon, arugula salad * 14
CALAMARI FRITTI	12	MOZZARELLA FRITTI	FUNGHI PORTOBELLO NAPOLEON	ARANCINI
pomodoro sauce, red pepper aioli		pan roasted fresh mozzarella, grilled beef steak tomatoes, arugula salad, basil olive oil, balsamic reduction	fresh mozzarella, prosciutto di parma, grilled beef steak tomatoes, balsamic reduction, basil olive oil *	fontina cheese, portobello mushroom, saffron risotto 10
		10	13	SALUMI E FORMAGGI
				chef's selection * 20

INSALATE

grilled Chicken + 4 grilled Shimp + 6

ROASTED FIG	12
baby spinach, roasted beets, cranberry goat cheese, raspberry vinaigrette *	
TRI-COLOR	11
arugula, radicchio, endive, prosciutto di parma, shaved parmigiano reggiano, balsamic vinaigrette *	
CAESAR	10
ciabatta croutons *	
PERA	13
mesclun greens, poached pears, prosciutto di parma, gorgonzola, candied walnuts, port wine vinaigrette *	
MELE E FUNGHI	13
mesclun greens, granny smith apples, roasted portobello mushrooms, shaved carrots, goat cheese, walnuts, honey balsamic vinaigrette *	
SPINACI BAMBINO	13
baby spinach, marinated artichokes, gorgonzola, pine nuts, roasted peppers, honey balsamic vinaigrette *	
INSALATA DE POLLO	15
grilled chicken, mesclun greens, roasted peppers, sauteed mushrooms, tomatoes, goat cheese, balsamic vinaigrette *	

PANINI

served with house made chips

MOZZARELLA FRESCA	10
fresh mozzarella, prosciutto di parma, roasted peppers, evoo	
LUCCA	13
prosciutto di parma, hot soppressata, fontina cheese, arugula, evoo	
BROCCOLI RABE	13
grilled chicken, sautéed broccoli rabe, fresh mozzarella, balsamic reduction	
POLLO GRIGLIA	11
grilled chicken, arugula, marinated artichokes, sun dried tomato pesto	
BISTECCA	13
flat iron steak, arugula, mozzarella, caramelized onions, red pepper aioli	
PORTOBELLO	11
arugula, portobello mushroom, grilled tomato, goat cheese, basil olive oil	
VITELLO	13
breaded veal scaloppini, roasted peppers, arugula, red pepper aioli, provolone cheese	

* Indicates gluten free preparation available

PASTA

gluten free penne + 3
whole wheat penne + 1

LASAGNA BOLOGNESE	14
PENNE ALLA VODKA	14
prosciutto, onions *	
LINGUINE VONGOLE *	18
TRUFFLED QUATTRO FORMAGGIO	15
baked rigatoni, mozzarella, ricotta, gorgonzola, parmigiano reggiano, truffle oil *	
PAPARDELLE CON CARNE	15
braised short rib ragu, ricotta cheese	
BUCATINI POLPETTE	14
meatballs, pomodoro sauce	
RIGATONI CON SALSICCIA	16
hot crumbled sausage, broccoli rabe, white beans, garlic, evoo *	
HOME MADE GNOCCHI DEL GIORNO	P/A
RISOTTO DEL GIORNO *	P/A
BUCATINI PRIMAVERA	14
sautéed vegetables, garlic, evoo *	

PIZZETTE

gluten free + 4

MARGHERITA	13
fresh mozzarella, crushed plum tomato sauce, evoo, basil, grated parmigiano reggiano	
TRUFFLED QUATTRO FORMAGGIO	15
mozzarella, ricotta, gorgonzola, parmigiano reggiano, truffle oil	
SALSICCIA ARRABIATA	15
hot crumbled sausage, fra diavolo sauce, fresh mozzarella, broccoli rabe	
PROSCIUTTO E ARUGULA	15
red onion, cherry tomatoes, evoo, balsamic reduction	
PERA E GORGONZOLA	15
poached pears, arugula, red onion, prosciutto di parma, gorgonzola, balsamic reduction	
VEGETALI	15
truffled cauliflower puree, sauteed vegetables, fresh mozzarella, arugula	

CROSTINI

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

SECONDI

MELANZANE ROTOLATO	15		
eggplant rollatini, mozzarella, ricotta, spinach, bucatini pomodoro			
GAMBERI SCAMPI	21		
jumbo sautéed shrimp, garlic, white wine, cream, vegetable risotto *			
SALMONE E BASILICO	21		
pan seared basil crusted salmon, citrus sauce, vegetable risotto *			
BISTECCA	19		
flat iron steak, red wine demi glace, truffled polenta fries, seasonal vegetable medley *			
BRACIOLA	24		
frenched pork chop, port wine reduction, hot cherry peppers, rosemary parmesan potatoes, sautéed vegetables *			
LA CAPPASANTA	22		
pan seared scallops, truffled cauliflower puree, sun dried tomato puree, vegetable risotto *			
POLLO ARROSTO (20 MIN COOKING TIME)	20		
rosemary and thyme rubbed frenched chicken breast, port wine demi-glacé, truffled cauliflower purée, rosemary parmesan potatoes, sautéed veg *			
MILANESE	16		
rosemary parmesan potatoes			
chicken 16	veal 20		
SORRENTINO	19		
rosemary parmesan potatoes, sautéed vegetables			
chicken 19	veal 22		
FRANCESE / MARSALA	16		
rosemary parmesan potatoes, sautéed vegetables			
chicken 16	veal 20	shrimp 21	
PARMIGIANO	16		
bucatini pomodoro			
chicken 16	veal 20	shrimp 21	eggplant 15

CONTORNI

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

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