

# PRANZO

## PRIMI

**SOUP OF THE DAY** . . . P/A

**HOUSEMADE MEATBALLS** pomodoro sauce, fresh ricotta, torn basil 13

**CALAMARI FRITTI** pomodoro sauce, garlic aioli 15

**BAKED CLAMS** oreganata style 14

**ARANCINI** bolognese & mozzarella filling 11

**BEEF CARPACCIO** sliced filet mignon crudo, arugula, shaved parmesan, garlic aioli 16

**GRILLED OCTOPUS** white bean purée, olive tapenade 17

**SALUMI E FORMAGGI** Chef's selection of artisanal meats and cheeses  
fig jam, marinated olives, walnuts, cranberries, grilled bread 27

**LOCAL BURRATA** creamy mozzarella, preparations change daily 17  
add prosciutto + 6

**CREAMY POLENTA**

sautéed local mushrooms, parmesan, truffle oil 14

short rib bolognese 14

**ARUGULA** prosciutto, fresh squeezed lemon, EVOO, shaved parmigiano reggiano 13

**CAESAR** hearts of romaine, creamy caesar dressing, shaved parmigiano reggiano 13

**FARMERS** mesclun greens, granny smith apples, dried cranberries, walnuts, goat cheese, white balsamic vinaigrette 14

**MEDITERRANEAN** baby spinach, grape tomatoes, cucumbers, red onions, kalamata olives, feta cheese,  
balsamic vinaigrette 14

**ITALIAN COBB** romaine, hard boiled eggs, diced grilled chicken, crispy pancetta, red onions,  
cherry tomatoes. roasted peppers, gorgonzola cheese, creamy garlic vinaigrette 17

**GOAT CHEESE, FIG JAM, CRISPY PANCETTA** 10

**TOMATO, MOZZARELLA, RED ONION, BASIL** 9

**SEAFOOD FRA DIAVOLO** spaghetti, calamari, scallops, shrimp, clams, spicy tomato sauce 27

**LASAGNA BOLOGNESE** 17

**SPAGHETTI VONGOLE** cockle clams & chopped clams, EVOO, roasted garlic 20

**RIGATONI FORMAGGIO** baked mezza rigatoni, mozzarella, ricotta, gorgonzola, parmigiano reggiano, truffle oil,  
toasted breadcrumbs 17

**PAPPARDELLE CON CARNE** 24 hour braised short rib ragu, ricotta cheese 21

**SPAGHETTI POLPETTE** Nonna's homemade recipe 16

**RIGATONI SALSICCIA** broccoli rabe, white beans, crumbled hot & sweet sausage, garlic, EVOO 19

**GNOCCHI AL TARTUFO** wild mushrooms, truffle cream sauce 22

**SPAGHETTI CARBONARA** pancetta, onions, black pepper, grated parmigiano, topped with a farm fresh egg yolk 17

**PAPPARDELLE ALA NORMA** roasted eggplant, shaved grana padano, basilico sauce 19

**POLLO** grilled chicken, fresh mozzarella, basil pesto, arugula, roasted peppers 14

**BROCCOLI RABE** breaded chicken breast, melted fontina cheese, broccoli rabe, balsamic reduction 15

**MELANZANA** grilled eggplant, arugula, fresh mozzarella, oven roasted tomatoes, basil pesto 12

**CARNE** housemade roast beef, fontina, arugula, beefsteak tomatoes, roasted garlic aioli 14

**ITALIANO** prosciutto, hot soppressata, capicola, fresh mozzarella, roasted peppers, tomatoes, arugula,  
cracked black pepper, EVOO 15

**MARGHERITA** San Marzano tomatoes, fresh mozzarella, torn basil 15

**DIAVOLA** hot soppressata, pepperoni, fresh mozzarella, spicy tomato sauce, hot honey drizzle 17

**CARBONARA** pancetta, onions, parmesan cream, sunnyside egg 17

**PROSCIUTTO E ARUGULA** cherry tomatoes, red onions, EVOO, balsamic reduction 16

**QUATTRO FORMAGGIO** ricotta, mozzarella, gorgonzola & parmesan, shaved brussel sprouts, truffle oil 17

**PORK CHOP** grilled cowboy pork chop, spicy italian peppers, port wine reduction, mashed potatoes, sautéed spinach 29

**SEA SCALLOPS** pan seared, lemon risotto, wilted arugula, passion fruit sauce 26

**SALMON** oreganata style, broccoli rabe, fingerling potatoes 26

**SHORT RIB** 24 hour braised, creamy polenta, green beans 30

**CHICKEN SCARPARELLO** hot sausage, roasted peppers, balsamic sauce, fingerling potatoes, green beans 24

**SHRIMP SCAMPI** white wine, garlic, touch of cream, over spaghetti 25

**VEAL FLORENTINE** veal scallopini, spinach, prosciutto, fontina cheese, lemon white wine sauce,  
fingerling potatoes, green beans 27

**BRANZINO** Sicilian cherry tomato sauce, fingerling potatoes, green beans 28

**FRANCESE** fingerling potatoes, sautéed green beans  
chicken 19 veal 25 shrimp 25

**MARSALA** mashed potatoes, sautéed green beans  
chicken 19 veal 25

**PARMIGIANO** mezza rigatoni  
chicken 19 veal 25 shrimp 25 eggplant 17

**MILANESE** arugula, red onions, grape tomatoes, goat cheese, fresh lemon, EVOO, balsamic reduction  
chicken 19 veal 25

**FRIED BRUSSEL SPROUTS**, crispy pancetta, garlic aioli 11

**TRUFFLE FRENCH FRIES**, parmesan cheese, truffle garlic aioli 8

**SAUTÉED BROCCOLI RABE & WHITE BEANS** 11

## INSALATE

GRILLED CHICKEN • 5

SHRIMP (3) • 9

GRILLED SALMON • 14

## CROSTINI

## PASTA

GLUTEN FREE PENNE • 3

WHOLE WHEAT PENNE • 1

## PANINI

SERVED WITH HOUSEMADE

POTATO CHIPS

MIXED GREEN SALAD • 2

## PIZZA

GLUTEN FREE • 4

CAULIFLOWER CRUST • 4

## SECONDI

## CLASSICO

## CONTORNO

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