

PRANZO

PRIMI

SOUP OF THE DAY . . . P/A

HOUSEMADE MEATBALLS pomodoro sauce, fresh chilled ricotta, torn basil 15

CALAMARI FRITTI pomodoro sauce, garlic aioli 16

BAKED CLAMS oreganata style 15

ARANCINI bolognese & mozzarella filling 12

BEEF CARPACCIO sliced filet mignon crudo, arugula, shaved parmesan, garlic aioli 18

OCTOPUS Chef's preparation 19

SALUMI E FORMAGGI Chef's selection of artisanal meats and cheeses, grilled bread 27

FRIED ARTICHOKEs horseradish aioli 14

CREAMY POLENTA

sautéed local mushrooms, parmesan, truffle oil 15

short rib bolognese 15

INSALATE

GRILLED CHICKEN • 6

SHRIMP (3) • 10

GRILLED SALMON • 15

ARUGULA prosciutto, fresh squeezed lemon, EVOO, shaved parmigiano reggiano 14

CAESAR hearts of romaine, creamy caesar dressing, shaved parmigiano reggiano 14

FARMERS mesclun greens, granny smith apples, dried cranberries, walnuts, goat cheese, white balsamic vinaigrette 15

MEDITERRANEAN baby spinach, grape tomatoes, cucumbers, red onions, kalamata olives, feta cheese, balsamic vinaigrette 15

ITALIAN COBB romaine, hard boiled eggs, diced grilled chicken, crispy pancetta, red onions, cherry tomatoes, roasted peppers, gorgonzola cheese, creamy garlic vinaigrette 18

CROSTINI

TOMATO, MOZZARELLA, RED ONION, BASIL 10

WHIPPED RICOTTA, TRUFFLE HONEY & ARUGULA 12

PASTA

GLUTEN FREE PENNE • 3

WHOLE WHEAT PENNE • 1

SEAFOOD FRA DIAVOLO spaghetti, calamari, scallops, shrimp, clams, spicy tomato sauce 29

LASAGNA BOLOGNESE 19

SPAGHETTI VONGOLE cockle clams & chopped clams, EVOO, roasted garlic 23

RIGATONI FORMAGGIO baked mezza rigatoni, mozzarella, ricotta, gorgonzola, parmigiano reggiano, truffle oil, toasted breadcrumbs 20

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

SPAGHETTI POLPETTE Nonna's homemade recipe 18

LOBSTER RAVIOLI wild mushrooms, truffle cream sauce 26

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 20

FRESH CAVATELLI sausage ragu, fried buratta 23

PANINI

SERVED WITH HOUSEMADE

POTATO CHIPS

MIXED GREEN SALAD • 2

POLLO grilled chicken, fresh mozzarella, basil pesto, arugula, roasted peppers 15

BROCCOLI RABE breaded chicken breast, melted fontina cheese, broccoli rabe, balsamic reduction 16

MELANZANA grilled eggplant, arugula, fresh mozzarella, oven roasted tomatoes, basil pesto 13

CARNE housemade roast beef, fontina, arugula, beefsteak tomatoes, roasted garlic aioli 15

ITALIANO prosciutto, hot soppressata, capicola, fresh mozzarella, roasted peppers, tomatoes, arugula, cracked black pepper, EVOO 16

PIZZA

GLUTEN FREE • 4

CAULIFLOWER CRUST • 4

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

SECONDI

PORK CHOP grilled cowboy pork chop, spicy italian peppers, port wine reduction, mashed potatoes, sautéed spinach 32

SEA SCALLOPS pan seared, porcini mushroom risotto, wilted arugula, lemon caper sauce 29

SALMON oreganata style, broccoli rabe, fingerling potatoes 28

SHORT RIB 24 hour braised, creamy polenta, green beans 33

CHICKEN SCARPARELLO hot sausage, roasted peppers, balsamic sauce, fingerling potatoes, green beans 26

SHRIMP SCAMPI white wine, garlic, touch of cream, over spaghetti 28

VEAL FLORENTINE veal scallopini, spinach, prosciutto, fontina cheese, lemon white wine sauce, fingerling potatoes, green beans 29

BRANZINO Sicilian cherry tomato sauce, fingerling potatoes, green beans 30

CLASSICO

FRANCESE fingerling potatoes, sautéed green beans
chicken 21 veal 28 shrimp 28

MARSALA mashed potatoes, sautéed green beans
chicken 21 veal 28

PARMIGIANO mezza rigatoni
chicken 21 veal 28 shrimp 28 eggplant 18

MILANESE arugula, red onions, grape tomatoes, goat cheese, fresh lemon, EVOO, balsamic reduction
chicken 21 veal 28

CONTORNO

FRIED ZUCCHINI CHIPS 12

TRUFFLE FRENCH FRIES, parmesan cheese, truffle garlic aioli 8

SAUTÉED BROCCOLI RABE & WHITE BEANS 12

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