

CENA

PRIMI

SOUP OF THE DAY P/A

HOUSEMADE MEATBALLS pomodoro sauce, fresh chilled ricotta, torn basil 16

CALAMARI FRITTI pomodoro sauce, garlic aioli 18

BAKED CLAMS oreganata style 17

ARANCINI bolognese & mozzarella filling 14

BEEF CARPACCIO sliced filet mignon crudo, arugula, shaved parmesan, garlic aioli 20

OCTOPUS Chef's preparation 21

SALUMI E FORMAGGI Chef's selection of artisanal meats and cheeses, grilled bread 28

FRIED ARTICHOKEs horseradish aioli 14

CREAMY POLENTA

sautéed local mushrooms, parmesan, truffle oil 17

short rib bolognese 17

ARUGULA prosciutto, fresh lemon, EVOO, shaved parmigiano reggiano 15

CAESAR hearts of romaine, creamy caesar dressing, shaved parmigiano reggiano 15

FARMERS mesclun greens, granny smith apples, dried cranberries, walnuts, goat cheese, white balsamic vinaigrette 16

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

TOMATO, MOZZARELLA, RED ONION, BASIL 10

WHIPPED RICOTTA, TRUFFLE HONEY & ARUGULA 12

SEAFOOD FRA DIAVOLO spaghetti, calamari, scallops, shrimp, clams, spicy tomato sauce 32

LASAGNA BOLOGNESE 24

SPAGHETTI VONGOLE cockle clams & chopped clams, EVOO, roasted garlic 27

RIGATONI FORMAGGIO baked mezza rigatoni, mozzarella, ricotta, gorgonzola, parmigiano reggiano, truffle oil, toasted breadcrumbs 26

PAPPARDELLE CON CARNE braised short rib ragu, ricotta cheese 27

SPAGHETTI POLPETTE Nonna's homemade recipe 21

LOBSTER RAVIOLI wild mushrooms, truffle cream sauce 29

SPAGHETTI CARBONARA pancetta, onions, black pepper, grated parmigiano, topped with a farm fresh egg yolk 19

PAPPARDELLE ALA NORMA roasted eggplant, shaved grana padana, basilico sauce 24

FRESH CAVATELLI sausage ragu, fried buratta 26

MARGHERITA tomato sauce, fresh mozzarella, torn basil 16

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

CARBONARA pancetta, onions, parmesan cream, sunnyside egg 18

PROSCIUTTO E ARUGULA cherry tomatoes, red onions, EVOO, balsamic reduction 17

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 37

SEA SCALLOPS pan seared, porcini mushroom risotto, wilted arugula, lemon caper sauce 34

SALMON oreganata style, broccoli rabe, fingerling potatoes 32

SHORT RIB 24 hour braised, creamy polenta, green beans 37

CHICKEN SCARPARELLO hot sausage, roasted peppers, balsamic sauce, fingerling potatoes, green beans 29

SHRIMP SCAMPI white wine, garlic, touch of cream, over spaghetti 32

VEAL FLORENTINE veal scallopini, spinach, prosciutto, fontina cheese, lemon white wine sauce, fingerling potatoes, green beans 33

BRANZINO Sicilian cherry tomato sauce, fingerling potatoes, green beans 34

FRANCESE fingerling potatoes, sautéed green beans
chicken 28 veal 32 shrimp 32

MARSALA mashed potatoes, sautéed green beans
chicken 28 veal 32

PARMIGIANO mezza rigatoni
chicken 28 veal 32 shrimp 32 eggplant 23

MILANESE arugula, red onions, grape tomatoes, goat cheese, fresh lemon, EVOO, balsamic reduction
chicken 28 veal 32

FRIED ZUCCHINI CHIPS 12

TRUFFLE FRENCH FRIES, parmesan cheese, truffle garlic aioli 9

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.

INSALATE

GRILLED CHICKEN • 6

SHRIMP (3) • 10

GRILLED SALMON • 15

CROSTINI

PASTA

GLUTEN FREE PENNE • 3

WHOLE WHEAT PENNE • 1

PIZZA

GLUTEN FREE • 4

CAULIFLOWER CRUST • 4

SECONDI

CLASSICO

CONTORNO