

ANTIPASTI ~ ZUPPE ~ INSALATE

Gamberi ~ 12

*Wood Grilled Shrimp, Avocado, Radicchio, Frisee
Tomato Salad, Gorgonzola Vinaigrette, Marinated Onions*

Insalata di Bietola ~ 10

*Red Beets, Orange, Arugula, Citrus Vinaigrette,
Candied Walnuts, Gorgonzola*

Zuppa del Giorno

cup 6 / bowl 8

Today's homemade soup

Insalata di Cesare ~ 9

*Hearts of Romaine, Shaved Parmesan,
Garlic Croutons with Garlic-Anchovy Dressing
add White Anchovy ~ 2*

Insalata con Polenta ~ 9

*Mixed Greens, Polenta Croutons,
Grape Tomatoes, Kalamata Olives, Fresh Mozzarella*

Carpaccio ~ 13

*Beef Carpaccio with Shaved Parmesan, Arugula Salad,
Truffle Lemon Vinaigrette*

Cozze per Due ~ 22

*Mussels Steamed in a Garlic, Cherry Pepper,
White Wine-Butter Sauce*

Prosciutto ~ 11

*Sliced Prosciutto, Oven Roasted Asparagus,
Shaved Parmesan*

Calamari Fritti ~ 15

Traditional Fried Calamari with Spicy Marinara Sauce

Capesante ~ 15

*Pan Seared Scallops, Celeriac Puree, Cucumber, Red Onion Salad,
Honey Vinaigrette, Mint Oil
- as an entree ~ 23*

~ PIZZE ~

Margarita ~ 14

Tomato Sauce, Parmesan, Mozzarella, Fresh Basil

Carciofi ~ 16

*Pesto, Artichoke, Sun Dried Tomatoes,
Kalamata Olives, Parmesan, Mozzarella*

Funghi ~ 15

Tomato Sauce, Wild Mushrooms, Fontina Cheese, Fresh Herbs

Pancetta ~ 15

*Tomato Sauce, Smoked Bacon, Caramelized Onions,
Roasted Red Peppers, Goat Cheese*

Parma ~ 15

Tomato Sauce, Parmesan, Mozzarella, Parma Ham

Fresca ~ 15

*Tomato Sauce, Asparagus, Tomatoes, Roasted Red Peppers,
Mozzarella*

~ PASTA ~

Orecchiette con Salsiccia ~ 22
*Orecchiette Pasta, Spicy Broccoli Rabe,
Italian Sausage, Roasted Garlic, Marinara*

Spaghetti ai Frutti di Mare ~ 26
*Clams, Mussels, Shrimp, Scallops,
in a Garlic Cherry Pepper,
White Wine-Butter Sauce*

Penne alla Bolognese ~ 21
*Traditional Meat Sauce, Penne Pasta,
Parmesan*

Cannelloni ~ 22
*Meat Filled Pasta Sheets, Tomato Sauce,
Parmesan, Mozzarella*

Gnocchi ai Funghi ~ 21
*Fresh Gnocchi, Local Fresh Mushrooms,
Onions, Garlic, Sherried Mushroom Broth,
Truffle Oil*

Fettuccine con Pollo ~ 22
*Fettuccine, Chicken, Pesto Cream Sauce,
Tomatoes, Asparagus
Parmesan*

~ SECONDI ~

Pesce Bacala' ~ 28
*Pan Seared Cod, Pea and Lemon Risotto,
Shaved Fennel, Truffle Vinaigrette*

Salmone alla Griglia ~ 25
*Wood Grilled Salmon, Shitake Mushrooms, Spinach, Garlic Mashed Potatoes
and Balsamic Butter Sauce*

Pollo alla Brace ~ 25
*Wood Grilled Farm Raised Half Chicken, Grilled Asparagus and
Cipollini Onions*

Manzo ~ 30
*Wood Grilled Hanger Steak, Tuscan Roasted Potato,
Green Beans, Port Sauce*

Astice ~ 29
*Maine Lobster, Cream Cheese and Scallop Raviolo with
Wild Mushroom and Lobster Sauce*

Polenta Lasagna ~ 22
Marinara Sauce, Spinach, Parmesan and Mozzarella Cheeses

~ FEATURES ~

~ANTIPASTI~

Insalata di Spinaci ~ 9
*Spinach, Frisee, Chopped Egg, Parmesan,
Warm Pancetta Vinaigrette*

Insalata di Mele ~ 9
*Mixed Greens, Frisee, Apples, Toasted Almonds,
Goat Cheese, Apple Cider Vinaigrette*

~SECONDI~

Bistecca ~ 36
*Wood Grilled Rib Eye Steak,
Roasted Fingerling Potatoes,
Roasted Tomatoes, Parmesan
and Garlic Butter*

~Wine Features~

Vini e Frutti ~ 10
An Italian Version of Sangria

Wine Flight ~ 15
Your tasting of any three wines by the glass

~NON ALCOHOLIC DRINK SPECIALS~

Italian Bellini ~ 5
White peach puree and ginger ale

Strawberry Collins ~ 5
The sweet taste of strawberry mixed with lemon

Nontini ~ 5
*Blueberry syrup, pomegranate juice,
blueberries with a splash of sprite*

Sober Sangria ~ 5
A blend of juices, fruit purees and soda water

Cherry Lime Rickey ~5
*Grenadine, lime juice ,soda water
and a maraschino cherry
rimmed with cherry Kool-Aid*

*Consuming raw or undercooked foods may increase the risk of food borne illness.
Please check with your physician if you have any questions about consuming raw or undercooked foods.*