

## **ANTIPASTI ~ ZUPPE ~ INSALATE**

### **Gamberi ~ 12**

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

### **Insalata di Mele ~ 10**

*Sliced Granny Smith Apples, Frissee, and Mixed Greens,  
Apple Cider Vinaigrette, Toasted Almonds, Goat Cheese*

### **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*

### **Insalata di Spinaci ~ 9**

*Spinach, Frissee, Chopped Egg, Parmesan, Pancetta Vinaigrette*

### **Insalata Pera ~ 9**

*Wood Grilled Pear, Watercress, Radicchio  
Port Wine-Honey Dressing, Candied Walnuts, Gorgonzola*

### **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, Sweet Potato Puree, Mushroom Raviolo,  
Orange Reduction, Frissee  
- 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*

*18 % gratuity added to parties of 6 or more*

## ~ 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 con Verdure** ~ 21  
*Fresh Gnocchi, Roasted Eggplant, Capers,  
Fresh Tomato, Tomato Sauce*

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

## ~ SECONDI ~

**Pesce de Spada** ~ 29  
*Wood Grilled Swordfish, Fresh Corn and Chorizo Sausage Relish,  
Fresh Arugula*

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

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

**Risotto** ~ 21  
*Arborio Rice, Wild Mushrooms, Truffle Oil*

**Manzo** ~ 30  
*Wood Grilled Hanger Steak, Sweet Potato Puree,  
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*

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

## ~ FEATURES ~

### FALL SPECIAL

3 COURSE DINNER ~ \$35

**Insalata Mista**  
*or*  
**Insalata Cesare**

**Pollo alla Milanese**  
*Pan fried breaded chicken breast  
served with spaghetti marina*  
*or*

**Gnocchi Ai Funghi**  
*Handmade gnocchi, mushrooms, onions,  
sherry-mushroom sauce*

**Crème Brulee**  
*or*  
**Chocolate Mousse**

### ~Wine Features~

**Wine Flight** ~ 15  
A TASTING OF ANY THREE WINES BY THE GLASS

### ~NON ALCOHOLIC DRINK SPECIALS~

**Nonbellini** ~ 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*  
**Cedro Caldo** ~ 5  
*Hot mulled cider with cinnamon and orange*  
**Apple Harvest** ~5  
*Cranberry juice, apple cider,  
honey simple syrup*

*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.*