

ANTIPASTI ~ ZUPPE ~ INSALATE

Gamberi ~ 12

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

Insalata di Portobello ~ 9

*Roasted Portobello Mushroom, Arugula, Red & Yellow Bell Peppers
Shaved Parmesan, Toasted Pine Nuts, Shallot Dijon Vinaigrette*

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 Bietola ~ 11

*Roasted Beets, Watercress, Fennel, Citrus Vinaigrette,
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, Carrot Puree, Cheese Ravioli,
Fennel Salad, Orange Reduction,
- 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

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, Pancetta, Spinach,
Cream Sauce*

Fettuccine con Pollo ~ 22

*Fettuccine, Pan Seared Chicken Breast,
Onions, Asparagus, Marsala Butter Sauce*

~ SECONDI ~

Agnello ~ 29

*Basil Crusted Leg of Lamb, Roasted Zucchini,
Sundried Tomatoes, Roasted Fingerling Potatoes, Lamb Jus*

Merluzzo ~ 28

Pan Seared Cod, Lemon and Sweet Pea Risotto

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*

Manzo ~ 30

*Wood Grilled Hanger Steak, Roasted Fingerlings,
Oven Roasted Tomatoes*

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 ~

- SPRING 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

*Hand made potato gnocchi,
mushrooms, onions,
sherry-mushroom sauce*

Creme Brulee

or

Chocolate Mousse

~WINE SPECIAL~

Wine Flight ~15

Our recommendation of 3 tastings

18 % gratuity added to parties of 6 or more

-SIDE DISHES-

Medley of roasted and grilled vegetables~5

Fried Polenta ~4

Risotto ~7

Basket of garlic bread ~4

Cheese Plate ~ 11

Skillet potatoes with cheese~5

~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*

Bibito Caldo

A mug of hot chocolate with whipped cream