

## APPETIZERS

**Focaccia** 3.5  
house-made rosemary bread, oil, aged balsamic

**Tuna Crudo** 11  
raw tuna, lemon, capers, oil, shallot - over crostini

**fried calamari** 10  
spicy tomato sauce

**Meatballs** 10  
currants, beef, veal, spicy tomato

**Mussels** 13  
spicy tomato, white wine, fish stock

**Sausage Link** 9  
house made spicy Italian sausage, peppers and onions, hot mustard, pecorino romano

**Eggplant Caponata** 5  
cold sweet & sour eggplant stew - over crostini

**Arancini** 10  
fried saffron rice balls, meat filling

**Vegetable Fritto Misto** 9  
seasonal vegetables, lightly breaded and fried, roasted red pepper aioli

## SALADS

\*Add: marinated white anchovies +1.5, shrimp +5, chicken +6, half salmon +7, full salmon +14

**Farro & Arugula** 9  
goat cheese, dried cherries, toasted walnuts, cucumber, roasted red pepper, champagne vinaigrette

**Bresaola Salad** 11  
cured beef, arugula, cherry tomato, parm, lemon, olive oil

**Caesar** 9  
romaine, cherry tomatoes, croutons, parm, caesar dressing

**Seasonal Salad** 9  
baby spinach, roasted butternut squash, dried cranberries, toasted almonds, goat cheese, honey balsamic vinaigrette

## CHEESE & CHARCUTERIE

All cheeses/meats paired with orange marmalade and crostini. Select any 4 + caponata & mixed olives - \$21

### Meat

**Calabrese Salame** 4  
dry, spicy

**Speck** 7  
slow-smoked, pork leg, piney pepper

**sopressata** 5  
dry pressed salame, fatty, peppercorn

**Smoked Duck** 6  
rich, fatty, sweet

**Prosciutto Di Parma** 7  
sweet, salt-cured, italian ham

**Prosciutto San Daniele** 7  
sweeter and richer than parma

**Prosciutto Cotto** 4  
prime pork shoulder, coriander, sweet, smokey

**Toscano** 5  
salame, tangy, peppercorn

**Spicy Capicola** 5  
spicy pork shoulder, cayenne, salt brine

**Finocchiona** 6  
salame, fennel, mild

### Cheese

**Parmigiano Reggiano** 7  
cow's milk, hard, crystalized, sharp, aged 24 months

**Pecorino Romano** 4  
sheep's milk, hard, salty, nutty, crystalized

**caciocavallo** 5  
cow's milk, hard, mild, semi-salty, nutty

**Provolone** 4  
cow's milk, semi-hard, mild, aged

**Fontina** 4  
cow's milk, semi-soft, mild, buttery, nutty

**Tallegio** 5  
cow's milk, soft, ripe, tang, strong

**Dolce Gorgonzola** 5  
cow's milk, soft, creamy, blue-veined, rich, strong

# PASTA

Pasta made fresh in house

## Gluten Free +2

### Arrabiata 16

house-made Italian sausage, red wine, spicy tomato, parm, conchiglie

### Vodka Sauce 18

vodka, tomato paste, cream, shrimp, mushrooms, rigate

### Dolce Gorgonzola Cream 22

smoked salmon, asparagus, cherry tomatoes, dolce gorgonzola cream sauce, radiatore

### Margherita 13

tomato, basil, mozz  
- sub buffalo mozz +3

### Garden Pizza 16

tomato, basil, mozz, brown butter brussels sprouts, red and yellow peppers, balsamic glaze

### Sausage & Rustic Potatoes 16

basil, mozz, provolone, house-made Italian sausage, rosemary potatoes, calabrian chile peppers

### Porker 17

tomato, basil, mozz, parmigiano reggiano, hot coppa, caciocavallo, prosciutto di parma, prosciutto cotto

### Grilled Shrimp 22

marinated shrimp, goat cheese risotto, grilled lemon

### Grilled Pork Chop 21

Woodford Reserve apple butter, potatoes au gratin, haricot vert, pancetta, caramelized onion, agro-dolce

### Veal Marsala 24

veal scallopini, asparagus, marsala wine mushroom sauce

### Pomodoro 14

tomato, basil, parm, spaghetti

### Bolognese 18

meat sauce, parm, wide tagliatelle

### Amatriciana\* 18

tomato, guanciale, onion, pecorino romano, bucatini

# PIZZA

All pizzas available Gluten Free +2

### Prosciutto Arugula 17

tomato, basil, buffalo mozz, arugula, prosciutto

### Calabrese Salame 16

tomato, smoked mozz, spicy calabrese salame, parm

### Smoked Duck 18

tomato, basil, buffalo mozz, smoked duck, orange marmalade

### Sausage 15

tomato, basil, smoked mozz, caramelized onions, house-made Italian sausage

# ENTRÉES

### Chicken Parmigiano 17

classic chicken parmesan, spaghetti pomodoro

### Veal Saltimbocca 24

veal scallopini, prosciutto di parma, mozz, carrot & sage-white wine sauce, brown butter brussels sprouts

### NY Strip 28

12 oz hand-cut NY Strip, roasted marble potatoes, charred broccolini, Woodford Reserve demi-glace

\$5 split charge for all Pastas and Entrées

### Pea Pesto 16

pea-pesto, pistachio, toasted bread crumb, dehydrated kalamata olives, pecorino romano, radiatore

### Lasagna\* 18

ricotta, mozzarella, mascarpone, parm, meat sauce

### Shrimp Scampi 20

shrimp, peppers and onions, white wine, lemon, butter, garlic, parm, linguine

### Five Cheese 16

basil, mozz, parm, pecorino, provolone, fontina  
- add tomato +1

### Sicilian Mushroom 16

tomato, basil, mozz, caciocavallo, mixed mushroom, capers, kalamata olives, caponata

### Ham & Ricotta 16

basil, mozz, prosciutto cotto, calabrian honey, ricotta, marinated tomatoes

### Eggplant Parmigiano 15

breaded, pan fried, tomato, mozz, pesto  
- add side pomodoro +5

### Seared Salmon 19

roasted butternut squash puree, brown butter brussels sprouts, grilled lemon

### Osso Buco 34

braised center-cut veal shank, saffron risotto, braised vegetables

\*pasta not made in house