

## 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** 12

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** 11

fried saffron rice balls, meat filling

### **Garden Bruschetta** 8

Tomato, cucumber, red onion, garlic, kalamata olive, calabrian chili, basil, EVOO, grilled focaccia, balsamic reduction

## SALADS

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

### **Farro & Arugula** 10

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

### **Caprese** 9

bocconcini mozzarella, tomato, pesto, EVOO, balsamic glaze - sub burrata +5

## 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

#### **Provolone** 4

cow's milk, semi-hard, mild, aged

#### **caciocavallo** 5

cow's milk, hard, mild, semi-salty, nutty

#### **Dolce Gorgonzola** 5

cow's milk, soft, creamy, blue-veined, rich, strong

#### **Lamb Chopper** 8

sheep's milk, smooth, semi-hard, nutty, slightly sweet

#### **Tallegio** 5

cow's milk, soft, ripe, tang, strong

#### **Fontina** 4

cow's milk, semi-soft, mild, buttery, nutty

#### **Burrata** 7

Mozzarella outside, stracciatella cream inside. Soft, buttery, rich

## PASTA

Pasta made fresh in house

Gluten Free +2

### Arrabiata 17

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

### Vodka Sauce 18

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

### Shrimp Scampi 21

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

### Margherita 14

tomato, basil, mozz

– sub buffalo mozz +3

sub burrata +5

### Sausage 17

tomato, basil, mozz, caramelized onions, house-made Italian sausage, calabrian chili

### Ham & Ricotta 18

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

### Grilled Shrimp 22

marinated shrimp, goat cheese risotto, cherry tomatoes, grilled lemon

### Grilled Pork Chop 21

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

### Veal Piccata 24

lemon, capers, white wine, butter, sautéed spinach, carrots

### Pomodoro 15

tomato, basil, parm, spaghetti

### Bolognese 20

meat sauce, parm, wide tagliatelle

### Pea Pesto 17

pea-pesto, pistachio, dehydrated kalamata olives, pecorino romano, radiatore

### Amatriciana\* 18

tomato, guanciale, onion, pecorino romano, bucatini

## PIZZA

All pizzas available Gluten Free +2

### Prosciutto Arugula 19

tomato, basil, buffalo mozz, arugula, prosciutto

### Calabrese Salame 17

tomato, mozz, basil, spicy calabrese salame, parm

### Five Cheese 17

basil, mozz, parm, pecorino, provolone, fontina

– add tomato +1

### Sicilian Mushroom 17

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

## ENTRÉES

### Chicken Parmigiano 19

classic chicken parmesan, spaghetti pomodoro

### Veal Saltimbocca 24

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

### Eggplant Parmigiano 15

breaded, pan fried, tomato, mozz, pesto

– add side pomodoro +5

### Seared Salmon 22

Dijon-parmigiana encrusted, brown butter brussels sprouts, grilled lemon

\$5 split charge for all Pastas and Entrées

\*pasta not made in house