

APPETIZERS

Focaccia 3.5

house-made rosemary bread, oil, aged balsamic

Tuna Crudo 11

raw tuna, lemon, capers, oil, shallot - over crostini

Sausage Link 9

house made spicy Italian sausage, peppers and onions, hot mustard, pecorino romano

Salmon Croquettes 8

fried salmon cakes, hollandaise

Meatballs 12

currants, beef, veal, spicy tomato

Mussels 13

spicy tomato, white wine, fish stock

Garden Bruschetta 8

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

Eggplant Caponata 5

cold sweet & sour eggplant stew - over crostini

Arancini 11

fried saffron rice balls, meat filling

Fried Calamari 10

spicy tomato sauce

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 heirloom tomato +3
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

Mortadella 4

mild, fatty, peppercorn

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

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

Cheese

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

Toscano 5

salame, tangy, peppercorn

Spicy Capicola 5

spicy pork shoulder, cayenne, salt brine

Finocchiona 6

salame, fennel, mild

Tallegio 5

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

Fontina 4

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

Burrata 8

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, tagliatelle

Pea Pesto 17

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

Amatriciana 18

tomato, guanciale, onion, pecorino romano, spaghetti

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

Mortadella & Pistachio 18

basil, mozz, fontina, mortadella, pistachio, black pepper

Five Cheese 17

basil, mozz, parm, pecorino, provolone, fontina

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