

## APPETIZERS

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

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

**Fried Calamari** 12  
spicy tomato sauce

**Mushroom Risotto** 11  
saffron risotto, mixed mushrooms, parm

**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

**Salmon Croquettes** 8  
fried salmon cakes, hollandaise

## 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

**Butternut & Spinach** 9  
baby spinach, roasted butternut squash, dried cranberries, toasted almonds, dolce goronzola, honey balsamic vinaigrette

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

**Bibb** 9  
Bibb lettuce, orange supreme, pistachios, red onion, strawberry vinaigrette, goat cheese

## CHEESE & CHARCUTERIE

All cheeses/meats paired with orange marmalade and crostini. Select any 4 + caponata & mixed olives ~ \$24

### Meat

**Calabrese Salame** 5  
dry, spicy

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

**Mortadella** 4  
mild, fatty, peppercorn

**Toscana** 5  
pork salame, tangy, peppercorn

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

**Pecorino Romano** 5  
sheep's milk, hard, salty, nutty, crystalized

**Lamb Chopper** 8  
sheep's milk, smooth, semi-hard, nutty, slightly sweet

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

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

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

**Bresaola** 5  
sweet, lean, salt-cured, beef

### Cheese

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

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

**Burrata** 8  
Mozzarella outside, stracciatella cream inside. Soft, buttery, rich

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

**Prosciutto Cotto** 5  
prime pork shoulder, coriander, sweet, smokey

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

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

**Fontina** 5  
cow's milk, semi-soft, mild, buttery, nutty

**Provolone** 5  
cow's milk, semi-hard, mild, aged

## 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, parm, rigate

### Pesto Cream 21

pesto, cream, red peppers, shrimp, parm, tagliatelle

### 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, creamy parmigiano polenta, roasted zucchini and yellow squash, butternut coulis, toasted pistachios

### Grilled Pork Chop 23

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

### Veal Parmigiano 24

thin-cut, breaded, pan-fried, sautéed spinach and baby carrots  
– add side pomodoro +5

### Pomodoro 15

tomato, basil, parm, spaghetti

### Bolognese 20

meat sauce, parm, tagliatelle

### Butternut 17

butternut squash, cherry tomatoes, asparagus, sage, toasted breadcrumbs, parm, radiatore

## 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

### Pea Pesto 17

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

### Lasagna\* 21

ricotta, mozzarella, mascarpone, parm, meat sauce

### Carbonara 18

guanciale, egg, cream, parm, black pepper, spaghetti

### Five Cheese 17

basil, mozz, parm, pecorino, cacio cavallo, fontina

### Garden Pizza 17

tomato, basil, mozz, brown butter brussels sprouts, caramelized onion, bell pepper, balsamic glaze

## ENTRÉES

### Salmon 22

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

### Chicken Agostino 22

Chicken breast, prosciutto di parma, fontina, grilled asparagus, cauliflower puree, madeira wine sauce

### Osso Buco 34

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

### Eggplant Parmigiano 15

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

### Veal Marsala 24

veal scallopini, asparagus, marsala wine mushroom sauce

\$\$ split charge for all Pastas and Entrées

\*pasta not made in house