

APPETIZERS

Focaccia 4

house-made rosemary bread, oil, aged balsamic

Tuna Crudo 12

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

Fried Calamari 12

spicy tomato sauce

Salmon Croquettes 8

fried salmon cakes, hollandaise

Meatballs 12

currants, beef, veal, spicy tomato

Mussels 13

mustardo cream, curry, cherry tomato, mushroom, arugula

Mushroom Risotto 11

saffron risotto, mixed mushrooms, parm

Eggplant Caponata 6

cold sweet & sour eggplant stew - over crostini

Garden Bruschetta 10

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

Arancini 12

fried saffron rice balls, meat filling

SALADS

***Add : marinated white anchovies +1.5, shrimp +7, chicken +7, half salmon +8, full salmon +14**

Farro & Arugula 11

goat cheese, dried cherries, toasted walnuts, cucumber, roasted red pepper, champagne vinaigrette

Caesar 10

romaine, cherry tomatoes, croutons, parm, caesar dressing

Bibb 10

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

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 5

prime pork shoulder, coriander, sweet, smokey

Cheese

caciocavallo 5

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

Burrata 8

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

Pecorino Romano 5

sheep's milk, hard, salty, nutty, crystalized

Spicy Capicola 5

spicy pork shoulder, cayenne, salt brine

Speck 7

slow-smoked, pork leg, piney pepper

Toscana 5

salame, tangy, peppercorn

Dolce Gorgonzola 5

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

Brie 6

soft, creamy, French

Lamb Chopper 8

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

PASTA*

All pastas made in house / Gluten Free +2

Pea Pesto 18

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

Bolognese 21

meat sauce, parm, tagliatelle

Shrimp Scampi 22

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

Arrabiata 20

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

Vodka Sauce 21

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

Pomodoro 18

tomato, basil, parm, spaghetti

Carbonara 19

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

Lasagna* 22

meat sauce, ricotta, mascarpone, mozzarella, parm

Saffron Prosciutto 22

prosciutto, peas, carrots, saffron-veal reduction, pecorino romano, gemelli

PIZZA

All pizzas available Gluten Free +2

Margherita Pizza 15

tomato, basil, mozz
- sub buffalo mozz +3 -sub burrata +5

Ham & Ricotta 19

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

Five Cheese 18

basil, mozz, parm, pecorino, cacio cavallo, fontina
- add tomato +1

Sausage 18

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

Prosciutto Arugula 20

tomato, basil, buffalo mozz, arugula, prosciutto

Garden Pizza 18

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

Calabrese Salame 18

tomato, mozz, spicy calabrese salame, parm

Mortadella & Pistachio 19

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

Grilled Shrimp 25

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

Salmon 25

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

Grilled Pork Chop 30

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

Veal Piccata 26

lemon, capers, white wine, butter, asparagus

Veal Parmigiano 26

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

Chicken Parmigiano 26

classic chicken parmesan, spaghetti pomodoro

Eggplant Parmigiano 17

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

Chicken Agostino 26

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

\$5 split charge for all Pastas and Entrées

*lasagna pasta not made in house

*\$4 upcharge for substituting chicken