

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

Meatballs 12

currants, beef, veal, spicy tomato

Mussels 13

spicy tomato, white wine, fish stock

Mushroom Risotto 11

saffron risotto, mixed mushrooms, parm

Eggplant Caponata 6

traditional Sicilian eggplant stew

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 +7, full salmon +14**

Farro & Arugula 12

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

Caesar 11

romaine, cherry tomatoes, croutons, parm, caesar dressing

Bibb 11

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 ~ \$28

Meat

Calabrese Salame

dry, spicy

sopressata

dry pressed salame, fatty, peppercorn

Mortadella

mild, fatty, peppercorn

Smoked Duck

rich, fatty, sweet

Prosciutto Di Parma

sweet, salt-cured, italian ham

Prosciutto San Daniele

sweeter and richer than parma

Prosciutto Cotto

prime pork shoulder, coriander, sweet, smokey

Cheese

caciocavallo

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

Burrata

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

Lamb Chopper

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

Spicy Capicola

spicy pork shoulder, cayenne, salt brine

Speck

slow-smoked, pork leg, piney pepper

Toscana

salame, tangy, peppercorn

Parmigiano Reggiano

cow's milk, hard, crystalized, sharp, aged 24 months

Fontina

DOP, Aosta Valley, aged 60 days, cow's milk, firm

Tallegio

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

Dolce Gorgonzola

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

Brie

soft, creamy, French

Pecorino Romano

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

PASTA*

All pastas made in house / Gluten Free +2

Pea Pesto 21

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

Bolognese 22

meat sauce, parm, tagliatelle

Pomodoro 19

tomato, basil, parm, spaghetti

Arrabiata 21

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

Vodka Sauce 22

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

Lasagna* 24

meat sauce, ricotta, mascarpone, mozzarella, parm

Carbonara 23

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

Shrimp Scampi 23

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

PIZZA

All pizzas available Gluten Free +2

Margherita Pizza 17

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

Ham & Ricotta 21

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

Five Cheese 20

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

Grilled Shrimp 28

marinated shrimp, creamy parmigiano polenta, roasted zucchini and yellow squash

Salmon 28

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

Grilled Pork Chop 32

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

Sausage 20

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

Prosciutto Arugula 21

tomato, basil, buffalo mozz, arugula, prosciutto

Garden Pizza 19

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

Calabrese Salame 19

tomato, mozz, spicy calabrese salame, parm

Mortadella & Pistachio 20

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

ENTRÉES

Veal Piccata 28

lemon, capers, white wine, butter, asparagus

Veal Parmigiano 28

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

Chicken Parmigiano 28

classic chicken parmesan, spaghetti pomodoro

Eggplant Parmigiano 18

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

Chicken Agostino 28

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