

## APPETIZERS

### **Focaccia 5**

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 14**

spicy tomato, white wine, fish stock

### **Mushroom Risotto 12**

saffron risotto, mixed mushrooms, parm

### **Eggplant Caponata 7**

traditional Sicilian eggplant stew

### **Garden Bruschetta 11**

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

### **Bibb 12**

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

### **Caesar 12**

romaine, cherry tomatoes, croutons, parm, caesar dressing

### **Heirloom Caprese 14**

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 ~ \$30**

### **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

### **Toscano**

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 22

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

### Bolognese 23

meat sauce, parm, tagliatelle

### Pomodoro 20

tomato, basil, parm, spaghetti

### Arrabiata 23

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

### Vodka Sauce 23

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

### Lasagna\* 25

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 20

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

### Ham & Ricotta 23

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

### Garden Pizza 22

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

### Grilled Shrimp 29

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

### Salmon 29

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 22

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

### Prosciutto Arugula 23

tomato, basil, buffalo mozz, arugula, prosciutto

### Five Cheese 21

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

### Calabrese Salame 22

tomato, mozz, spicy calabrese salame, parm

### Mortadella & Pistachio 22

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

## ENTRÉES

### Veal Piccata 29

lemon, capers, white wine, butter, asparagus

### Veal Parmigiano 29

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

### Chicken Parmigiano 29

classic chicken parmesan, spaghetti pomodoro

### Eggplant Parmigiano 25

breaded, pan fried, tomato, mozz, pesto, spaghetti pomodoro

### 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

\*\$5 upcharge for substituting chicken