

APPETIZERS

Focaccia 5

house-made rosemary bread, oil, aged balsamic

Tuna Crudo 13

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

Fried Calamari 14

spicy tomato sauce

Meatballs 13

currants, beef, veal, spicy tomato

Mussels 15

spicy tomato, white wine, fish stock

Seafood Risotto 15

saffron risotto, garlic, white wine, tomato, fresh salmon, shrimp, finished with pesto and 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 13

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 15

mozz, tomatoes, pesto, basil, EVOO, balsamic glaze - sub burrata +5

CHEESE & CHARCUTERIE

All cheeses/meats paired with orange marmalade and crostini. Select any 4 + caponata & mixed olives ~ \$31

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

Spicy Capicola

spicy pork shoulder, cayenne, salt brine

Speck

slow-smoked, pork leg, piney pepper

Toscana

salame, tangy, peppercorn

Cheese

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

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

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 23

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

Arrabiata 24

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

Pomodoro 21

Spaghetti, Tomato, Basil, & Parmigiano Reggiano

Margherita 24

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

Garden Pizza 22

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

Prosciutto Arugula 23

tomato, basil, buffalo mozz, arugula, prosciutto

Grilled Shrimp 29

marinated shrimp, creamy goat risotto, roasted zucchini and yellow squash

Salmon 29

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

Grilled Pork Chop 35

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

Carbonara 25

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

Bolognese 24

meat sauce, parm, tagliatelle

Lasagna* 25

meat sauce, ricotta, mascarpone, mozzarella, parm

Shrimp Scampi 24

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

Vodka Sauce 25

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

Bella Radiatore Seafood 31

crabmeat, shrimp, zucchini, creamy ricotta mascarpone tomato sauce, parm

PIZZA

All pizzas available Gluten Free +2

Sausage 23

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

Ham & Ricotta 23

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

Five Cheese 21

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

Calabrese Salame 23

tomato, basil, mozz, spicy calabrese salame, parm

Mortadella & Pistachio 23

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

Eggplant Parmigiano 25

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

Chicken Piccata 29

chicken breast, lemon-caper white wine sauce, asparagus

Chicken Parmigiano 29

classic chicken parmesan, spaghetti pomodoro

\$5 split charge for all Pastas and Entrées

*lasagna pasta not made in house