

## APPETIZERS

### **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

### **Meatballs** 13

currants, beef, veal, spicy tomato

### **Margherita** 24

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

### **Five Cheese** 22

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

### **Ham & Ricotta** 23

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

### **Fried Calamari** 15

spicy tomato sauce

### **Tuna Crudo** 14

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

### **Eggplant Caponata** 8

traditional Sicilian eggplant stew - over crostinis

## PIZZA

All pizzas available **Gluten Free +3**

### **Garden Pizza** 22

sun dried tomato, mozz, artichokes, Beemster swiss,

### **Mortadella & Pistachio** 23

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

### **Sausage** 23

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

### **Mussels** 16

spicy tomato, white wine, fish stock

### **Seafood Risotto** 15

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

### **Prosciutto Arugula** 23

tomato, basil, buffalo mozz, arugula, prosciutto

### **Calabrese Salame** 23

tomato, basil, mozz, spicy calabrese salame, parm

### **Sicilian Mushroom** 24

tomato, basil, mozz, caciocavallo, cremini and shitake mushrooms, caponata

## 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

### **Toscano**

salame, tangy, peppercorn

### **Prosciutto Cotto**

prime pork shoulder, coriander, sweet, smokey

### **Smoked Duck**

rich, fatty, sweet

### **Prosciutto Di Parma**

sweet, salt-cured, italian ham

### **Speck**

slow-smoked, pork leg, piney pepper

### 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

### **Prosciutto San Daniele**

sweeter and richer than parma

### **Mortadella**

mild, fatty, peppercorn

### **Dolce Gorgonzola**

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

### **Brie**

soft, creamy, French

### **Beemster Swiss**

mild, tangy and nutty with fruity notes

## SALADS

\*Add : marinated white anchovies +1.5, shrimp +7, chicken +7, half salmon +8, full salmon +16

### 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

## PASTA

All pastas made in house / Gluten Free +3

### Pea Pesto 24

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

### Bella Radiatore Seafood 31

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

### Putanesca 24

radiatore, tomato, olives, capers, garlic, & anchovies

### Salmon 30

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

### Grilled Shrimp 30

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

### Eggplant Parmigiano 25

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

### Carbonara 26

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

### Bolognese 25

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

### Arrabiata 24

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

## ENTRÉES

### Grilled Pork Chop 35

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

### Chicken Parmigiano 29

classic chicken parmesan, spaghetti pomodoro

### Veal Parmigiano 29

thin-cut, breaded, pan-fried, sautéed spinach and baby carrots - add side pomodoro +6

### Filet Gorgonzola 43

thyme and rosemary fingerling potatoes, broccolini, gorgonzola cream sauce

### Veal Marsala 29

veal scallopini, broccolini, marsala wine mushroom sauce

### Chicken Marsala 29

chicken breast, broccolini, marsala wine mushroom sauce

## SIDES

### Focaccia 5

house-made rosemary bread, oil, aged balsamic

### Haricort vert 6

### Broccolini 6

### 3 pcs grilled shrimp 8

### Goat cheese risotto 10

### Brussel spouts 6

### PotatoesAu Gratin 6

\*lasagna pasta not made in house

\$5 split charge for all Pastas and Entrées

20% Gratuity added to tables w/ 6 or more guests