

APPETIZERS

Garden Bruschetta \$12

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

Arancini \$14

fried saffron rice balls, meat filling

Meatballs \$14

currants, beef, veal, spicy tomato

Fried Calamari \$17

spicy tomato sauce

Tuna Crudo \$16

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

Eggplant Caponata \$9

traditional Sicilian eggplant stew - over crostinis

Mussels \$18

spicy tomato, white wine, fish stock

Seafood Risotto \$17

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

PIZZA

All pizzas available Gluten Free +3

Margherita \$24

tomato, basil, mozz

--sub buffalo mozz +3

-sub burrata +5

Five Cheese \$24

basil, mozz, parm, pecorino, cacio cavallo, fontina

- add tomato +1

Ham & Ricotta \$25

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

Garden Pizza \$24

sun dried tomato, mozz, artichokes, Beemster swiss,

Mortadella & Pistachio \$25

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

Sausage \$25

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

Prosciutto Arugula \$25

tomato, basil, buffalo mozz, arugula, prosciutto

Calabrese Salame \$25

tomato, basil, mozz, spicy calabrese salame, parm

Sicilian Mushroom \$25

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 ~ \$35

Meat

Smoked Duck

rich, fatty, sweet

Prosciutto Di Parma

sweet, salt-cured, italian ham

Speck

slow-smoked, pork leg, piney pepper

Spicy Capicola

spicy pork shoulder, cayenne, salt brine

Prosciutto San Daniele

sweeter and richer than parma

Mortadella

mild, fatty, peppercorn

Calabrese Salame

dry, spicy

Sopressata

dry pressed salame, fatty, peppercorn

Toscane

salame, tangy, peppercorn

Prosciutto Cotto

prime pork shoulder, coriander, sweet, smokey

Cheese

Burrata

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

Beemster Swiss

mild, tangy and nutty with fruity notes

Dolce Gorgonzola

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

Brie

soft, creamy, French

Parmigiano Reggiano

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

Fontina

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

Lamb Chopper

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

SALADS

*Add: marinated white anchovies +2, shrimp +8, chicken +7, half salmon +10, full salmon +19

Farro & Arugula \$13

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

Bibb \$13

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

Pea Pesto \$25

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

Bella Radiatore Seafood \$34

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

Putanesca \$25

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

Salmon \$33

Dijon-parmigiana encrusted, Brussel sprouts, butternut puree, grilled lemon

Grilled Shrimp \$33

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

Eggplant Parmigiano \$26

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

Focaccia \$6

house-made rosemary bread, oil, aged balsamic

Haricort vert \$6

Broccolini \$6

Caesar \$13

romaine, cherry tomatoes, croutons, parm, caesar dressing

Heirloom Caprese \$15

mozz, tomatoes, pesto, basil, EVOO, balsamic glaze - sub burrata +7

PASTA

All pastas made in house / Gluten Free +3

Carbonara \$29

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

Bolognese \$29

meat sauce, parm, tagliatelle

Lasagna \$26

meat sauce, ricotta, mascarpone, mozzarella, parm

Shrimp Scampi \$27

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

Vodka Sauce \$27

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

Arrabiata \$27

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

ENTRÉES

Grilled Pork Chop \$38

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

Chicken Parmigiano \$31

classic chicken parmesan, spaghetti pomodoro

Veal Parmigiano \$33

thin-cut, breaded, pan-fried, sautéed spinach and baby carrots

- add side pomodoro +6

Filet Gorgonzola \$47

thyme and rosemary fingerling potatoes, broccolini, gorgonzola cream sauce

Veal Piccata \$33

lemon, capers, white wine, butter, broccolini

Chicken Piccata \$31

chicken breast, lemon-caper white wine sauce, broccolini

SIDES

3 pcs grilled shrimp \$9

Goat cheese risotto \$11

Brussel sprouts \$6

Potatoes Au 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