

## 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 \$15**

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 \$18**

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 \$32

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

### Putanesca \$25

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

### Salmon \$32

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

### Grilled Shrimp \$31

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

### Eggplant Parmigiano \$25

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 \$27

meat sauce, parm, tagliatelle

### Lasagna \$26

meat sauce, ricotta, mascarpone, mozzarella, parm

### Shrimp Scampi \$29

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

### Vodka Sauce \$26

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

### Arrabiata \$26

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

## ENTRÉES

### Grilled Pork Chop \$36

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

### Chicken Parmigiano \$29

classic chicken parmesan, spaghetti pomodoro

### Veal Parmigiano \$33

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

- add side pomodoro +6

### Filet Gorgonzola \$45

thyme and rosemary fingerling potatoes, broccolini, gorgonzola cream sauce

### Veal Piccata \$33

lemon, capers, white wine, butter, broccolini

### Chicken Piccata \$29

chicken breast, lemon-caper white wine sauce, broccolini

## SIDES

### 3 pcs grilled shrimp \$9

### Goat cheese risotto \$13

### 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