

DINNER

STARTERS

SOUP - DAILY FEATURE	6/9
BAKED GOAT CHEESE - EGGPLANT CAPONATA, RICOTTA, MOZZARELLA, MARINARA, CROSTINI	13
FRIED CALAMARI - PEPPERONCINI, SCALLION, GARLIC AIOLI, MARINARA	15
SEARED BEEF CARPACCIO - ARUGULA, SHAVED GRANA PADANO, CAPERBERRIES, GARLIC AIOLI	15
BRUSCHETTA - GRILLED PEAR, BRIE CHEESE, FIG JAM, HONEY DRIZZLE	15
BRUSSELS SPROUTS - PANCETTA, GRANA PADANO, DIJON MOSTARDA	13
TUNA CRUDO - AVOCADO, SICILIAN CAPERS, CHIVES, LEMON, SEA-SALT, EVOO	13
PEI MUSSELS - ROASTED TOMATOES, GARLIC, SHALLOTS, WHITE WINE, CHILI FLAKES, PARSLEY	17
BAKED POLENTA CAKES - MASCARPONE, PLUM TOMATO, MARINARA, BASIL PESTO, FONTINA	13

SALADS

CAPRESE - FRESH MOZZARELLA, VINE-RIPENED TOMATO, BASIL, BALSAMIC, EVOO (SUB BURRATA ADD \$3)	13
CLASSIC CAESAR - ROMAINE HEARTS, FOCACCIA CROUTONS, GRANA PADANO, CAESAR DRESSING	12
MISTA - MIXED GREENS, TOMATOES, CARROTS, RED ONION, RED WINE VINAIGRETTE	12
ARUGULA - SHAVED GRANA PADANO, LEMON, EXTRA VIRGIN OLIVE OIL	12
ROASTED RED BEETS - BABY KALE, GRILLED PEARS, WALNUTS, GOAT CHEESE, RED WINE VINAIGRETTE	14

WOOD-FIRED PIZZAS

GLUTEN FREE, ADD \$3

MARGHERITA - GROUND PLUM-TOMATO, FRESH & GRATED MOZZARELLA, BASIL, EVOO	15
TARTUFO - WHIPPED RICOTTA, ROASTED MUSHROOMS & GARLIC, MOZZARELLA, PECORINO, TRUFFLE OIL	16
SICILIANA - GROUND PLUM-TOMATO, SAUSAGE, CAPICOLA, PEPPERONI, ROASTED PEPPERS, MOZZARELLA	18
PARMA - WHIPPED RICOTTA, PROSCIUTTO, GARLIC, ARUGULA, MOZZARELLA, GRANA, EVOO	18
VEGETALE - BASIL PESTO, ASPARAGUS, MUSHROOM, TOMATO, MOZZARELLA, GARLIC, BALSAMIC	16
SCAMPI - EVOO, GARLIC, ROCK SHRIMP, TOMATO, BROCCOLI, MANCHENGO & MOZZARELLA CHEESES	18
PICCANTE - GROUND PLUM-TOMATO, PEPPERONI, BLACK OLIVES, JALAPEÑO, MOZZARELLA, OREGANO	16

PASTAS

GLUTEN FREE SPAGHETTINI, ADD \$3

WILD MUSHROOM RAVIOLI - BROWN BUTTER CREAM, FRESH SAGE, SHAVED GRANA PADANO	19
CONCHIGLIE - ROASTED CHICKEN, BROCCOLI, SUN-DRIED TOMATO, PECORINO CREAM	19
FETTUCCINE - VEAL BOLOGNESE, MARINARA, SHAVED GRANA PADANO, PARSLEY	19
SPAGHETTINI* - SCALLOPS, SHRIMP, ROASTED TOMATO & GARLIC, PECORINO, SPINACH, WHITE WINE	21
GEMELLI* - SALMON, ASPARAGUS, SHALLOTS, PLUM TOMATO, VODKA CREAM, BASIL	21
PENNE - ITALIAN SAUSAGE, BROCCOLINI, GARLIC, JALAPEÑO, PLUM-TOMATOES, CHILI FLAKE	19
"PASTALESS" LASAGNA - BREADED EGGPLANT, SPINACH, RICOTTA, SMOKED MOZZARELLA, PLUM TOMATO, MARINARA, PARSLEY	19

MAINS

ANGUS BEEF FILET - SWEET POTATO RISOTTO, ASPARAGUS, MINT & PINE NUT PESTO	42
VEAL SALTIMBOCCA - PROSCIUTTO, SAGE, FONTINA, BROCCOLINI, WHIPPED POTATOES, VEAL DEMI GLAZE	31
GRILLED PORK CHOP* - CARAMELIZED RED ONIONS & APPLES, WHIPPED POTATOES, MADEIRA WINE	28
CHICKEN MARSALA - SUN-DRIED TOMATO, BROCCOLINI, MUSHROOMS, MASCARPONE, POLENTA CAKE	26
PAN SEARED SEA BASS* - CORONA BEANS, ROASTED TOMATOES, ROCK SHRIMP, SHALLOTS, BASIL	32
ATLANTIC SALMON* - MUSHROOM RISOTTO, SWEET PEAS, GRANA PADANO, CHIVE OIL	28
CIOPINNO* - FRESH FISH STEW, SALMON, SHRIMP, SCALLOPS, CLAMS, WHITE WINE, PLUM TOMATO, PARSLEY, GRILLED CIABATTA (ADD RISOTTO \$5)	28

* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING, AS NOT ALL INGREDIENTS ARE LISTED
THANK YOU FOR ALLOWING US TO ADD 20% GRATUITY TO PARTIES OF 6 OR MORE

A SPLIT CHARGE OF \$2 WILL BE ADDED TO ANY MAIN OR PASTA