

## STARTERS

<b>SOUP</b> - DAILY FEATURE	6/8
<b>BAKED GOAT CHEESE</b> - CAPONATA, RICOTTA, MOZZARELLA, MARINARA, CROSTINI	13
<b>FRIED CALAMARI</b> - PEPPERONCINI, SCALLION, GARLIC AIOLI, MARINARA	15
<b>SEARED BEEF CARPACCIO</b> - ARUGULA, SHAVED GRANA PADANO, CAPERBERRIES, GARLIC AIOLI	14
<b>CAPRESE</b> - FRESH MOZZARELLA, VINE-RIPENED TOMATO, BASIL, BALSAMIC, EVOO (SUB BURRATA ADD \$3)	13
<b>BRUSCHETTA</b> - TOMATO, BASIL, GARLIC, BALSAMIC, GRILLED CIABATTA (ADD MOZZARELLA - \$2)	11
<b>BRUSSELS SPROUTS</b> - PANCETTA, GRANA PADANO, DIJON MOSTARDA	12
<b>TUNA CRUDO</b> - LEMON, AVOCADO, SICILIAN CAPERS, CHIVES, EVOO, SEA-SALT	13
<b>SALUMI BOARD</b> - CURED ITALIAN MEATS, CHEESES, POMODORINO, MUSHROOMS, ARTICHOKE, CIABATTA	21

## SALADS

<b>ROMAINE</b> - GRANA PADANO, FOCACCIA CROUTONS, CAESAR DRESSING	10
<b>ARUGULA</b> - SHAVED GRANA PADANO, LEMON, EVOO	10
<b>QUINOA</b> - SPINACH, TOMATO, CUCUMBER, RED ONIONS, FETA, OLIVES, HERB VINAIGRETTE	11
<b>CAVOLO</b> - BABY KALE, FUJI APPLES, CRANBERRIES, CASHEWS, GOAT CHEESE, APPLE CIDER VINAIGRETTE	11
<b>POLLO É ORZO*</b> - MIXED GREENS, GRILLED CHICKEN, RED ONION, KALAMATA OLIVES, RICOTTA SALATA, SUN-DRIED TOMATO VINAIGRETTE	18

## PASTAS

### GLUTEN FREE SPAGHETTINI, SUB \$3

<b>WILD MUSHROOM RAVIOLI</b> - BROWN BUTTER CREAM, FRESH SAGE, GRATED GRANA PADANO	18
<b>CONCHIGLIE</b> - ROASTED CHICKEN, BROCCOLI, SUN-DRIED TOMATO, PECORINO CREAM	19
<b>FETTUCINE</b> - VEAL BOLOGNESE, MARINARA, SHAVED GRANA PADANO, PARSLEY	19
<b>SPAGHETTINI*</b> - SCALLOPS, SHRIMP, ROASTED TOMATO & GARLIC, PECORINO, SPINACH, WHITE WINE	21
<b>LINGUINE</b> - SALMON, ASPARAGUS, SHALLOTS, ROASTED RED PEPPERS, FRESH DILL, LEMON CREAM	21
<b>PENNE</b> - ITALIAN SAUSAGE, BROCCOLINI, GARLIC, TOMATO, ASIAGO CHEESE, CHILI, EVOO	19
<b>"PASTALESS" LASAGNA</b> - BREADED EGGPLANT, SPINACH, RICOTTA, SMOKED MOZZARELLA, PLUM TOMATO, MARINARA, PARSLEY	19

## WOOD-FIRED PIZZAS

### GLUTEN FREE DOUGH, SUB \$3

<b>MARGHERITA</b> - GROUND PLUM-TOMATO, FRESH & GRATED MOZZARELLA, BASIL, EVOO	15
<b>TARTUFO</b> - WHIPPED RICOTTA, ROASTED MUSHROOMS & GARLIC, MOZZARELLA, PECORINO, TRUFFLE OIL	16
<b>SICILIANA</b> - GROUND PLUM-TOMATO, SAUSAGE, CAPICOLA, PEPPERONI, ROASTED PEPPERS, MOZZARELLA	18
<b>PARMA</b> - WHIPPED RICOTTA, PROSCIUTTO, MOZZARELLA, GARLIC, ARUGULA, GRANA, EVOO	17
<b>VEGETALE</b> - GARLIC EVOO, MOZZARELLA, ASPARAGUS, MUSHROOM, ROASTED TOMATO, GOAT CHEESE	16
<b>PICCANTE</b> - GROUND PLUM-TOMATO, PEPPERONI, BLACK OLIVES, RICOTTA, MOZZARELLA, OREGANO	16
<b>SCAMPI</b> - BASIL PESTO, SHRIMP, MOZZARELLA, ROASTED TOMATOES, GOAT CHEESE, CHILI, GARLIC	18
<b>ROMANO</b> - WHIPPED RICOTTA, ROASTED CHICKEN, PANCETTA, SPINACH, TOMATO, MOZZARELLA	18

## MAINS

<b>NY STRIP STEAK*</b> - EVOO POTATOES, ASPARAGUS, PEARL ONIONS, PEPPERCORN COGNAC CREAM SAUCE	39
<b>VEAL PICCATA</b> - LEEK MASHED POTATOES, ARTICHOKE, CAPERS, SHALLOTS, WHITE WINE LEMON BUTTER	29
<b>GRILLED PORK CHOP*</b> - LEEK MASHED POTATOES, BABY KALE, FENNEL, MADEIRA GLAZE	27
<b>CHICKEN MARSALA</b> - SUN-DRIED TOMATOES, BROCCOLINI, PORTABELLO MUSHROOMS, EVOO POTATOES	23
<b>ATLANTIC SALMON*</b> - QUINOA, PEARL ONIONS, BROCCOLINI, SUN-DRIED TOMATO PESTO	28
<b>DIVER SCALLOPS</b> - SWEET PEA RISOTTO, CRISPY PANCETTA, MINT, BALSAMIC GLAZE	29
<b>CIOPPINO*</b> - FRESH FISH OF THE DAY, SALMON, SHRIMP, SCALLOPS, CLAMS, WHITE WINE POMODORO SAUCE, PARSLEY, GRILLED CIABATTA (ADD PASTA \$4)	27

\* 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 ENTREES