

Menu

Primi

ZUPPA DEL GIORNO

chef's seasonal preparation **mp**

FLATBREAD DEL GIORNO

chef's seasonal preparation **13**

BURRATA DEL GIORNO

chef's seasonal preparation **mp**

AFFETTATI MISTI

chef's daily selection of house cured meats

- **three** **13**

- **five** **17**

FORMAGGI MISTI

chef's daily selection of artisanal cheeses

- **three** **13**

- **five** **17**

FRIED CALAMARI

san marzano tomato, lemon
caper aioli **16**

MEATBALL AL FORNO

fresh ricotta **13**

BROCCOLI RABE & SAUSAGE

sauteed cannellini bean, garlic,
red chili **14**

SHRIMP NAPOLEON

layered baby shrimp, avocado, mango
salsa, tortilla chip **18**

MEDITERRANEAN HUMMUS

ceci bean, tahini, roasted garlic **12**

P.E.I. MUSSELS OR LITTLE NECK CLAMS

white wine garlic or savory tomato
garlic chili **15 / 16**

Insalate

MIXED FIELD GREENS

tomato, red onion, cucumber,
balsamic estate olive oil **10**

CAESAR

crisp romaine, parmigiano, croutons **11**

CALAMARI FRITTI

arugula, fried calamari, kalamata
olive, caper, shaved parmigiano,
lemon estate olive oil **17**

TECA TONNATA

field greens, imported tuna, egg,
kalamata olive, shaved parmigiano,
balsamic estate olive oil **15**

DI BRESAOLA

cured filet mignon, arugula,
shaved parmigiano **16**

Pasta

~ made in house and cooked to order ~

RIGATONI

sunday gravy, meatball, ricotta **22**

LOBSTER RAVIOLI

sauteed baby shrimp,
lobster brandy crema **26**

PENNE VODKA

prosciutto, peas, blush sauce **21**

LASAGNA

homemade ragu, bechamel,
mozzarella cheese **21**

SPAGHETTI ALL'AMATRICIANA

pancetta, caramelized onion,
san marzano tomato **21**

LINGUINI ALLO SCOGLIO

mussels, clams, calamari, shrimp,
spicy san marzano tomato **27**

GNOCCHI POMODORO

san marzano tomato & fresh basil **20**

RISOTTO DEL GIORNO

chef's seasonal preperation **mp**

POLLO FRITTO

pan fried chicken breast, sauteed broccoli
rabe, melted sharp provolone, pagnotta
bread **15**

CUBANO

roast pork, prosciutto cotto, melted swiss,
fresh dill pickle, dijon mustard spread,
pagnotta bread **15**

CAPRICCIO

prosciutto crudo, cherry tomato, roasted
pepper, mozzarella cheese, focaccia
bread **15**

GRILLED NORWEGIAN SALMON

dijon, fregola sarda, mussel brodetto **27**

BRANZINO

filleted & grilled whole, caper, lemon
estate olive oil **39**

FISH DEL GIORNO

chef's seasonal preperation **mp**

CHICKEN PARMIGIANA

mozzarella, san marzano tomato, basil **25**

CHICKEN MARSALA

forest mushrooms, rosemary potato,
seasonal vegetable, marsala wine demi
25

BONE-IN PORK MILANESE

baby arugula, cherry tomato, lemon estate
olive oil, shaved parmigiano **26**

VEAL CHOP

rosemary potato, seasonal vegetable, fresh
herb & garlic sauce **mp**

TAGLIATA

grilled new york strip steak, baby arugula,
cherry tomato, shaved parmigiano, lemon
estate olive oil **34**

Contorni

PATATINE FRITTE

curled french fries **7**

SWEET BELL PEPPERS

oven roasted **7**

ITALIAN LONG HOTS

oven roasted **7**

IMPORTED OLIVES

marinated & cured **7**

SAUTEED BROCCOLI RABE

garlic, estate olive oil, red chili flakes **9**

FRIED BRUSSELS SPROUTS

pancetta, white balsamic **9**

STUFFED OLIVE ASCOLANE

gorgonzola, prosciutto, salsa rosa **7**

ARANCINE

sweet peas, mozzarella cheese **8**

Panini

DI MARE

grilled tilapia, plum tomato, field greens,
caper aioli, focaccia bread **16**

SUPER TUSCAN BURGER

caramelized onion, pancetta, gorgonzola
dolce, brioche bun, fries **17**

Specialità della Casa

FROM THE BUTCHER

chef's cut of the day **mp**

Dessert

HOMEMADE RICOTTA CHEESECAKE

fresh whipped cream **10**

MINI CANNOLI'S

sweet whipped ricotta cheese, chocolate chips,
vanilla **9**

FLOURLESS CHOCOLATE CAKE **10**

TIRAMISU

espresso drenched lady fingers,
marscarpone crema, cocoa dusting **10**

ARTISANAL GELATO & SORBET **8**



For your dining pleasure and the highest quality, all menu items are cooked fresh & made to order. We appreciate your patience, especially during peak hours.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness

follow us!

