

Antipasti e Insalate

Add grill chicken or shrimp to any salad \$4

Italiano

Mixed organic baby greens tossed in red wine vinaigrette

7.95

Caesar

Romaine lettuce tossed our homemade caesar dressing

8.95

Arugula

Arugula tossed in a honey dijon mustard dressing with gorgonzola, pear & walnuts

10.95

Caprese

Tomato & Buffalo mozzarella with olive oil, pesto & balsamic reduction

13.95

Cozze Pepporonata

Mussels in spicy tomato broth

13.95

Calamari & Shrimp

Grilled & topped with salsa fresca

13.95

Prosciutto Shrimp

Baked shrimp wrapped in prosciutto & served with a warm roasted corn salsa & white balsamic reduction

14.95

Carpaccio

Thinly sliced beef tenderloin topped with a white truffle & black pepper dressing, baby greens & parmigiano

13.95

Portobello

Baked portobello mushroom, sweet red pepper & goat cheese served with crostini

12.95

Antipasto Di Casa for Two

A medley of house specialties including Italian salumi, cheeses & pickled vegetables

21.95

Pasta

(homemade gluten free quinoa pasta add \$3)

Lasagna

Homemade lasagna baked with ground beef, tomato sauce, mozzarella

15.95

Gnocchi Burro e Salvia

Potato dumplings in a butter sage sauce topped with parmigiano

15.95

Spaghetti Bolognese

Home made bolognese meat sauce

16.95

Rigatoni Diavola

'Nduja sausage, sweet red peppers & mushroom in a spicy tomato sauce

16.95

Rigatoni Alla Vodka

Pancetta & onions sautéed in a vodka rose sauce

17.95

Rotolo

Ricotta cheese & spinach rolled in a fresh pasta sheet, baked & finished in a parmigiano rose sauce

17.95

Fettucine Bacco

Fontina cream sauce with smoked speck & mushroom

18.95

Fettucine Capesante e Gamberi

Arugula pesto with pan seared scallop & shrimp

18.95

Spaghetti Pescatore

Mussels, Clams, Shrimp, Calamari, scallops & diced tomato tossed with fresh herbs, olive oil & white wine

18.95

Risotto Funghi

Arborio rice with wild mushrooms topped with parmigiano

18.95

Mare e Monte

Chicken Supreme

Roasted chicken supreme breast stuffed with prosciutto, asiago cheese & pesto topped with a wild mushroom demi cream sauce.

25.95

Veal Saltimbocca

Milk fed provimi veal scaloppini topped with prosciutto, sage & scallions then finished in a white wine lemon sauce

25.95

Zuppa Di Pesce

Mussels, calamari, shrimp, scallops, clams & other delicacies of the sea, stewed in a fresh tomato & fine herb broth

25.95

Lamb

Succulent rack of lamb perfectly marinated & topped with olive oil & rosemary

29.95

Certified Angus Beef Rib Eye Steak

12 oz Certified angus rib eye steak grilled & topped with mushroom & scallion

32.95

Branzino

European sea bass baked and topped with a herb lemon sauce

29.95

Pizza

Margarita

Tomato sauce, Buffalo mozzarella , pesto

13.95

Roma

Tomato sauce, asiago, arugula, prosciutto, shaved parmigiano

15.95

Venezia

White pizza, pesto, mozzarella, chicken, mushroom, sweet red peppers, goat cheese

15.95

Calabria

Tomato sauce, mozzarella, Italian sausage, mushrooms & hot pepper

15.95