

## ANTIPASTI

CALAMARI FRITTI .....13.00	GNOCCO FRITTO .....12.00
house cocktail sauce, lemon garlic aioli	the best mortadella from Italy, fried dough, marinated
BRUSCHETTA .....6.50	artichoke
roma tomatoes, basil, evoo, crusty bread	POLPO <b>G</b> .....16.00
CAPRESE <b>G</b> .....12.00	grilled baby octopus, tri-colored
vine ripe tomato, imported Bufala	salad, balsamic vinaigrette
mozzarella, fresh basil, evoo, balsamic reduction, pesto	CARPACCIO DI
ZUPPA DI COZZE ALL'NDUJA ....13.00	MANZO <b>G</b> .....13.50
mussels, 'nduja spicy Italian sausage, tomato broth, toasted garlic bread	arugula salad, shaved
	parmigiano, truffle oil
	RAVIOLINI FRITTI ..... 8.00
	fried cheese ravioli, marinara sauce

## ZUPPE E INSALATE

MINISTRONE <b>G</b> .....6.00	CESARE .....10.00
fresh vegetable soup	with chicken .....14.00
PASTA E FAGIOLI .....6.00	romaine hearts, shaved parmigiano, house croutons
bean soup purée	TOSCANA <b>G</b> .....13.00
TOSCANA <b>G</b> .....13.00	CALAMARI ALLA GRIGLIA <b>G</b> .....16.00
baby greens, provolone, hearts of palm, chick peas, olives, sun-dried tomatoes, blue cheese vinaigrette	wood grilled, mesclun salad, tomato filet, chili oil, palm hearts
INSALATA DI POLLO <b>G</b> .....14.00	CAVOLINO NERO E BISTECCA <b>G</b> 16.00
marinated grilled chicken breast, summer greens, marinated tomatoes, Swiss cheese, parmigiano vinaigrette	baby kale, dried cherries, golden raisins, walnuts, pear, Tuscan pecorino, seared tenderloin, warm pancetta vinaigrette
INSALATA DELLA CASA ....5.50	SPINACI E SALMONE <b>G</b> .....16.00
	baby spinach, chili dusted salmon, crisp apple, Belgium endive, honey mustard vinaigrette

## PIZZE E PANINO

from our wood burning oven

MARGHERITA ..... 12.00
tomatoes, mozzarella, basil chiffonade, evoo
SPECK ..... 13.00
fontina, smoked prosciutto, mozzarella
NAPOLI ..... 13.00
tomato, fresh mozzarella, anchovie, capers, basil
REGINA ..... 13.00
Tuscan sausage, tomatoes, roasted pepper, mushroom
PANINO CON SALSICCIA ..... 10.00
Italian sausage, peppers, onions

## VERDURE

SPINACI <b>G</b> .....7.00	RAPINI AGLIO E OLIO <b>G</b> ..... 7.00
butter, parmigiano cheese	garlic & oil
PATATE FRITTE AL TARTUFO <b>G</b> 6.00	MISTO GRIGLIA <b>G</b> ..... 8.00
herb aioli, truffled pomme frites	squash, eggplant, peppers, red onion

## PASTE

all pasta available with tomato sauce or bolognese sauce  
**G** GLUTEN-FREE PASTA IS AVAILABLE (add \$2)

AGNOLOTTI DELLA CASA ..... 14.50
veal filled, four cheese sauce
SPAGHETTINI CON COZZE ALL'NDUJA ..... 16.00
Cape Cod mussels, garlic oil, nduja, cherry tomatoes, sauvignon blanc
PENNE AL BRIVIDO ..... 13.50
hot pepper, garlic, evoo, herbs, light tomato sauce
RAVIOLI DI PERA ..... 15.00
roasted pear, parmigiano, toasted nuts, sun-dried tomatoes, mascarpone cream
GNOCCHI CON BURRATA ..... 15.00
roasted eggplant, fresh tomato sauce, burrata cheese
LINGUINE CON SCAMPI ..... 18.00
shrimp, garlic, evoo, crushed hot pepper, marinara, crema
FETTUCCINE ALLA PRIMAVERA ..... 14.00
fresh fettuccine, grilled vegetables, garlic, basil pesto, sun-dried tomatoes, evoo
PAPPARDELLE AL CINGHIALE ..... 15.50
fresh pasta ribbons, wild boar ragout, shaved parmigiana
LINGUINE VONGOLE ..... 16.00
fresh Manila clams, white sauce or red sauce
MACCARONI CIPRIANI ..... 14.50
fresh homemade pasta, basil, tomato cognac cream sauce

## SECONDI

POLLO MONTECARLO ..... 17.00
pan seared chicken breast, prosciutto, fontinella, chardonnay reduction, parmigiano, spinach
POLLO VESUVIO ..... 16.00
pan seared chicken breast, roasted potatoes, white wine garlic sauce
PETTI D'ANATRA ALLO SCALOGNO E FARRO ..... 21.00
roasted duck breast, farro, radicchio, shallots and port wine reduction
VITELLA ALLA PIZZAIOLA ..... 23.00
veal scaloppine, cherry tomatoes, capers, oregano, fresh mozzarella, herb fettuccine
FILETTINI CON FUNGHI E PATATE ALL'ERBE <b>G</b> .....22.00
seared beef tenderloin, crispy potato and wild mushrooms, malbec reduction, toasted sage
BISTECCA DI MAIALE <b>G</b> ..... 20.00
roasted pork chop, garlic rapini, rosemary, sage, pinot noir demi
MELANZANE ALLA PARMIGIANA ..... 13.00
tender eggplant, tomato sauce, parmigiano, mozzarella, herb fettuccine
SALSICCIA FUNGHI E POLENTA .....14.00
italian sausage, wild porcini mushroom sauce, organic polenta

PLEASE ALERT STAFF OF ALLERGIES OR DIETARY RESTRICTIONS.

Plan your next special event in our private dining room.

Inquire about our off-premise catering division.

**G** = GLUTEN FREE - PLEASE NOTE: THIS IS NOT A GLUTEN FREE ENVIRONMENT