

ANTIPASTI

CALAMARI FRITTI14.00	house cocktail sauce, lemon garlic aioli	GNOCCO FRITTO13.00	the best mortadella from Italy, fried dough, marinated
BRUSCHETTA7.50	roma tomatoes, basil, evoo, crusty bread	POLPO G18.00	artichoke grilled baby octopus, tri-colored
CAPRESE G13.00	vine ripe tomato, imported Bufala mozzarella, fresh basil, evoo, balsamic reduction, pesto	CARPACCIO DI MANZO G15.00	salad, balsamic vinaigrette arugula salad, shaved
ZUPPA DI COZZE ALL'NDUJA14.00	mussels, 'nduja spicy Italian sausage, tomato broth, toasted garlic bread	parmigiano, truffle oil	

ZUPPE E INSALATE

MINISTRONE G7.00	fresh vegetable soup	CESARE11.00	with chicken15.00
PASTA E FAGIOLI7.00	bean soup purée	romaine hearts, shaved parmigiano, house croutons	
TOSCANA G14.00	baby greens, provolone, hearts of palm, chick peas, olives, sun-dried tomatoes, blue cheese vinaigrette	CALAMARI ALLA GRIGLIA G18.00	wood grilled, mesclun salad, tomato filet, chili oil, palm hearts
INSALATA DI POLLO G15.00	marinated grilled chicken breast, summer greens, marinated tomatoes, Swiss cheese, parmigiano vinaigrette	CAVOLINO NERO E BISTECCA G 18.00	baby kale, dried cherries, golden raisins, walnuts, pear, Tuscan pecorino, seared tenderloin, warm pancetta vinaigrette
INSALATA DELLA CASA6.00	vinaigrette	SPINACI E SALMONE G17.00	baby spinach, chili dusted salmon, crisp apple, Belgium endive, honey mustard vinaigrette

PIZZE from our wood burning oven

MARGHERITA 13.00	tomatoes, mozzarella, basil chiffonade, evoo
SPECK 14.00	fontina, smoked prosciutto, mozzarella
NAPOLI 14.00	tomato, fresh mozzarella, anchovie, capers, basil
REGINA 14.00	Tuscan sausage, tomatoes, roasted pepper, mushroom

VERDURE

SPINACI G8.00	butter, parmigiano cheese	RAPINI AGLIO E OLIO G 8.00	garlic & oil
PATATE FRITTE AL TARTUFO G 7.00	herb aioli, truffled pomme frites	MISTO GRIGLIA G 9.00	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 16.00	veal filled, four cheese sauce
SPAGHETTINI CON COZZE ALL'NDUJA 17.00	Cape Cod mussels, garlic oil, nduja, cherry tomatoes, sauvignon blanc
PENNE AL BRIVIDO 15.00	hot pepper, garlic, evoo, herbs, light tomato sauce
RAVIOLI DI PERA 17.00	roasted pear, parmigiano, toasted nuts, sun-dried tomatoes, mascarpone cream
GNOCCHI CON BURRATA 17.00	roasted eggplant, fresh tomato sauce, burrata cheese
LINGUINE CON SCAMPI 20.00	shrimp, garlic, evoo, crushed hot pepper, marinara, crema
FETTUCCINE ALLA PRIMAVERA 15.00	fresh fettuccine, grilled vegetables, garlic, basil pesto, sun-dried tomatoes, evoo
PAPPARDELLE AL CINGHIALE 17.00	fresh pasta ribbons, wild boar ragout, shaved parmigiana
LINGUINE VONGOLE 18.00	fresh Manila clams, white sauce or red sauce
MACCARONI CIPRIANI 16.00	fresh homemade pasta, basil, tomato cognac cream sauce

SECONDI

POLLO MONTECARLO 19.00	pan seared chicken breast, prosciutto, fontinella, chardonnay reduction, parmigiano, spinach
PETTI D'ANATRA ALLO SCALOGNO E FARRO 23.00	roasted duck breast, farro, radicchio, shallots and port wine reduction
VITELLA ALLA PIZZAIOLA 25.00	veal scaloppine, cherry tomatoes, capers, oregano, fresh mozzarella, herb fettuccine
FILETTINI CON FUNGHI E PATATE ALL'ERBE G 24.00	seared beef tenderloin, crispy potato and wild mushrooms, malbec reduction, toasted sage
BISTECCA DI MAIALE G 22.00	roasted pork chop, garlic rapini, rosemary, sage, pinot noir demi
MELANZANE ALLA PARMIGIANA 14.00	tender eggplant, tomato sauce, parmigiano, mozzarella, herb fettuccine
SALSICCIA FUNGHI E POLENTA 15.00	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