

ANTIPASTI

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

ZUPPE E INSALATE

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

PIZZE from our wood burning oven

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| 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

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| SPINACI G 8.00 | RAPINI AGLIO E OLIO G 8.00 |
| butter, parmigiano cheese | garlic & oil |
| PATATE FRITTE AL TARTUFO G 7.00 | MISTO GRIGLIA G 9.00 |
| 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)

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| 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

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| 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