

ANTIPASTI

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

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

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 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)

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