

## A N T I P A S T I

## BRUSCHETTA 11

fresh mozzarella, roma tomatoes, basil, evoo,  
balsamic drizzle, crusty bread

## CALAMARI FRITTI 16

house cocktail sauce, lemon garlic aioli

CARPACCIO *di* MANZO 18

arugula salad, shaved parmigiano, lemon dressing

PROSCIUTTO *e* MOZZARELLA 18

parma prosciutto, imported bufala mozzarella, arugula

## STONE OVEN ROASTED MUSSELS 18

red chiles, tomato, white wine, butter

## ANTIPASTO (FOR TWO) 18

prosciutto, speck, salami, mortadella, grana parmigiano, olives

## WAGYU MEATBALLS 18

tomato garlic leek confit, parmigiano

## POLPI 18

spicy grilled octopus, tri-colored salad, balsamic vinaigrette

## CAPRESE 15

vine ripe tomato, fresh mozzarella, basil, evoo, balsamic, pesto

## P I Z Z E

*from our wood-burning oven*

## MARGHERITA 17

mozzarella, basil chiffonade, evoo

PROSCIUTTO *e* FUNGHI 18

mushrooms, prosciutto cotto, fresh mozzarella

## REGINA 18

tuscan sausage, toasted pepper, mushroom, mozzarella

## PEPERONI 18

spicy soppressata, mozzarella, tomato sauce

## I N S A L A T E E Z U P P E

## MINISTRONE 9

hearty vegetable soup

INSALATA *della* CASA 8

romaine lettuce, cucumber, tomatoes, carrots, radicchio,  
house vinaigrette, homemade croutons

## INSALATA PERA 14

arugula, pickled red onions, gorgonzola, candied walnuts,  
dates, balsamic vinaigrette

## BARBE ROSSE 14

bibb lettuce, roasted beets, hazelnuts, orange segments,  
goat cheese, sherry wine vinaigrette

## CESARE 12

romaine hearts, shaved parmigiano, house croutons

## TOSCANA 14

mixed greens, provolone, hearts of palm, chick peas,  
sun-dried tomatoes, olives, blue cheese vinaigrette

[ *add:* chicken: +5.00 | salmon: +7.00 | sausage: +4.00  
shrimp: +5.00 *each* | scallops: +5.00 *each* ]

## P A S T E

## RAVIOLINI PERA 23

roasted pear, parmigiano, toasted nuts, sun-dried tomatoes,  
mascarpone cream

## RAVIOLACCI TOSCANI 23

homemade ravioli filled with short ribs, parmigiano, fontina,  
porcini mushroom cream

SPAGHETTINI *di* MARE 29

calamari, mussels, clams, shrimp, marinara,  
toasted garlic, and herbs

## SPAGHETTI BOLOGNESE 23

bolognese sauce

## GNOCCHI POMODORO 22

homemade gnocchi, tomato sauce, fresh mozzarella, evoo

LINGUINE *con* SCAMPI 30

jumbo shrimp, spicy marinara, touch of cream

## RED WINE FETTUCCINE 23

red wine infused fettuccine, wild mushrooms,  
garlic, shallots, evoo, sherry wine reduction, parmigiano

ORECCHIETTI *con* SALSICCIA 21

sausage, rapini, sundried tomatoes sautéed in garlic and olive oil,  
pecorino romano cheese

[ *add:* chicken: +5.00 | salmon: +7.00 | sausage: +4.00  
shrimp: +5.00 *each* | scallops: +5.00 *each* ]

*gluten-free pasta available upon request*

## S E C O N D I

## POLLO MONTE CARLO 29

pan-seared chicken breast, prosciutto, fontinella,  
chardonnay reduction, parmigiano, spinach

## POLLO PARMIGIANA 28

tomato sauce, mozzarella, parmigiano

## VITELLA PICCATATA 33

lemon, white wine, capers, fettuccine, lemon thyme sauce  
*(marsala-style preparation also available)*

## CEDAR PLANK

## SCOTTISH SALMON 31

corn & avocado tomato salad, side of barbeque sauce

## LAKE SUPERIOR WHITE FISH 30

lemon, evoo, cherry tomatoes, olives, onions, green beans

## POLLO ARROSTO 29

wood-roasted half chicken, bell peppers, roasted potatoes,  
white wine garlic sauce

SALSICCIA *e* PEPERONI 22

italian sausage, roasted bell peppers, onions, tomato sauce

MELANZANE *alla* PARMIGIANA 25

fried battered eggplant, tomato sauce, parmesan cheese,  
fresh mozzarella, herb fettuccini

COSTOLETTA *de* MAIALE 32

pan-roasted braised pork chop, rapini, red onions, herb demi

## FILETTO VINO ROSSO 39

grilled filet, roasted potatoes, spinach, barolo reduction

## V E R D U R E

SAUTÉED SPINACI 10  
evoo, garlic

ROASTED POTATOES 9  
rosemary, sage, garlic, evoo

BROCCOLI AGLIO *e* OLIO 10  
garlic and oil