



Risotto

Italian Restaurant & Bar

Pizza

MARGHERITA

Tomato, fresh mozzarella, basil 16

HOT ITALIAN

Tomato, spicy sausage, peppers, fontina, oregano 18

AI FUNGHI

Sautéed mushrooms, pancetta, mozzarella, truffle oil 20

Contorni

SPINACH 12

BROCCOLI RABE 13

ROASTED POTATOES 12

POTATO CROQUETTES 12

TRUFFLE FRIES 14

MIXED VEGETABLES 13

CREAMY POLENTA 12

ANTIPASTI

FRITTO MISTO

Shrimp, Calamari, pepperoncini, marinara, tartar sauce, lemon 20

BAKED CLAMS

Littleneck clams, oreganata breadcrumbs, white wine-butter sauce 17

STEAMED MUSSELS

Cherry tomatoes, hot sausage, bread, garlic, white wine, basil 20

ANTIPASTI MISTI

Soppressata, prosciutto, roasted peppers, provolone, fresh mozzarella, tomato bruschetta 35

MEATBALLS

Creamy polenta 18

ARANCINI

Wine reduction sauce 18

INSALATE

CAESAR SALAD

Chopped romaine, house Caesar dressing, parmesan, croutons 15

CAPRESE SALAD

Homemade mozzarella, tomatoes, balsamic, roasted peppers 16

ROASTED BEETS SALAD

Arugula, cherry tomatoes, walnuts, goat cheese, balsamic 15

GARDEN SALAD

Arugula, romaine, cherry tomatoes, carrots, cucumbers, olives, balsamic 14

ZUPPA 12

Pasta fagioli | Minestrone | Broccoli rabe, white bean and sausage

SECONDI

RISOTTO

SHRIMP

Mussels, shrimp, seafood broth, tomato 35

FUNGHI

Oyster mushroom, cremini mushroom, porcini mushroom, truffle butter 26

VODKA

Creamy pink sauce, peas, tomato, fresh basil, Stracciatella 25

SALSICCIA RABE

Pork sausage, broccoli rabe, roasted garlic, pecorino 27

PASTA

NORMA

Rigatoni, Grilled eggplant, smoked mozzarella, marinara 25

LINGUINE VONGOLE

Littleneck clams, white wine, breadcrumbs, parsley 28

LAMB BOLOGNESE

Fresh Pasta, lamb ragu, Stracciatella 27

ROSA

Lasagna strips, rolled with prosciutto & fontina cheese, vodka sauce 28

ENTRÉE

CHICKEN MARTINI

Breaded with parmesan cheese, lemon, white wine sauce, spinach, roasted potatoes 30

GRILLED SALMON

North Atlantic Salmon, vegetables, roasted potatoes, basil oil 33

PORKCHOP

Pounded, lightly breaded, melted mozzarella, mushroom marsala sauce, roasted potatoes 35

GRILLED HANGER STEAK

Butter garlic sauce, broccoli rabe, roasted potatoes 37

PORK OSSO BUCCO

Bone in Braised pork shank, wine reduction, creamy polenta 35

CLASSICS:

PARMIGIANA

Marinara, mozzarella, linguine

Chicken 27 | Eggplant 22 | Shrimp 30

MARSALA

Mushroom Marsala wine sauce, linguine

Chicken 27

FRANCESE

Egg, lemon, white wine, linguine

Chicken 27 | Shrimp 30

SCARPARO

Cherry peppers, Hot & Sweet sausage, White wine touch of marinera, linguine

Chicken 29

Add a Protein

Grill Chicken +6 | Chicken cutlet +8 | Hanger Steak +14 | Shrimp +12 | Salmon +14

If you have a food allergy, please speak to the manager, chef, or your server.

COCKTAILS 16

RED SANGRIA Wine, brandy, O.J. popsicle, orange liquor
LIMONCELLO Limoncello, Vodka, sweetened lemon & lime juice
ITALIAN 75 Gin, lemon juice, Montenegro, prosecco
HIBISCUS MARGARITA Hibiscus Popsicle, Silver Tequila, Lime juice, orange liquor
RISOTTO SOUR Whiskey, lemon juice, simple syrup, red wine

SPRITZ BAR 15

APEROL SPRITZ Aperol, prosecco, orange wedge
LIMONCELLO SPRITZ Limoncello, prosecco, club soda, mint leaves
CAMPARI SPRITZ Campari, prosecco, club soda, orange wedge

SOFT COCKTAILS 11

ORANGE JITO O.J. Popsicle, Mint, Lime juice, club soda
HIBISCUS RITA Hibiscus Popsicle, Lemon & lime juice, club soda

VINO BIANCO

	GLASS	BOTTLE
PROSECCO “Brut” Ruffino (Organic) (Italy)	14	55
SAUVIGNON BLANC Mount Riley (New Zealand)	12	45
ROSE Le Bernarde (France)	12	45
CHARDONNAY Imagery (California)	12	45
PINOT GRIGIO Barone Fini (Italy)	12	45
GAVI Masera (Italy)	12	45
CHAMPAGNE Vilmart & Cie (France)	-	105
PROSECCO Ca’ Del Bosco Extra Brut (Italy)	-	90
SAUVIGNON BLANC Orin Swift (California)	-	70
PINOT GRIGIO Santa Margherita (Italy)	-	60
VERMENTINO ‘Erne’ (Tuscany)	-	50

VINO ROSSO

	GLASS	BOTTLE
CHIANTI Lucignano (Tuscany,Italy)	12	45
PINOT NOIR Famille Dubard (France)	13	50
CENTINE Banfi (Italy)	12	45
MONTEPULCIANO vigneti del sole (D’ Abruzzo,Italy)	12	45
CABERNET RESERVE Josh (California)	16	60
BARBERA D’ ALBA Pio Cesare (Piedmont, Italy)	-	70
BAROLO “Tortoniano” Michele Chiarlo (Piedmont, Ita.)	-	130
CHIANTI “DUCALE ORO” Ruffino (Tuscany, Italy)	-	125
BABY BRUNELLO Banfi Rosso Di Montalcino (Italy)	-	65
BABY AMARONE Masi (Veneto, Italy)	-	65
BRUNELLO DI MONTALCINO Banfi (Tuscany, Italy)	-	180
CABERNET Stags’ Leap (California)	-	120
AMARONE Masi (Veneto, Italy)	-	130
CABERNET Beaulie Vineyard (California)	-	80
RED BLEND Orin Swift Papillon (California)	-	155
SANGIOVESE Tenuta Sassoregale (Tuscany,Italy)	-	55
ZINFANDEL BLEND Orin Swift 8 Yrs. in the Dessert (CA.)	-	90



Birria 8

Peroni
Corona
Heineken
Bud light
Rotating IPA

Happy Hour

Tuesday- Sunday
4:30 p.m. – 6:30 p.m.

*All Red or White wines
by the glass \$9
Cocktails \$10
Spritz Bar \$10
Beers \$5*

Not available on major holidays