



## *Antipasti*

### **Fried Calamari**

Pepperoncini, tartar, marinara, lemon 16

### **Baked Clams**

Little neck clams, oregano breadcrumb, white wine-butter sauce 15

### **Steamed Mussels**

Cherry tomatoes, hot sausage, Bread, Garlic white wine, basil, E.V.O.O. 18

### **Meatballs**

Creamy polenta, basil oil 14

### **Arancini**

Shredded pork shank, wine reduction, cheese, 12

### **Antipasto Misto**

Chefs' Selection of Meats & Cheese 21

## *Salad*

### **Campagna Salad**

Endive, radicchio, gorgonzola, roasted peppers, apple, walnuts, balsamic 14

### **Caesar Salad**

Chopped romaine, house Caesar dressing, parmesan, croutons 12

### **Caprese Salad**

Homemade Mozzarella, tomatoes, balsamic, roasted peppers 14

### **Tre Colore Salad**

Arugula, endive, radicchio, cherry tomato, Parmesan cheese, balsamic 12

### **Crab cakes**

Arugula, cherry tomato, tartar sauce, balsamic, honey Dijon 16

## *Risotto*

### **Vodka Risotto**

Creamy pink sauce, peas, tomato, fresh basil, pecorino 20

### **Funghi Risotto**

Truffle Butter, Oyster, porcini & cremini mushroom, pecorino 26

### **Pomodoro Risotto**

Sundried tomato, rosemary, cherry tomatoes, pecorino 21

### **Salsiccia Rabé Risotto**

Pork sausage, broccoli rabe, roasted garlic, pecorino 24

### **Ossobuco Di Maiale e Milanese Risotto**

Braised pork shank, wine reduction, risotto with peas, saffron, pecorino 28

### **Shrimp Risotto**

Risotto, mussels, shrimp, seafood broth, tomato, pecorino 29

## *Pasta*

### **Table-Side Cacio é Pepe**

Fresh Pasta, Pecorino Romano, cognac, cracked black pepper, poached egg, pancetta 28

### **Fresh Cavatelli**

Grilled eggplant, smoked mozzarella, marinara 23

### **Lamb Bolognese**

Fresh pasta, lamb ragu, whipped ricotta, fresh mint 26

### **Linguini Vongole**

Little neck clams, basil, garlic, breadcrumbs, white wine-butter sauce 27

### **Pasta al Fresco**

Fresh Cavatelli, Arugula, cherry tomatoes, fresh mozzarella, pecorino 23

## *Secondi*

### **Salmon**

Grilled North Atlantic salmon, broccoli rabe, roasted potatoes basil oil 29

### **Pollo Quattro Formaggio**

Egg batter, mozzarella, fontina, goat cheese, pecorino, sundried tomato, marsala, polenta 27

### **Cioppino**

Lobster Tail, Mussels, clams, bass, potato, fennel, stewed tomato, seafood broth, bread 42

### **Bistecca**

Grilled Hanger steak, garlic butter, broccoli rabe, roasted potatoes 33

\*All Italian classics available\*  
\*Ask your Server\*

## *Desserts*

Tiramisu 12 | Ricotta Cheesecake 12 | Golden Cannoli's 18

Dessert Platter 25

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

## Cocktails

14

### Mezcal Negroni

Mezcal, Sweet red vermouth, Campari, orange peel

### Venetian Spritz

Aperol, prosecco, orange wedge

### Limoncello

Citron vodka, sweetened lemon & lime juice

### Old Fashioned

Whiskey, simple syrup, bitters, orange peel

### Hibiscus Margarita

Hibiscus Syrup, Tequila, triple sec, lime juice

### Sangria

Red wine, brandy, triple sec, oj, fresh fruit

## Vino Bianco

### Prosecco Martha (Veneto ,Italy)

100% glera grapes,Extra dry,  
golden apple  
G: 11 B: 40

### Rosa Regale Banfi

(piedmont,Italy)

Strawberry aroma, luscious fruit  
flavors

G:14 B:20

### Rose Miali “Amety’s” (Italy)

70% primitivo 30% syrah.

Bright, fresh, light salmon color

G:12 B:45

### Sauvignon Blanc Nobilo

(New Zealand)

Fresh, crisp, zesty, tropical fruits

G:12 B:45

### Chardonnay Fattoria Il Muro

(Arezzo, Toscana)

100% Chardonnay Golden pear on  
nose, Delicate notes of vanilla and  
golden apple

G: 12 B: 45

### Pinot Grigio Barone Fini (Italy)

crisp with a fresh fruit bouquet  
and bright acidity

G:12 B:45

### Gavi Mine “11 Terre” (Italy)

100% cortese

Sourced from 11 small organic  
farms, straw yellow with soft yet  
crispy texture and pleasant melon  
notes.

G:13 B:50

## Vino Rosso

### Montepulciano Noe (Abruzzo)

100% Montepulciano,  
female run winery, Vibrant fruit on  
the nose, warm and harmonious on  
the palate, refreshing acidity hint  
of blueberry

Glass: 12

### Malbec Trapiche Broquel

(Argentina)

solid structure; pronounced  
fruit; oak

Glass: 12

### Pinot Noir Rodney Strong

(California)

Currant and minerality,  
with hints of malt

Glass: 13

### Sangiovese

Morellino Di scansan (Toscana)

100% sangiovese, Deep garnet to  
blood red, nose with a dark  
redolent rich palate

Glass: 12

### Cabernet Donna di Coppe

(Sicilia)

Soft tannins with hazelnut and  
dark cassis notes

Glass: 11

## Rosso Bottiglia

### Pio Cesare, Barbera d’Alba,

“Fides”, Piedmont, Italy

Blackberry, plum, bittersweet  
chocolate and violet notes. **72**

### Michele Chiarlo, Barolo,

“Tortoniano”, Piedmont, Italy

Cherry, strawberry, floral, licorice,  
tar and tobacco. **135**

### Ruffino, chianti classico,

“Ducale Tan Label”, Riserva,

Tuscany, Italy

Dark cherry, black pepper and  
leather notes. **60**

## Rosso Bottiglia

### Ruffino, Chianti Classico,

“Ducale Oro”, Gran Selezione  
Riserva, Tuscany, Italy

Robust red fruits, berries and  
earthy notes. **102**

### Il Poggione,

Rosso Di Montalcino,

Tuscany, Italy

Cherry floral, tobacco,  
spice flavors. **67**

### Orin Swift, “Papillon,

Napa Valley, California

Black licorice to dark berry,  
loamy earth, cedar and tobacco**160**

### Masi, Ripasso, Veronese,

Campofiorin, Veneto, Italy

A “baby Amarone” Features wild  
strawberry, dried herb, orange peel  
and spice notes **60**

### Castello Banfi

Brunello di Montalcino

Tuscany, Italy

Complex, opulence that is softened  
by a lingering finish **160**

### Beaulie Vineyard,

Cabernet Sauvignon

Napa Valley, California

Blackberry & Cherry supported by  
smooth tannins & Toasty oak **84**

### Stags’ Leap Winery,

Cabernet Sauvignon,

Napa Valley, California

Baked Cherries, Tobacco and  
black tea **120**

### Masi,

Amarone

Veneto, Italy

Deep ruby red, dried plums,  
balsamic, dry, soft, baked cherry  
chocolate, cinnamon **114**

### Toscano Centine

(Tuscany, IT)

full bodied blend **60**