

Antipasta

BURRATA BRUSCHETTA 13

A mixture of crisp Basil, fresh Tomato, flavorful Garlic, Capers and Olive Oil. Draped over a Crème-Filled Mozzarella Ball. Served with Toast.

FONDUTA 16

Creamy Spinach & Artichokes baked with White Wine & Italian Cheeses. Served with toasted Crostini.

FRIED BRUSSEL SPROUTS 10 (GF)

Fried Brussel Sprouts tossed with Truffle Salt, Parmesan Cheese and served with Truffle Aioli.

TRUFFLE FRIES 10 (GF)

Fresh-cut Potatoes, seasoned with Salt & Pepper. Topped with White Truffle Oil & Parmesan. Served with Truffle Aioli.

BELLA NAPOLI 14

Thinly-Rolled Pasta Chips, Sweet Italian Sausage, Kalamata Olives, Pepperoncini Peppers, Tomatoes and Asiago Cheese Sauce.

ITALIAN MEATBALLS 15

3) large Meatballs made from a blend of Sausage, Beef, House Breading and Parmesan Cheese, then baked to perfection. Served with House Marinara.

ITALIAN HAM & CHEESE BALLS 12

A mixture of Fontina and Mozzarella Cheese with a lightly smoked Ham. Coated in House Breading and Deep Fried, served with a drizzle of our Signature Asiago Cheese Sauce.

Insalata

SMALL HOUSE SALAD 6 (GF)

Spring Mix, Tomatoes, Red Onions, Kalamata Olives, Parmesan Cheese & House Made Italian Dressing.

SMALL CAESAR SALAD 5 (GF)

Romaine, Parmesan Cheese & House Made Caesar Dressing.

CAPRESE SALAD 10

Layers of Tomato Slices and Fresh Mozzarella on a bed of Mixed Greens. Topped with Imported Olive Oil and Black Pepper.

BREAD BASKET 2

Warmed Baguette with House Butter Blend or Olive Oil

Add to your Salad: (4) Shrimp-12 • Chicken Breast-6.

Pastas

GRANCHIO RAVIOLI 28

Blue Maryland Crab Stuffed Ravioli, Jumbo Blackened Shrimp, & Red Pepper Cream Sauce.

POLLO ORECCHIETTE 16

Grilled Chicken Breast topped with Orecchiette Pasta & Asiago Cream Sauce, finished-off with Smoked Bacon. (*GF upon request)

SPAGHETTI 10

Spaghetti Noodles Smothered in our House Marinara Sauce. Add an Italian Meatball-5

RAGU ALLA VODKA SAUCE 24

House smoked Pork Ragu with Braised Pork Belly layered over Pappardelle Pasta in a creamy Tomato-Vodka Sauce (*GF upon request)

CACIO E PEPE 13

The Actual Italian Alfredo. Beautiful Bucatini Pasta Sautéed with Parmesan & Pecorino Cheese to a Velvety Sauce. Garnished with Fresh Pepper. Add (4) Shrimp-12 or Chicken Breast-6.

SALSICCIA & PEPPERS 22

Italian Pork, Fennel Sausages (Choice of Sweet or Hot), Served with House-Smoked Red Sauce, Sautéed Peppers & Onions over Penne Pasta. (*GF upon request)

CREAMY PESTO LINGUINI 13

A blend of Basil, Parmesan Cheese, Olive Oil & Cream, Sautéed with Linguini Pasta. Garnished with Fresh Parmesan. (*GF upon request) Add (4) Shrimp-12 or Chicken Breast-6

Secondi

LONZA DI MANZO 22

Marinated and grilled to temperature, (2) 4oz Medallion Beef Cuts from the Teres Major, served with Frico.

SALMON PICATTA 28

Pan Seared 8oz. Wild Atlantic Salmon in a White Wine Cream Sauce with hints of Lemon & Capers over a bed of Asparagus & Creamy Polenta.

CAPELANTE SCOTTATE POLENTA 27

Seared Scallops in White Wine, Garlic, over Parmesan Polenta, grilled Asparagus. Topped with Truffle Oil.

BRACIOLA DI MAIALE RIPIENA 24

Seared, crusted stuffed boneless Pork Chop with Roasted Red Peppers, Spinach, Fontina, Parmesan, Garlic & Italian Seasonings, topped with a White Wine Caper Sauce. Served with Frico.

TONNO GRIGLIATO 22

Beautifully Grilled 8oz Tuna Steak Served over a Mediterranean Risotto Salad. Garnished with Lemon.

Contorni

\$9 EACH / \$22 ASSORTMENT OF ALL CONTORNI

GRILLED ASPARAGUS
CREAMED POLENTA WITH TRUFFLE OIL

DEEP FRIED BRUSSEL SPROUTS
FRICO (Layers of Mashed & Sliced Potatoes with Cheese)

*Gluten Free upon request on some items, ask server for substitute.

We reserve the right to require you to vacate your table 90 minutes after your reservation time, in order to seat the next group.

For parties of eight (8) or more, there will be a 20% gratuity added to your bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.