



## Prosecco Special

### THE SPRITZ

**Build Your Own Aperol Spritz**  
Bottle of Prosecco, Carafe of Aperol,  
Carafe of Soda, Orange Wedges \$35.95



### Antipasti

#### RIBOLLITA SOUP

Infused Olive Oil, Charred Rosemary \$11.95

#### SMOKED TOMATO BISQUE

Herb Crema, Fried Basil (V) \$10.95

#### FRITTO MISTO

Fried Calamari, Shrimp, Broccolini, Calabrian  
Chili Aioli \$15.95

#### POLPETTE

House Meatballs, Parmesan \$13.95

#### CAPRESE

Sliced Heirloom, Mozzarella di Buffalo, Basil,  
Raspberry Balsamic Glaze (V) \$12.95

#### BURRATA

Prosciutto di Parma, Macerated Blackberries,  
Sage, Crostinis \$15.95

#### MUSSELS FRA DIAVOLO

PEI Mussels, Calabrian Chilies, Marinara,  
Garlic Bread \$17.95

### Insalate

*Add Salmon + 9.95 / Shrimp + 9.95 /  
Chicken + 8.95 / Steak + 11.95*

#### PANZANELLA SALAD

Marinated Heirloom Tomatoes, Watermelon  
Radish, Pickled Red Onions, Parmesan  
Fonduta, Crusty Bread, Capers Vinaigrette

#### CAESAR SALAD

Romaine, Anchovies, Parmiggiano-  
Reggiano, Garlic Croutons \$12.95

#### TRICOLORE SALAD

Arugula, Radicchio, Endive, Orange,  
Grapefruit Saba Vinaigrette (V) \$13.95

#### IL PIATTO SALAD

Lollo Rosso, Pomegranate Arils, Toasted  
Pine Nuts, Parmesan Crisp, Meyer Lemon  
Vinaigrette (V) \$13.95



### Piatto Principale

#### HAZELNUT CREAM FRENCH TOAST

Orange Creme Anglaise, Toasted Hazelnuts  
(V) \$13.95

#### SALMON CHESAPEAKE BENEDICT

Salmon Cakes, Poached Eggs, Hollandaise,  
English Muffin, Home Fries,  
Petite Salad \$19.95

#### FLORENTINE BENEDICT

Sautéed Spinach, Sliced Tomatoes,  
Hollandaise, English Muffin, Home Fries,  
Petite Salad \$14.95

#### ITALIAN EGGS BENEDICT

Prosciutto Cotto, Poached Eggs, Hollandaise,  
Artisan Bread, Home Fries, Petite Salad  
\$16.95

#### FRITTATA ITALIANO

Baby Spinach, Roasted Bell Peppers,  
Sundried Tomatoes, Grana Padano \$15.95

#### STEAK AND EGGS

Romesco, Tomato Relish, Poached Eggs,  
Homefries, Petite Salad \$24.95

#### SICILIAN SHAKSUKA

Pomodoro Arrabbiata, Poached Egg, Capers,  
Italian Parsley, Artisan Bread (V) \$17.95

#### SPAGHETTI & MEATBALLS

Pomodoro San Marzano, Pepperoncini,  
Parmesan \$19.95

#### PAPPARDELLE BOLOGNESE

Thyme, Grana Padano Cheese \$20.95

#### CARBONARA

Bucatini, Guanciale, Shaved Pecorino  
Tartufato, Poached Egg Yolk \$21.95

#### LINGUINI ALLA SCOGLIO

Pasta Nera, Littleneck Clams, PEI Mussels,  
Squid Rings, Shrimp \$24.95

#### BRAISED BEEF RAGU GNOCCHI

Roasted Baby Heirlooms, Pecorino Romano,  
Shaved Parmesan \$25.95

#### PESTO GENOVESE GNOCCHI

Shaved Parmesan, Toasted Pine Nuts (V)  
\$19.95

#### WILD MUSHROOM RAVIOLI

Thyme Crema, Herbed Gremolata, Basil  
Chiffonade (V) \$19.95

#### AGLIO E OLIO

Linguini, Red Pepper Flakes, Parmesan,  
Garlic Confit (V) \$24.95  
+ shrimp or chicken \$7