



Some Things to Know About Our Menu:

* -Gluten Free Option. Also note, other dishes with a modification can be made Gluten Free. Ask your server for options
D.O.P.- Denominazione di Origine Protetta Protected Designation of Origin applies to various products we buy from Italy that need to be farmed/produced, by law, to a certified standard and location.
V- Vegetarian Option. Also note, other dishes can be modified to Vegetarian. Ask your server for options

Basket of Homemade Focaccia Bread w/ EVOO \$3 unlimited refills

Antipasti

Burrata – fresh burrata, served over a bed of arugula and speck *	16
Carpaccio – thinly sliced raw filet mignon, served with parmigiano reggiano, aioli and capers *	14
	add arugula & truffle oil +4
Polpette della Nonna - classic meatball with marinara sauce and topped w/ whipped ricotta	13
Trippa alla Parmigiana – slow cooked tripe in a light tomato sauce	14
Polpettine di Risotto – short rib risotto balls, pomodoro sauce, grana padano foam	13
Polpo Saltato – octopus w/ fingerling potatoes, cherry tomatoes, capers, olives	15
Spaghetti di Calamari – julienne strips of calamari, sautéed w/ clams & shrimp in a light tomato sauce	17
Insalata di Pesce – seafood salad w/ calamari, shrimp, scungilli & lobster *	17
Fritto Misto – fried calamari & shrimp	15
Melanzane alla Veneta – sweet n’ sour eggplant with onions and raisins, topped w/ arugula, grana padano V	12
Carciofi Ripieni – stuffed artichoke alla Confetti V	14

Create your own Antipasti *One for \$9, Three for \$19, Five for \$30, Seven for \$37

Piccoli Piatti - fried artichoke hearts, stuffed fried olives, sardine in “saor”- marinated w/ onions and raisins

Salumi - Prosciutto di Parma, Prosciutto Cotto, Speck, Porchetta, Salame

Formaggi – Piave, Grana Padano, Taleggio, Pecorino, Parmigiano Reggiano

Insalate

Arugula – arugula, roasted beets, cantaloupe, creamy goat cheese, pumpkin seeds V	13
Caesar – romaine w/ garlic crostini in classic caesar dressing	12
Zio Stefano – endive salad with toasted walnuts, apples & crumbled gorgonzola cheese * V	13
Confetti - mixed greens, beets, onions, tomatoes and goat cheese *	13
add grilled organic chicken +7 / grilled shrimp +8	

Brick Oven Pizza

Margherita – DOP tomatoes, homemade fresh mozzarella & basil V	16
Quattro Formaggi – mozzarella, gorgonzola, parmigiano & ricotta V	17
Amatriciana - DOP tomatoes, mozzarella, pancetta, lightly caramelized onions & pecorino	17
Prosciutto –DOP tomatoes, mozzarella, arugula & imported prosciutto di parma	17
Bari –DOP tomatoes, mozzarella, broccoli rabe & sausage	18
Salame - DOP tomatoes, mozzarella, salame, fontina & onions	18

Primi Piatti

****gluten free penne can be substituted for most pasta dishes****

Linguine alla Vongole – classic linguine w/ clams served in a red or white sauce	25
Spaghetti alla Bottarga – spaghetti with Bottarga (dried & aged fish eggs imported from Sardinia) in a garlic & oil lemon zest sauce	25
Spaghetti alla Carbonara – spaghetti, pancetta, eggs, black pepper & grana padano	22
Tagliatelle con Ragu d’Anitra – handmade tagliatelle in duck ragu	26
Pasticcio di Carne – classic lasagna with a meat sauce alla bolognese	22
Paccheri all’ Amatriciana – paccheri, pancetta & onions in a DOP tomato sauce with pecorino	22
Gnocchi al Ragu – homemade potato gnocchi served in a meat sauce alla bolognese	24

Secondi Piatti

Filetto – grilled filet mignon served with truffle parmigiano fries	36
Brasato di Manzo – braised short ribs in red wine served with spinach & potato	30
il Maialino – slice of roasted pig served w/ cannellini beans, spinach & potato	26
Saltimbocca di Vitello – sautéed veal topped with prosciutto di parma, mozzarella, & sage in a marsala sauce over spinach and potato	28
Scaloppine di Fegato – calfs liver w/ onions, balsamic vinegar, pancetta w/ truffle polenta	25
Pesce Spada – pan seared swordfish livornese style w/ soft polenta	29
Gamberi Croccanti - pan seared jumbo shrimp w/ breadcrumbs, over fregola sarda pasta, creamy shrimp reduction & leeks with a touch of a lemon sauce	28
Salmone Arrocolato – basil seasoned salmon, cherry tomatoes, black olives, broccoli rabe and potato	27
Chilean Sea Bass – pan seared chilean sea bass, served with clams in a light red sauce	36
Branzino – grilled branzino filet served with spinach and potato croquet	28
Pollo alla Parmigiana – classic chicken parmigiana with penne	25
Country Style Chicken – organic chicken breast w/ sausage, peppers & roasted potatoes	24

Panini

served w/ truffle parmesan fries or salad

Arturo – prosciutto di parma, fresh mozzarella, arugula & tomatoes	17
Pollo – grilled marinated organic chicken, mozzarella, tomatoes & pesto	17
Porchetta – thinly sliced roasted pork sautéed with sautéed spinach	17
Burger – 10 oz. angus beef, pancetta, fontina cheese, brioche bun	17

**We prepare our menu and specials fresh every day. Due to this, certain items might have a limited availability. Not all ingredients are listed on the menu. Please let your server know of any food allergies.*

Boun Appetito

THANK YOUR FOR YOUR SUPPORT DURING THIS DIFFICULT TIME