



### ***Some Things to Know About Our Menu:***

**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

\* -Gluten Free Option. Also note, other dishes with a modification can be made Gluten Free. Ask your server for options

### **Antipasti**

<b>Carpaccio</b> – thinly sliced raw filet mignon, served with parmigiano reggiano, aioli and capers * add arugula & truffle oil	16 +4
<b>Polpette della Nonna</b> - classic homemade meatballs with a DOP marinara sauce and topped w/ whipped ricotta	16
<b>Trippa alla Parmigiana</b> – slow cooked tripe in a light tomato sauce	16
<b>Polpettine di Risotto</b> – short rib risotto balls, pomodoro sauce, grana padano foam	15
<b>Burrata</b> – fresh burrata, served over a bed of arugula and speck (cured ham) *	17
<b>Vongole</b> – baked clams oreganata	15
<b>Spaghetti di Calamari</b> – julienne strips of calamari, sautéed w/ clams & shrimp in a light tomato sauce *	19
<b>Insalata di Pesce</b> – seafood salad w/ calamari, shrimp, scungilli & lobster *	17
<b>Fritto Misto</b> – fried fresh calamari & shrimp served with a DOP sauce	16
<b>Melanzane alla Veneta</b> – sweet n’ sour eggplant with onions and raisins, topped w/ arugula, grana padano V *	14
<b>Carciofi Ripieni</b> – stuffed artichoke alla Confetti V	16

**Create your own Antipasti \*One item for \$9, Three for \$22, Five for \$30, Seven for \$39\***

**Piccoli Piatti** - Artichoke Hearts, Stuffed Fried Olives, Bruschetta

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

**Formaggi** – Piave, Grana Padano, Taleggio, Pecorino, Parmigiano Reggiano, Gorgonzola Dolce

### **Insalate**

<b>Arugula</b> – arugula with thinly sliced roasted beets & cantaloupe over a creamy goat cheese dressing and topped with pumpkin seeds V	14
<b>Caesar</b> – romaine w/ garlic crostini in classic caesar dressing	14
<b>Zio Stefano</b> – endive salad with toasted walnuts, apples & crumbled gorgonzola cheese * V	15
<b>Confetti</b> - mixed greens, beets, onions, tomatoes and goat cheese *	13
<b>add grilled organic chicken +8 / grilled shrimp +10</b>	

### **Brick Oven Pizza**

<b>Margherita</b> – DOP tomatoes, homemade fresh mozzarella & basil V	17
<b>Quattro Formaggi</b> – mozzarella, gorgonzola, parmigiano & ricotta V	18
<b>Amatriciana</b> - DOP tomatoes, mozzarella, pancetta, lightly caramelized onions & pecorino	19
<b>Prosciutto</b> – DOP tomatoes, mozzarella, arugula and prosciutto cotto	20
<b>Bari</b> – DOP tomatoes, mozzarella, broccoli rabe & sausage	20
<b>Salame</b> - DOP tomatoes, mozzarella, salame and red onions	19

## Primi Piatti

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

<b>Linguine alla Vongole</b> – classic linguine w/ clams served in a red or white sauce	26
<b>Spaghetti alla Carbonara</b> – spaghetti, pancetta, eggs, black pepper & grana padano	24
<b>Tagliatelle con Ragu d’Anitra</b> – handmade tagliatelle in duck ragu	28
<b>Pasticcio di Carne</b> – classic homemade lasagna with a meat sauce alla bolognese	24
<b>Rigatoni all’ Nonna Rosalie</b> – rigatoni w/ eggplant, ricotta salata in a DOP tomato sauce	24
<b>Gnocchi al Ragu</b> – homemade potato gnocchi served in a meat sauce alla bolognese	24
<b>Orecchiette</b> – oil and garlic, toasted breadcrumbs and broccoli rabe	24
<b>Spaghetti n’ Meatball</b> – classic spaghetti marinara topped with a large meatball	24

## Secondi Piatti

<b>Gamberi Croccanti</b> - pan seared jumbo shrimp with breadcrumbs, over fregola sarda pasta, creamy shrimp reduction & leeks with a touch of a lemon sauce	30
<b>Salmone Arrocolato</b> – basil seasoned salmon, cherry tomatoes, black olives, broccoli rabe and potato	29
<b>Chilean Sea Bass</b> – pan seared chilean sea bass, served with clams in a light red sauce	38
<b>Branzino</b> – grilled branzino filet served with spinach and potato croquet	32
<b>Pollo alla Parmigiana</b> – classic chicken parmigiana served with penne	25
<b>Braciola di Maiale</b> – oven roasted pork chop arabiata w/ peppers, onion and potatoes	32
<b>Country Style Chicken</b> – organic chicken breast served with sausage, peppers & roasted potatoes in a light tomato sauce	25
<b>Filet Mignon</b> – wrapped filet mignon with speck(cured ham) served over a red wine reduction, with string beans & potato	40
<b>Brasato di Manzo</b> – braised short ribs in red wine, served with spinach & potato	34
<b>il Maialino</b> – slice of roasted pig served with cannellini beans, spinach & potato	28
<b>Saltimbocca di Vitello</b> – sautéed veal topped with prosciutto di parma, mozzarella, & sage in a marsala sauce over spinach and potato	30
<b>Scaloppine di Fegato</b> – calfs liver with onions, balsamic vinegar, pancetta w/ truffle polenta	26

## Panini

served w/ truffle parmesan fries or salad

<b>Arturo</b> – prosciutto di parma, fresh mozzarella, arugula & tomatoes	18
<b>Pollo</b> – grilled marinated organic chicken, mozzarella, tomatoes & pesto	19
<b>Porchetta</b> – thinly sliced roasted pork sautéed with spinach	19
<b>Burger</b> – 10 oz. angus beef, pancetta, mozzarella cheese, toasted brioche bun	19

*\*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**