



Vegetarian and Gluten Free Options Available - Ask Your Server for Options

Antipasti

Brick Oven Garlic Bread - Hand Tossed Flattened Bread, Topped with EVOO, Garlic Butter, Pecorino and Grana Padano Cheese 12

Polpettine di Risotto - Short Rib Risotto Balls with Pomodoro Sauce and Grana Padano Foam 16

Insalata Caprese - Fresh Mozzarella, Tomato and Basil, Drizzled with Balsamic 16

Vongole - Baked Clams Oreganata 17

Carciofi Ripieni - Stuffed Artichoke alla Confetti 17

Polpette della Nonna - Classic Homemade Meatballs with Marinara Sauce and Topped with Whipped Ricotta 17

Trippa alla Parmigiana - Slow Cooked Tripe in a Light Tomato Sauce 17

Carpaccio - Thinly Sliced Raw Filet Mignon, Served with Parmigiano Reggiano, Aioli and Capers 17

add Arugula & Truffle Oil +4

Insalata di Pesce - Seafood Salad with Calamari, Shrimp, Scungilli and Lobster (served cold) 18

Fritto Misto - Fried Fresh Calamari and Shrimp Served with Marinara Sauce 19

Burrata - Fresh Burrata Served Over a Bed of Arugula with Prosciutto di Parma 19

Spaghetti di Calamari - Julienne Strips of Calamari Sautéed with Clams and Shrimp in a Light Tomato Sauce 19

Build Your Own Board

One for \$11 / Three for \$24

Piccoli Piatti - Artichoke Hearts, Stuffed Fried Olives, Bruschetta

Salumi - Prosciutto di Parma, Salame, Capicola, Sopressata

Formaggi - Grana Padano, Taleggio, Pecorino, Parmigiano Reggiano, Gorgonzola Dolce, Fresh Mozzarella, Asiago

Insalate

add to any salad - grilled organic chicken +8 / grilled shrimp +10

Confetti - Mixed Greens Served with Tomatoes, Onions, Carrots and Olives with House Italian Dressing 14

Caesar - Romaine with Garlic Crostini with a Classic Caesar Dressing 15

Arugula Salad - Arugula Served with Cherry Tomato and Shaved Parmesan with Lemon and Olive Oil Dressing 14

Endive Salad - Served with Toasted Walnuts, Apples and Crumbled Gorgonzola with a Mustard Vinaigrette 16

Arugula Beet Salad - Arugula Served with Thinly Sliced Roasted Beets and Cantaloupe, Drizzled with a Creamy Goat Cheese Dressing and Topped with Pumpkin Seeds 16

Brick Oven Pizza

Classic Pizza - Our Signature Pizza Sauce and Mozzarella 17

Margherita - Fresh Mozzarella, Tomato and Basil 18

White Pizza - Mozzarella and Ricotta 18

Cheese Calzone - Mozzarella and Ricotta 14

Toppings +3 each

Extra Cheese Pepperoni Meatball Bacon Mushrooms Anchovy Kalamata Olive Fresh Tomato
Fresh Spinach Sausage Caramelized Onions Red Onions Fresh Garlic Roasted Peppers Arugula

Specialty Toppings +4 each

Prosciutto Grilled/Breaded Chicken Broccoli Rabe Ricotta Fresh Mozzarella Vodka Sauce
Pollo Picante (Spicy Chicken) Shrimp +7

Primi Piatti

- Tagliatelle con Ragu d'Anitra** - Handmade Tagliatelle in a Duck Ragu 30
Linguine alla Vongole - Classic Linguine with Clams Served in a Red or White Sauce 29
Spaghetti alla Carbonara - Spaghetti, Pancetta, Eggs, Black Pepper and Grana Padano 26
Pasticcio di Carne - Classic Homemade Lasagna with a Meat Sauce alla Bolognese 27
Rigatoni all' Nonna Rosalie - Rigatoni with Eggplant, Ricotta Salata in Marinara Sauce 26
Gnocchi al Ragu - Homemade Potato Gnocchi Served in a Meat Sauce alla Bolognese 28
Spaghetti and Meatballs - Classic Spaghetti Marinara with Meatballs 25
Orecchiette - Oil and Garlic, Toasted Breadcrumbs, Broccoli Rabe 24
add Sweet Sausage +5

Secondi Piatti

- Gamberi Croccanti** - Pan Seared Jumbo Shrimp served over Fregola Sarda Pasta with a Creamy Shrimp Reduction, Leeks and a Splash of Lemon Sauce, Topped with Breadcrumbs 32
Chicken Francaise - Lightly Battered Chicken Breast in a Lemon Wine Sauce 28
Braciola di Maiale - Oven Roasted Pork Chop Served with Hot & Sweet Peppers, Mushrooms and Roasted Potato 32
Scaloppine di Fegato - Calf's Liver with Onions, Balsamic Vinegar, Pancetta with Truffle Polenta 29
Salmone Arrotolato - Seasoned with Basil & Served with Cherry Tomatoes, Black Olives, Broccoli Rabe and Potato 31
Chilean Sea Bass - Pan Seared and Served with Clams in a Light Red Sauce 39
Branzino - Grilled Filet Served with Spinach and Potato Croquet 33
il Maialino - Slice of Roasted Pork Served with Cannellini Beans, Spinach & Potato in a Light Rosemary Au Jus 32
Shrimp Scampi - Sautéed Jumbo Shrimp Served over Linguine with Breadcrumbs and Confetti Scampi Sauce 32
Pollo alla Parmigiana - Classic Chicken Parmigiana Served with Penne 28
Brasato di Manzo - Short Ribs Braised in Red Wine Served with Spinach and Potato 36
Country Style Chicken - Organic Chicken Breast Served with Sausage, Peppers & Roasted Potatoes in a Light Tomato Sauce 30
Saltimbocca di Vitello - Sautéed Veal Topped with Prosciutto di Parma, Mozzarella and Sage, Served in a Marsala Sauce Over Spinach with Potato 33
Filet Mignon - Served Over a Red Wine Reduction with String Beans and Potato 40
Rib-Eye Steak - Char-Grilled and Served with Broccoli Rabe and Potato 48
Add char-grilled shrimp skewer +10

Panini

Served with Truffle Parmesan Fries or Salad

- Arturo** - Prosciutto di Parma, Fresh Mozzarella, Arugula and Tomatoes 18
Pollo - Grilled Marinated Organic Chicken, Mozzarella, Tomatoes and Pesto 19
Porchetta - Thinly Sliced Roasted Pork Sautéed with Spinach 19
Burger - 10 oz Angus Beef, Pancetta and Mozzarella Cheese on a Toasted Brioche Bun 19

Bambini

Under 12

- Bambini 8" Pizza** - Cheese or Pepperoni 14
Chicken Fingers - Served with Fries 12
Mozzarella Sticks - Served with Fries 12
Spaghetti with Meatball - Served with Marinara Sauce 10
Pasta with Choice of Sauce: Marinara, Vodka, Olive Oil, Butter 9

****NOW AVAILABLE****
San Pellegrino Orange
San Pellegrino Blood Orange

**All menu items and specials are made fresh daily, due to this, certain items may have a limited availability. Please let your server know of any food allergies as all ingredients are not listed.*

Boun Appetito!

****Parties of 8 or more will include a 20% Gratuity****