



## PRIMO

### BRUSCHETTA 14

Basil, burrata, cherry tomato, olive oil, balsamic reduction

### EGGPLANT PARMESAN 14

Breaded layered Eggplant, marinara, topped with arugula

### FOCACCIA MEDITERRANEO 19

Flat herbed bread with fresh salad, tomato, cucumber, onion, olives, topped with feta

### MELON PROSCIUTTO 14

Melon, prosciutto, topped with arugula and house dressing

### COZZE E VONGOLE

#### AL PROSECCO 21

Mussels and clams, tomato, fennel, garlic, butter, prosecco

### CALAMARI TIRRENIA 19

Sautéed calamari, with tomato, olives, garlic, capers, chili flakes. Served with toasted bread

### SOUP OF THE DAY 10

Ask your server

## INSALATA

Add: Chicken \$7/ Shrimp \$9/ Salmon \$15

### INSALATE ALLA CESARE\*

SMALL 7 | HOUSE 12

Hearts of Romain, with house Caesar dressing, parmigiano & croutons

### INSALATA MEDITERRANEO 14

Tomato, cucumbers, onions, kalamata olives, balsamic dressing. Topped with feta cheese

### SUMMER ORANGE 15

Oranges, fennel bulb, red onion, black olives, olive oil, black pepper, torn mint leaves

### PEAR HEAVEN 14

Spring mix, fresh pear candied walnuts, cranberries, creamy gorgonzola, balsamic vinaigrette

### MELON MOZZARELLA 16

Melon, mozzarella, arugula, salt pepper, olive oil, balsamic reduction

### CAPRESE CLASSICO 16

Fresh mozzarella, tomato, basil. Topped with balsamic reduction & olive oil

## PIZZA

12" Pizzas on a hand-tossed crust baked in our wood fire oven  
GLUTEN FREE CRUST \$3

### MARGHERITA 14

Pomodoro, basil, mozzarella, olive oil drizzle

### PIZZA PEPPERONI 16

Pomodoro, pepperoni, mozzarella, oregano, olive oil drizzle

### BURRATA PIZZA 21

Olive oil with fine herbs, roasted bell pepper, garlic, olives, arugula, fresh burrata

### PIZZA EMILIANA 22

Pomodoro, mozzarella, prosciutto crudo, olive oil, arugula

### PIZZA MAIALONA 24

MEAT LOVERS

### PIZZA BIANCANEVE 22

Mozzarella, Italian sausage, chicken, mushrooms, olives, garlic and oregano

### PIZZA FERRARI 22

Spicy soppressata, roasted bell peppers, basil, olive oil, pomodoro, parmesan, mozzarella

### PIZZA CAPRICCIOSA 22

Pomodoro, mozzarella, ham, olives, mushrooms, artichoke, olive oil drizzle

### VEGGIE PIZZA 20

Chef's choice of seasonal veggies

## ENTRÉE

Choice of veggies or pasta

### POLLO MARSALA 27

Chicken breast, mushrooms, Marsala wine, touch of cream

### POLLO PARMESAN 28

Breaded chicken breast, marinara, mozzarella and parmesan

### POLLO GORGONZOLA 27

Chicken breast in creamy gorgonzola sauce with pistachios

### VEAL PICCATA 29

Veal cooked in lemon juice, capers, white wine and butter sauce

### COSTOLETTE D'ANGELO

AI FORNO 42

Rack of lamb, marinated in wine, on bed of saffron risotto

### RIBEYE STEAK\* 44

12 oz. steak, Portobello mushrooms, Port wine with a touch of cream

### FISH OF THE DAY

Ask your server!

## PASTA

GLUTEN FREE OPTIONS AVAILABLE

### SPAGHETTI CARBONARA 22

Pancetta, black pepper, eggs, with cream sauce and parmesan

### CHIANTI SIGNATURE 19

Spaghetti, truffle, Italian sausage, house pink sauce

### RIGATONI BOLOGNESE 24

Traditional meat Ragu

### RAVIOLI ALL 'ARAGOSTA 28

Lobster ravioli, sautéed with Lobster & shrimp in Pink Aurora Sauce

### GNOCCHI CON CIPOLLA ROSA 21

Gnocchi, red onion, Mascarpone, Italian sausage and walnuts

### LINGUINE PESCATORE 28

Scallops, clams, shrimp, and calamari in a light tomato sauce with chili flakes, garlic, and white wine

### TORTELLINI PISTACHIO

MORTADELLA 19

Cheese tortellini, mortadella, pesto sauce, topped with pistachio

### RISOTTO ALLA PROSECCO 24

Veggie broth, baby shrimp, smoked cheese, mushrooms, asparagus, and onions in Prosecco sauce topped with parsley

### BUCATINI ALLA PESTO DI

PISTACHIO GAMBERI 28

Pesto, burrata cheese topped with pistachio & shrimp

## TAKE OUT SPECIALS

CAESAR SALAD 8

MARGHERITA PIZZA 10

PEPPERONI PIZZA 12

SPAGHETTI AURORA 12

\*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK, MAY INCREASE YOUR RISK OF FOOD- BORNE ILLNESS.



## LUNCH & HAPPY HOUR

### PRIMO

#### FOCACCIA 9

Focaccia flat bread with herbs, garlic, and olive oil

#### BRUSCHETTA POMODORO 9

Tomato, basil, garlic, olive oil, balsamic reduction

#### CAPRESE 12

Fresh mozzarella, tomato, basil. Topped with balsamic reduction and olive oil

#### INSALATE ALLA CESARE\* 10

Hearts of Romain, with house Caesar dressing, parmigiano and croutons

#### MEATBALLS 12

Traditional meat balls, topped with spinach and marinara

### PIZZA

12" Pizzas on a hand-tossed crust baked in our wood fire oven  
GLUTEN FREE CRUST \$3

#### MARGHERITA 12

Pomodoro, basil, mozzarella, olive oil drizzle

#### PIZZA PEPPERONI 14

Pomodoro, pepperoni, mozzarella, oregano, olive oil drizzle

#### CHIANTI GONDOLA 14

Boat Calzone, eggs, mozzarella, Parmesan, topped with crispy bacon

#### GEORGIAN ATZHARSKIY GONDOLA 14

Gondola, cheese combination, 2 eggs sunny side up

### PASTA

#### GLUTEN FREE OPTIONS AVAILABLE

#### PENNE AURORA 12

Penne, in pink sauce with chili flakes

#### TORTELLINI PANNA

#### E PROSCIUTTO 14

Cheese tortellini with ham in a white cream sauce

#### SPAGHETTI AGLIO E OLIO 12

Spaghetti, garlic, olive oil and pecorino, parsley

#### LINGUINI AL GORGONZOLA & PISTACHIO 18

Lingumi pasta with gorgonzola sauce

#### POLLO PARM 22

Chicken breast, marinara, parmesan, mozzarella

### BAR

ALL COCKTAILS 10

HOUSE WINE 9

DRAFT BEER 6

BOTTLE BEER 5

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