



DINNER MENU

PRIMO

FOCCACIA 12

Hand tossed with herbs, garlic, olive oil and cherry tomato

BRUSCHETTA CON POMODORO 14

Crostini, cherry tomato, burrata, basil, garlic, olive oil, balsamic reduction

COZZE E VONGOLE 22

Mussels and clams, garlic, white wine and butter

ARANCINI 15

Breaded risotto, mozzarella, spiced bolognese sauce

ROLLATINI DI ZUCCHINI 16

Thin sliced zucchini, smoked salmon, arugula, ricotta cheese

CALAMARI FRITTI 19

Crispy calamari served with spicy marinara sauce & wedge of lemon

ANTIPASTO AND CHEESE 22

Chef's hand selected shaved cured meats and artisanal craft cheeses olive mix and grilled crostini

FRESH FRIED BURRATA BALL 16

Fresh Burrata, breaded and fried, served on a bed of marinara

EGGPLANT PARMIGIANA 14

Eggplant, tomato, marinara and parmesan cheese

SOUP OF THE DAY 9

INSALATA

Add: Shrimp (3) \$12, Salmon \$12, Chicken \$10

GORGONZOLA DI PERE 14

Grilled pears, spring mix, creamy gorgonzola, cranberries, glazed walnuts, balsamic dressing

INSALATA DELLA CASA 12

House salad, spring mix, cherry tomato, onions, cucumber, balsamic vineagrette

INSALATA BARBIETOLA ROSA 14

Marinated beets, spinach, red onion, oranges, feta, tossed with champagne dressing

CAPRESE CLASSICO 14

Tomato, mozzarella, basil, garlic, olive oil, balsamic reduction

INSALATE ALLA CESARE* 14

Hearts of romaine, with house caesar dressing, Parmigiano and croutons

BURRATA CON PESTO 16

Burrata, pesto, grilled tomato, olive oil, balsamic reduction

PIZZA

12" OR 18" HAND TOSSED CRUST

PIZZA MARGHERITA 16 / 22

Pomodoro, basil, mozzarella, olive oil drizzle

PIZZA PEPPERONI 22 / 26

Pomodoro, pepperoni, mozzarella, oregano, olive oil drizzle

PIZZA BIANCANEVE 22 / 26

Mozzarella, ricotta, spinach, mushrooms, garlic

MEAT LOVERS PIZZA 24 / 28

PIZZA CAPRICCIOSA 22 / 26

Pomodoro, mozzarella, ham, olives, mushrooms, artichokes topped with olive oil drizzle

PASTA

GLUTEN FREE OPTIONS AVAILABLE

RIGATONI BOLOGNESE 24

Traditional bolognese sauce

SPAGHETTI ALLA BOSCAIOLA 23

Wild mushrooms, kalamata olives, garlic, pancetta, in creamy tomato sauce

GNOCCHI AL TALEGGIO SALSICCIA

ARUCOLA 22

Gnocchi, with Taleggio brie cheese, in cream sauce, with arugula and Italian sausage

TAGLIATELLE CON PESTO E

GAMBERONI 26

Jumbo shrimp, pistachio, pesto sauce, olive oil

TAGLIATELLE DI MARE 32

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

SPAGHETTI CARBONARA 22

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

SHRIMP SCAMPI 24

Linguine, shrimp, served in a white wine, garlic & butter sauce

PENNE ALLE AURORA 16

Penne in light pink sauce, garlic, butter with touch of chili flakes

RISOTTO ALL'ARAGOSTA 42

Truffle risotto, crispy onion, butter lobster tail

TORTELLINI CON SALMONE 26

Zucchini, ricotta cheese, smoked salmon, lemon zest

RAVIOLI ALL'ARAGOSTA 32

Lobster ravioli, sautéed with lobster & zucchini in light pink Aurora sauce

ENTRÉE

POLLO PARMIGIANO 29

Chicken breast, Italian bread crumbs, marinara

POLLO PICCATA 29

Chicken breast, lemon, capers, white wine, parsley

POLLO MARSALA 29

Chicken breast, in mushroom marsala sauce

POLLO GORGONZOLA 29

Chicken breast, in creamy gorgonzola sauce, pistachio

SALMON ALLA DOLCE 34

Creamy garlic, artichokes, Beluga lentil, topped with fennel salad

VEAL PICCATA 42

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

RIBEYE STEAK* 48

12 oz. steak with portobello mushrooms in port wine sauce

CIOPPINO 38

Traditional sea pescatore

MEDITERRANEAN BRANZINO 35

Pan seared in Mediterranean lemon sauce

KIDS MENU

KIDS CHEESE PIZZA 10

KIDS PEPPERONI 12

KIDS SPAGHETTI MARINARA 9

KIDS SPAGHETTI AND BUTTER 9

**VEGAN & GLUTEN FREE OPTIONS ASK YOUR SERVER