



## DINNER MENU

### PRIMO

#### BRUSCHETTA 14

Classic tomato, olive oil, herbs

#### PORCINI AND TRUFFLE ARANCINI 13

Crisp breaded, spiced marinara

#### BRAISED FRESH MUSSELS 16

Garlic, white wine butter sauce

#### CALAMARI FRITTI 17

Crispy calamari and pepperoncini served with spiced marinara & garlic remoulade sauce

#### ANTIPASTO AND CHEESE 24

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

#### MARINATED OLIVES & HOUSE PICKLES 12

Assorted Italian olives, assorted vegetables, whole grain toasts

#### DOLCE & CHIANTI MEATBALLS 16

House recipe meatballs & marinara

### CONTORNI

SAUTEED SPINACH 6

PASTA 6

ROASTED VEGGIES 7

RISOTTO 6

ROASTED POTATOES 6

### INSALATA

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

#### INSALATA BURRATA E FRAGOLA 16

Burrata, strawberries, arugula, fennel, sliced almonds, shaved red onion, house vinaigrette

#### INSALATA DELLA CASA 12

Mixed greens, red onion, tomato, shaved fennel, cucumber, house vinaigrette

#### INSALATA CAPRESE 14

Buffalo mozzarella, tomato, basil, aged balsamico

#### GRILLED CHIANTI CAESAR 15

Grilled romaine heart, parmesan crouton, house caesar dressing, lemon zest

#### CHIANTI CHOP INSALATA 15

Chopped romaine, kalmata olives, egg, tomato, sliced red onion, pepperoni, Italian salami, mozzarella, Italian dressing

### PIZZETTA

#### PIZZETTA BIANCA 16

Garlic, olive oil, mozzarella

#### MARGHERITA 16

Marinated tomato, fresh mozzarella, pomodoro, basil parmesan

#### PIZZETTA EMILIANA 17

Pomodoro, fresh mozzarella, prosciutto, arugula, parmesan

#### SALSICCIA-SAUSAGE 18

Pomodoro, italian sausage, mozzarella, olive oil

#### PIZZETTA BIANCNEVE 18

Pomodoro, italian sausage, olive, mushroom, garlic

#### PEPPERONI 16

## PASTA

### RIGATONI ALLA BOLOGNESE 22

Traditional bolognese, soffrito, beef, basil, parmesan

### SPAGHETTI & MEATBALL 21

House sauce, basil, ricotta

### MUSHROOM RAVIOLI 24

Marsala cream sauce, sautéed mushroom, arugula

### SEAFOOD 34

Mussels, prawns, scallops, clams, Galliano cream sauce, cherry tomatoes

### PESTO PAPPARDELLE 26

Cherry tomatoes, asparagus, grilled chicken, pinenuts

### SPRING PEA GNOCCHI 21

Brown butter sauce, spring peas, parmesan, crispy pancetta

### SPAGHETTI CARBONARA 22

Creamy egg, pancetta, parmesan, crushed black pepper

### SHRIMP SCAMPI 32

Jumbo shrimp, white wine, lemon garlic butter sauce

### CAVATELLI SALSICCIA 24

Sausage, roasted peppers, fresh basil, golden raisins, spicy Calabrian chili tomato sauce

## ENTRÉE

### CHICKEN PARMESAN 29

Chicken breast, Italian bread crumbs, spiced marinara, capellini

### CHICKEN PICCATA 29

Crisp Chicken, lemon, parsley, capellini

### CHICKEN MARSALA 29

Chicken breast, mushrooms, Marsala wine, capellini

### PAN ROASTED BRANZINO 32

Zucchini noodles, putanesca sauce

### SEARED SALMONE TUSCANO 29

Creamy garlic, artichokes, spinach, roasted veggies, lemon

### CRISPY PRAWNS 34

Spring pea risotto, lemon, fennel, arugula

### VEAL CHOP 42

Mushroom Marsala or Piccata, grilled broccolini

### FILET OF BEEF 46

Finished in garlic, beef reduction, roasted veggies & potatoes

### RACK OF LAMB 39

3 lamb chops, demi, potatoes, tomato, spinach, shallots

## DOLCE

### LEMON RICOTTA CHEESECAKE 10

House made

### SALTED CARAMEL BUDINO 10

Butterscotch custard, caramel, sea salt

### TIRAMISU 10

Espresso soaked lady fingers, mascarpone custard

### DAILY GELATO 8

Seasonal flavor, chef accoutrements