



Contemporary Italian Restaurant & Wine Bar

STARTERS

Soup Feature Check with your server for availability

Beans & Greens (gf) Garlic, white wine, EVOO, pickled peppers \$12 *add sausage \$6*

Crispy Fried Roman Artichokes Lemon garlic aioli \$15

Baked Olives (gf) Citrus, herbs \$7

Burrata Caprese (gf) Heirloom tomato, basil, EVOO, balsamic \$16
add Prosciutto di Parma wrapped Focaccia \$8

Calabrian Risotto Balls (gf) Fried, Arborio rice, Asiago, parmesan, mozzarella, tomato sauce \$12

Sweet Italian Stuffed Pepper Sausage, seasoned breadcrumbs, parmesan, capers
currants, balsamic glaze \$15

Fried Calamari Tomato sauce & lemon \$16

Diver Scallops (gf) Pan seared, blistered tomato, roasted garlic & basil coulis, citrus \$20

Spanish Octopus (gf) Grilled, fingerling potatoes, pickled French beans, arugula, garlic
parsley, lemon, EVOO \$18

FOR THE TABLE

PEI Mussels (gf) Tomato citrus fennel broth One pound \$24 OR 1-1/2 pounds \$32

Roasted Vegetable Board (gf) Chef's selection from local farmers market, vegetable remoulade \$24

Italian Fries (gf) Twice-cooked, herbs, garlic confit, basil aioli & ketchup \$10

Asiago Garlic Bread ½ loaf \$8 whole loaf \$12

Lavosh Crispy & thin, fresh baked, garlic butter, EVOO, asiago, Pecorino Romano, truffle essence \$16

SALADS *add Roasted Mushrooms \$5 add Chicken \$6 add Shrimp or Salmon or Ahi Tuna \$12*

Tomato, Watermelon & Radish (gf) Arugula, pickled cherry pepper, mint, whipped goat cheese,
caper lime aioli \$12

Tuscan Salad (gf) Baby mixed greens, tomatoes, Mediterranean olives, red onions, carrots, cucumbers,
Pickled green beans, herb vinaigrette \$12 *add anchovy \$2*

Caesar Salad Hearts of Romaine, garlic parmesan crostini, Caesar dressing \$12 *add anchovy \$2*

Grecian Salad (gf) Hearts of Romaine, Feta, cucumber, tomato, red onion, Mediterranean olives
lemon vinaigrette \$12

*Bread service is upon request only

*We politely decline all substitutions, special requests and modifications

*Inform your server if you have food allergies or dietary concerns. Not all ingredients are listed on the menu.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

*Split plate/Plate sharing charge (Fresh Pasta & Chef Features only) \$5

*No separate checks

*Parties of 6 or more will be presented with a single check including a 20% gratuity

*We apologize for any inconvenience and we appreciate your patience & understanding.

CHEF FEATURES

Kurobuta Pork Tenderloin (gf) Bacon wrapped, butternut squash mash, apple moustardo, cider au jus \$36

Chicken Breast Stuffed with baby spinach, sundried tomatoes, mascarpone cheese, risotto Milanese \$32

Veal Piccata Scallopini with lemon, capers & white wine with risotto Milanese \$42

Market Steak (gf) Cast iron sear, gorgonzola cipolini onion demiglace, grilled Yukon Gold potatoes & squash \$MP

Market Fish (gf) Squash, blistered tomato, Yukon Gold potatoes, lemon caper salmoriglio sauce \$MP

FRESH PASTA *Prepared In House, Vegan, Cooked Al Dente To Order, on occasion we may run out of a particular pasta shape & we reserve the right to substitute without notice.*

Tomato Basil (V) Chef's San Marzano hearty tomato basil sauce, choice of Spaghetti alla chitarra or cavatelli pasta \$22

Pesto Cream Basil, garlic, Pecorino Romano, olive oil (pesto is nut free), toasted pepitas, spaccatelli pasta \$24

Pasta alla Norma Sautéed eggplant, tomato basil, ricotta salata, pacherri pasta \$26

Boscaiola White wine, porcini cream sauce with wild mushrooms, pappardelle pasta \$28

Clam Sauce Choose from: Tomato citrus fennel broth or White wine, garlic & butter
Spaghetti alla chitarra \$32

Bolognese Ground beef, seasoned ricotta, paccheri pasta \$28

Sausage Arrabbiata (spicy) Spicy red wine tomato ragout, cavatelli pasta \$28

add: Roasted Mushrooms or Bacon \$5

add: All Beef Meatball or Sausage or Chicken or Burrata \$6

add: Salmon or Shrimp \$12 add: Diver Scallops \$20

RED PIZZA All pizzas are thin & crispy and are made with mozzarella cheese unless specified

Margherita Fresh mozzarella, basil & garlic, San Marzano tomato sauce \$22 add: Prosciutto \$8

Sausage Sweet peppers, San Marzano tomato sauce \$26

Carne Smoked pepperoni, spicy ham capicola, applewood smoked bacon, San Marzano tomato sauce \$30

Calabrese Artichokes, sundried tomatoes, capers, olives, San Marzano tomato sauce, & anchovy (optional) \$28

Spicy Soppressata Calabrian chiles, hot honey, ricotta cheese, San Marzano tomato sauce \$28

WHITE PIZZA All pizzas are thin & crispy

Bianca Roasted garlic puree, fontina, oregano \$22 add: Prosciutto \$8

Spanakopita Roasted garlic puree, spinach, tomatoes, Feta cheese \$26

Wild Mushrooms Roasted garlic puree, Fontina, arugula, Balsamic glaze \$26

Shrimp & Spinach Roasted garlic puree, Fontina cheese \$32