



## Contemporary Italian Restaurant & Wine Bar

### STARTERS

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**Soup Feature** - Check with your server for availability

- Ⓜ Ⓥ **Beans & Greens** - Garlic, white wine, EVOO, pickled peppers \$12  
+ sausage \$6
- Ⓥ **Focaccia** - Housemade \$8
- Ⓥ **Roman Artichokes** - Crispy fried, lemon aquafaba \$15
- Ⓜ Ⓥ **Baked Olives** - Citrus, herbs \$7
- Ⓥ **Funghi** - Pan roasted, locally sourced mushrooms from Bounty Beneath, white wine, garlic, butter, herb bread crumbs, Pecorino Romano \$16
- Ⓜ Ⓥ **Brussels Sprouts** - Oven-roasted, gorgonzola, balsamic honey syrup \$16
- Ⓜ **Diver Scallops** - Pan seared, tomato, roasted garlic, basil coulis, citrus \$20
- Ⓜ Ⓥ **Grilled Sausage & Italian Long Peppers** - Capers, currants, blistered tomatoes, bagna cauda \$16  
**Roman Porchetta** - Burrata, basil pesto aquafaba, sundried tomato aquafaba, toasted pepitas, Calabrian chili hot honey, focaccia crostini \$18
- Ⓜ Ⓥ **Calabrian Risotto Balls** - Fried, Arborio rice, Asiago, parmesan, mozzarella, tomato sauce \$12
- Ⓜ **Sicilian Octopus** - Stewed with olives, chickpeas, capers, raisins, San Marzano tomato sauce \$18  
**Baked Calamari** - Seasoned breadcrumbs, garlic, EVOO, blistered tomatoes, lemon aquafaba, parmesan \$20  
**Fried Calamari** - Tomato sauce & lemon \$20
- Ⓜ **PEI Mussels** - One pound, rustic bread (optional) \$24  
+ Choice of: Tomato citrus fennel broth OR white wine, garlic & butter
- Ⓜ Ⓥ **Truffled Burrata** - Baked, roasted wild mushrooms, tomato sauce, rustic bread (optional) \$18
- Ⓜ Ⓥ **Italian Fries** - Twice-cooked, herbs, garlic confit, basil aioli & ketchup \$10

### SALADS

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add roasted mushrooms \$6   add chicken \$8   add shrimp/salmon/ahi tuna \$12  
add Bounty Beneath mushrooms \$14

- Ⓜ Ⓥ **Beets & Carrots** - Roasted, whipped goat cheese, orange rosemary glaze \$16
- Ⓜ Ⓥ **Mixed Berry Shrub Salad** - Arugula, radish, goat cheese, orange supremes, mixed berry prosecco vinaigrette \$12  
**Caesar Salad** - Romaine, garlic parmesan crostini, Caesar dressing \$12  
+ anchovy \$2
- Ⓜ Ⓥ **Tuscan Salad** - Baby mixed greens, tomatoes, mediterranean olives, red onions, cucumbers, pickled green beans, herb vinaigrette \$12  
+ anchovy \$2

Complimentary house bread service is upon request only; refills \$2

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

Plate charge of \$5 for split/shared Pastas & Chef Features

No separate checks; multiple credit cards permitted

Parties of 5 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

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- Ⓜ Ⓥ **Risotto Angelina** - Parmesan, porcini cream, Bounty Beneath mushrooms, truffle essence \$36
- Ⓥ **Eggplant Rollatini** - Thinly sliced eggplant, ricotta, basil, choice of ziti or spaghetti alla chitarra pasta \$32
- Cioppino** - Tomato citrus fennel broth, diver scallops, jumbo shrimp, clams, mussels, calamari, whitefish, garlic crostini \$46
- Chicken Milanese** - Parmesan & seasoned crumb crust, parmesan risotto, lemon sauce, vegetable \$38
- Australian Lamb Chops** - Moroccan spice, asparagus, saffron couscous with raisins, chickpeas, bell pepper, salsa verde \$48
- Market Fish** - See server for preparation MP
- Market Steak** - See server for preparation MP

## FRESH PASTA

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Vegan, cooked al dente to order; we reserve the right to substitute shape without notice

GF brown rice pasta is available

+ bacon \$6 all-beef meatball / sausage \$6 chicken \$8 salmon / shrimp \$12 diver scallops \$20  
Bounty Beneath mushrooms \$14

- Ⓥ **Tomato Basil** - Chef's San Marzano hearty tomato basil sauce \$22  
+ Choice of spaghetti alla chitarra or ziti pasta
- Ⓥ **Del Sol** - Sundried tomato pesto cream sauce, fusilloni pasta \$24
- Carbonara** - Smoked bacon, caramelized onions, mushrooms, white wine cream sauce, tagliatelle pasta \$29
- Ⓥ **Pasta alla Norma** - Sautéed eggplant, tomato basil, ricotta salata, paccheri pasta \$28
- Clam Sauce** - Fresh clams, spaghetti alla chitarra \$32  
+ Choice of tomato citrus fennel broth OR white wine, garlic & butter
- Shrimp** - Lobster cream sauce, blistered tomatoes, tagliatelle pasta \$34
- Bolognese** - Black Angus ground beef, seasoned ricotta, paccheri pasta \$29
- 🔪 **Sausage Arrabbiata** - Spicy red wine tomato ragout, fusilloni pasta \$29

## RED PIZZA

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Thin & crispy, made with part skim buffalo milk & mozzarella cheese

- Ⓥ **Margherita** - Fresh mozzarella, basil & garlic, San Marzano tomato sauce \$24  
+ prosciutto OR spicy soppressata \$8
- Ⓥ **Calabrese** - Artichokes, sundried tomatoes, capers, olives, San Marzano tomato sauce \$28  
+ anchovies (optional)
- Sausage** - Sweet peppers, San Marzano tomato sauce \$28  
+ ricotta & hot honey \$4
- 🔪 **Carne** - Pepperoni, spicy capicola, applewood smoked bacon, San Marzano tomato sauce \$32  
+ ricotta & hot honey \$4

## WHITE PIZZA

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- Ⓥ **Bianca** - Roasted garlic puree, fontina cheese, oregano \$24  
+ prosciutto OR spicy soppressata \$8
- Ⓥ **Mushroom Florentine** - Roasted garlic puree, fontina cheese, spinach \$28
- Ⓥ **Broccoli** - Roasted garlic puree, fontina, mozzarella, sundried tomato \$30  
+ ricotta & hot honey \$4
- Shrimp Scampi** - Roasted garlic puree, fontina cheese, garlic butter \$32  
+ spinach \$4