



## Contemporary Italian Restaurant & Wine Bar

### STARTERS

- Pasta e Ceci Soup** Tomato basil broth, pasta, chick peas \$10
- Soup Feature** Check with your server for availability
- Roasted Garlic Confit (gf)** Baked in EVOO \$6
- Beans & Greens (gf)** Garlic, white wine, EVOO \$12 *add sausage \$4 ea*
- Crispy Fried Roman Artichokes** Lemon garlic aioli \$15
- Calabrian Risotto Balls** Fried, saffron risotto, Asiago, parmesan, mozzarella, tomato sauce \$12
- Bruschetta** Tomato, basil, garlic, whipped ricotta, EVOO, balsamic \$12
- Baked Olives (gf)** Citrus, herbs \$7
- Truffled Burrata (gf)** Baked, roasted mushrooms, tomato sauce \$15
- Brussels Sprouts (gf)** Crispy fried, gorgonzola crumbles, balsamic honey syrup \$12
- All Beef Meatball** Parmesan, breadcrumbs & tomato sauce \$4
- Calamari Fried** Tomato sauce & lemon \$16
- Calamari Grilled (gf)** Sautéed greens, EVOO, garlic, lemon \$16 *add sausage \$4 ea*
- Diver Scallops (gf)** Pan seared, blistered tomato, garlic & basil coulis, citrus \$17
- Grilled Spanish Octopus (gf)** Potatoes, pickled French beans, arugula, garlic, parsley, lemon, EVOO \$18

### FOR THE TABLE

- Asiago Garlic Bread** ½ loaf \$8 whole loaf \$12
- Italian Fries (gf)** Twice cooked, herbs, garlic confit, basil aioli & ketchup \$10
- Crispy Thin Lavosh** Fresh, baked, garlic butter, EVOO, Asiago, Pecorino Romano, truffle essence \$16

### SALADS *add Roasted Mushrooms \$4 add Chicken \$6 add Shrimp or Salmon or Ahi Tuna \$12*

- Harvest Salad (gf)** Roasted butternut squash, supergreens, orange, goat cheese, candied nuts  
Honey white balsamic vinaigrette \$12
- Tuscan Salad (gf)** Baby mixed greens, tomatoes, Mediterranean olives, red onions, carrots, cucumbers,  
Pickled green beans, herb vinaigrette \$10 *add anchovy \$2*
- Caesar Salad** Hearts of Romaine, garlic parmesan crostini, Caesar dressing \$10 *add anchovy \$2*
- Grecian Salad (gf)** Hearts of Romaine, Feta, cucumber, tomato, red onion, Mediterranean olives  
lemon vinaigrette \$10

\*Bread service is "request only"

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

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

\*Selections may be limited, please minimize special requests & substitutions due to labor challenges.

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

## CHEF FEATURES

**Veal Katarina** Scallopini with artichokes, mushrooms, olives & sweet peppers in white wine demiglace with ricotta gnocchetti \$36

**Chicken Scarpariello** Oven roasted, sausage, pickled peppers, Red wine vinegar veloute, garlic confit, Yukon Gold potatoes \$32

**Wester Ross Scottish Salmon (gf)** Saffron parmesan risotto, vegetable, red pepper coulis, lemon aioli \$42

**Eggplant Rollatini** Ricotta, tomato basil sauce, spaghetti alla chitarra \$28

**Santa Carota Grass Fed Coulotte Steak (gf)** Medium Rare, Balsamic braised cipollini onions, sauteed mushrooms, vegetable, roasted Yukon Gold potatoes \$42

**Baked Chilean Sea Bass (gf)** Lyonnaise potatoes, saffron cream sauce, wilted spinach \$42

**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 orecchiette pasta \$22  
add: All Beef Meatball \$4 ea add: Sausage \$4 ea add: Roasted Mushrooms \$4

**Pesto Cream** Basil, garlic, Pecorino Romano, olive oil (pesto is "Nut free"), garganelli pasta \$22  
add: Chicken \$6 add: Salmon or Shrimp \$12 add: Diver Scallops \$17

**Boscaiola** White wine, shallot, cream sauce with mushrooms, spaghetti alla chitarra \$28

**Ricotta Gnocchetti** Blistered tomato, mushrooms, spinach, vegetable cream broth (*not vegan*) \$25  
add: Smoked bacon \$4 add: Chicken \$6 add: Salmon or Shrimp \$12 add: Diver Scallops \$17

**Bolognese** Ground beef & veal, seasoned ricotta, paccheri pasta \$25

**Carbonara** Smoked bacon, caramelized onions & mushrooms, white wine cream sauce, fettuccini pasta \$25

**Sausage Arrabbiata (spicy)** Spicy red wine tomato ragout, orecchiette pasta \$25

**Jumbo Shrimp** Lobster Cream Sauce, fettuccini pasta \$29

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

**Margherita** San Marzano tomato sauce, Fresh mozzarella, basil & garlic \$20 add: Prosciutto \$8

**Sausage** San Marzano tomato sauce, Sweet peppers \$24

**Carne** San Marzano tomato sauce, smoked pepperoni, spicy ham capicola, applewood smoked bacon \$24

**Calabrese** San Marzano tomato sauce, artichokes, sundried tomatoes, capers, olives & anchovy (*optional*) \$24

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

**Bianca** Roasted garlic puree, fontina, oregano \$20 add: Prosciutto \$8

**Spanakopita** Roasted garlic puree, spinach, tomatoes, Feta cheese \$24

**Wild About Mushrooms** Roasted garlic puree, Fontina, arugula, Balsamic glaze \$24

**Shrimp & Spinach** Roasted garlic puree, Fontina cheese \$26

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

\*No separate checks

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

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