



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 \$5 ea*
- Crispy Fried Roman Artichokes** Lemon garlic aioli \$15
- Bruschetta** Truffled wild mushrooms, garlic, whipped ricotta, EVOO \$16
- Baked Olives (gf)** Citrus, herbs \$7
- Truffled Burrata (gf)** Baked, roasted wild mushrooms, tomato sauce \$16
- Brussels Sprouts (gf)** Crispy fried, gorgonzola crumbles, balsamic honey syrup \$12
- Eggplant Meat(less) Ball** Parmesan, breadcrumbs & tomato sauce \$6
- All Beef Meatball** Parmesan, breadcrumbs & tomato sauce \$5
- Calamari Fried** Tomato sauce & lemon \$16
- Diver Scallops (gf)** Pan seared, blistered tomato, roasted garlic & basil coulis, citrus \$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*

- 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 upon request only

*We politely decline all substitutions, special requests and modifications due to labor challenges.

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

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

*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

CHEF FEATURES

Market Fish Chef's choice with seasonal preparation MP

Veal Katarina Scallopini with artichokes, mushrooms, olives & sweet peppers in white wine demiglace with ricotta gnocchetti \$38

Kurobuta Berkwood Farms Pork Loin Pan roasted, pickled red peppers, applewood smoked bacon, red wine vinegar veloute, garlic confit, Lyonnaise potatoes \$42

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

Chicken Scarpariello Pan roasted, sausage, pickled red peppers, red wine vinegar veloute, garlic confit, Lyonnaise potatoes \$32

Santa Carota Grass Fed Braised Beef Porcini & red wine tomato sauce, mushrooms housemade pappardelle egg pasta \$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 \$5 ea Sausage \$5 ea Roasted Mushrooms \$4 Eggplant Meat(less) Ball \$6ea

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 \$18

Boscaiola White wine, porcini cream sauce with wild mushrooms, spaghetti alla chitarra \$28

Ricotta Gnocchetti Roasted butternut squash, sage brown butter cream sauce toasted pepita dust (*not vegan*) \$28

add: Smoked bacon \$4 add: Chicken \$6 add: Salmon or Shrimp \$12 add: Diver Scallops \$18

Bolognese Ground beef & veal, seasoned ricotta, paccheri pasta \$26

Carbonara Smoked bacon, caramelized onions & mushrooms, white wine cream sauce, fettuccini pasta \$26

Sausage Arrabbiata (spicy) Spicy red wine tomato ragout, orecchiette pasta \$26

Octopus Genovese Stewed tomato ragout, garganelli pasta \$28

Shrimp Lobster Cream Sauce, fettuccini pasta \$32

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

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