



Contemporary Italian Restaurant & Wine Bar

STARTERS

Soup Feature Check with your server for availability

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

Crispy Fried Roman Artichokes Lemon garlic aioli \$15

Baked Olives (gf) Citrus, herbs \$7

Beet & Carrot (gf) Tricolor carrots, golden candied beets, whipped goat cheese crema
orange rosemary glaze \$14

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

Brussels Sprouts (gf) Oven roasted, gorgonzola crumbles, balsamic honey syrup \$14

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 \$22 OR 1-1/2 pounds \$32

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*

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

*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

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

Market Fish Asparagus, fingerling potatoes, lemon caper salmoriglio sauce \$MP

Manila Clams Casino Red bell pepper, shallots, smoked bacon, white wine, garlic sauce
Spaghetti alla chitarra \$32

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

Tuscan Braised Beef Brisket Santa Carota grass-fed beef, red wine au jus,
truffled mushroom, pappardelle 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 cavatelli pasta \$22

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

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

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 \$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 \$26

Calabrese Artichokes, sundried tomatoes, capers, olives, San Marzano tomato sauce, & anchovy (optional) \$26

Spicy Soppresata 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