



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

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

Crispy Fried Roman Artichokes Lemon garlic aioli \$15

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 \$14

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

Calamari Fried Tomato sauce & lemon \$16

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

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

Oysters Casino Baked, bacon, red bell pepper, shallots, parmesan crumb (gluten free option available)
4 for \$16 or 6 for \$22

Lenten Oysters (gf) Baked, spinach, artichokes & gruyere cheese
4 for \$16 or 6 for \$22

FOR THE TABLE

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

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

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 Katarina Scallopini with artichokes, mushrooms, olives & sweet peppers in white wine demiglace with risotto Milanese \$42

Alaskan Cod Parmesan crumb crust, white wine, lemon, rosemary garlic Yukon Gold mash honey orange glazed carrots \$36

Crab Cakes Spinach & artichoke fondue, shrimp & crab mousseline, lemon aioli \$44

Tuscan Braised Beef Brisket Santa Carota grass-fed beef, red wine au jus, truffled mushroom pappardelle pasta \$42

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

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
add: Roasted Mushrooms \$6 All Beef Meatball \$6 Sausage \$6

Pesto Cream Basil, garlic, Pecorino Romano, olive oil (pesto is nut free), spaccatelli \$24
add: Chicken \$6 add: Salmon or Shrimp \$12 add: Diver Scallops \$20

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

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

Shrimp Lobster Cream Sauce, fettuccini pasta \$32

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

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

Sausage Sweet peppers, San Marzano tomato sauce \$24

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

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

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 \$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 \$28