



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
- PEI Mussels (gf)** One pound, white wine, garlic, butter & parsley \$20
- 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*

- Pickled Beet & Roasted Carrot (gf)** Arugula, whipped goat cheese, EVOO, honey \$12
- Tuscan Salad (gf)** Baby mixed greens, tomatoes, Mediterranean olives, red onions, carrots, cucumbers, 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, garlic confit, Yukon Gold potatoes \$32

Wester Ross Scottish Salmon (gf) Saffron parmesan risotto, vegetables, 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 cippolini onions, sauteed mushrooms, broccolini, roasted Yukon Gold potatoes \$42

Grilled Swordfish (gf) Tomato fennel citrus broth, saffron parmesan risotto, vegetable \$38

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

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: Shrimp \$12

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

Red or White Clam Sauce Fresh clams, white wine, garlic, EVOO, parsley, chopped sea clams, Spaghetti alla chitarra pasta \$26

Red or White Mussels Over Spaghetti alla chitarra pasta \$26

Jumbo Shrimp Lobster Cream Sauce, fettuccini pasta \$28

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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