

STARTERS

Soup Feature	MP	Ⓞ Ⓟ Truffled Burrata	18	Ⓞ Ⓟ Baked Olives	7
Housemade Breads Ciabatta, rosemary focaccia	8	Baked, roasted mushrooms, tomato sauce, ciabatta (optional)		Citrus, herbs	
+ marinara \$1		Ⓟ Roman Artichokes	15	Ⓞ Ⓟ Italian Fries	10
+ compound butter \$2		Crispy fried, lemon aioli		Twice-cooked, herbs, garlic confit, basil aioli & ketchup	
+ roasted garlic confit \$4		Ⓞ Ⓟ Funghi	16	Ⓞ Diver Scallops	25
All Beef Meatballs Pecorino Romano, breadcrumbs, melted mozzarella, tomato basil sauce	10	Bounty Beneath mushrooms, pan roasted, white wine, garlic, butter		Pan seared, tomato, roasted garlic, basil coulis, citrus	
Fried Calamari	20	Ⓞ Ⓟ Beans & Greens	12		
Tomato sauce & lemon aioli		Garlic, white wine, EVOO, pickled peppers			
		+ add sausage \$6			

SALADS

add chicken \$8 add jumbo shrimp/ Scottish salmon \$14 add Bounty Beneath mushrooms \$14

Caesar Salad	12	Ⓞ Ⓟ Tuscan Salad	12	Ⓞ Ⓟ Beets & Carrots	16
Romaine, garlic parmesan crostini, Caesar dressing		Artisan greens, tomatoes, carrots, olives, red onions, cucumbers, pickled green beans, herb vinaigrette		Roasted, whipped goat cheese, orange rosemary glaze	
+ anchovy \$2		+ anchovy \$2			

PIZZA

Ⓟ Margherita Fresh mozzarella, basil & garlic, San Marzano tomato sauce	24	Ⓟ Bianca Roasted garlic puree, fontina cheese, oregano	24
+ prosciutto or spicy soppressata \$8		+ prosciutto OR spicy soppressata \$8	
Ⓟ Calabrese Artichokes, sundried tomatoes, capers, olives, San Marzano tomato sauce	28	Ⓟ Mushroom Florentine Roasted garlic puree, fontina cheese, spinach	28
+ anchovies (optional)		Shrimp Scampi Roasted garlic puree, fontina cheese, garlic butter	32
Sausage Sweet peppers, San Marzano tomato sauce	28	+ spinach \$4	
+ ricotta & hot honey \$4		Spicy Soppressata Smoked mozzarella, sweet peppers, San Marzano tomato sauce, hot honey	30
🔪 Carne Pepperoni, spicy capicola, applewood smoked bacon, San Marzano tomato sauce	32		
+ ricotta & hot honey \$4			

FRESH PASTA

Our pasta is vegan, cooked al dente to order; GF brown rice pasta is available

🍷 Tomato Basil Chef's San Marzano hearty tomato basil sauce, spaghetti alla chitarra	22	🍷 Pesto Cream Basil, garlic, Pecorino Romano, EVOO, toasted pepitas (nut free), fusilloni pasta + add chicken \$8 shrimp / salmon \$14	25
Bolognese Black Angus ground beef, seasoned ricotta, paccheri	29	🍷 Boscaiola White wine, porcini cream, Bounty mushrooms, tagliatelle	34
🌶️ Sausage Arrabbiata Spicy red wine tomato ragout, fusilloni	29	Shrimp Blistered tomatoes, lobster cream, tagliatelle	34

ENTRÉES

Market Fish Chef's feature presentation	MP
🍷 Eggplant Baked, bechamel, seasoned ricotta, tomato basil sauce + side of spaghetti alla chitarra \$12	28
Chicken Milanese Parmesan & seasoned breadcrumb crust, garlic sage butter, spaghetti al limone, vegetable	42

We politely decline substitutions, special requests and modifications

Inform your server of 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

Plate charge of \$5 for split/shared Fresh Pasta & Entrées

No separate checks

Parties of 5 or more will be presented with a single check including a 20% gratuity

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