



APPETIZERS

CHARCUTERIE BOARD 20

Prosciutto, salami, capicola, mortadella, burrata, gorgonzola, candied nuts, house preserves, olives, pickled vegetables and focaccia.

CALAMARI 15

Fried calamari served with lemon chili aioli and marinara sauce.

POLENTA FRIES 10

Mozzarella polenta fries tossed with garlic, extra virgin olive oil and parmesan. Served with marinara sauce.

CLAMS IN WINE 15

Little neck clams, pancetta, Fresno peppers and parsley in a garlic white wine butter broth. Served with crostinis.

ARANCINI BOLOGNESE 14

Breaded parmesan, fontina and arborio rice balls. Served over bolognese sauce.

MEATBALLS 14

Housemade meatballs, marinara and shaved parmesan. Served with crostinis.

TOASTED RAVIOLI 14

Spinach, mozzarella and parmesan toasted raviolis. Served with marinara sauce.

PROSCIUTTO BREAD 12

Sliced shareable bread stuffed with pepperoni, salami, prosciutto and mozzarella. Drizzled with extra virgin olive oil and freshly grated parmesan.

TOSCANA BEAN CROSTINI 14

White bean purée, grilled radicchio, balsamic glaze and roasted tomato, served on grilled crostinis.

CHICKEN & PANCETTA CROSTINIS 14

Chicken pâté, pancetta, lemon zest, capers and parsley.

SALT COD CROSTINIS 14

Salt cod potato purée and olive tapenade, served on crostinis.

BRUSCHETTA 14

Grilled garlic bread, tomato confit, house ricotta and extra virgin olive oil.

SOUPS

MINISTRONE CUP 6 | BOWL 8

Carrots, zucchini, celery, onion, spinach, kidney beans and elbow pasta in a tomato broth.

LASAGNA SOUP CUP 6 | BOWL 8

Ground beef, Italian sausage, spinach, onion, ricotta, mozzarella and parmesan cheese in a tomato broth.

ZUPPA TOSCANA CUP 6 | BOWL 8

Spicy Italian sausage, bacon, kale, onion and russet potatoes in a rich, creamy broth.

CHICKEN GNOCCHI CUP 6 | BOWL 8

Roasted chicken, potato gnocchi, celery and spinach in a creamy broth.

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*Fresh food,
made well,
shared with
those you love*
◇ ◇ ◇

SALADS

CHOPPED SALAD 8

Frisée, arugula, radicchio, tomato, red onion, chickpeas, provolone, salami, pepperoncini and oregano vinaigrette.

CLASSIC CAESAR 8

Radicchio, frisée, arugula, parmigiano reggiano and Caesar dressing.

LITTLE ITALY 8

Gem lettuce, red onion, walnuts, summer squash, pecorino Romano and lemon vinaigrette.

TUSCAN SALAD 8

Gem lettuce, dates, red onion, thyme, black pepper and gorgonzola dressing.

CAPRESE 8

Arugula, burrata, basil pesto, roasted tomato, olive oil and balsamic glaze.

WEDGE 8

Iceberg lettuce, tomato, red onion, pepperoncini, bacon and bleu cheese dressing.

PASTAS

PAPPARDELLE BOLOGNESE 18

Pappardelle, ragù bolognese, parmigiano reggiano and extra virgin olive oil.

BUCATINI & MEATBALLS 17

Bucatini, tomato sauce, meatballs, basil and parmigiano reggiano.

CRAB CARBONARA 22

Bucatini, crab, pancetta, peas, carbonara sauce and pecorino Romano.

POTATO GNOCCHI 18

Gnocchi, corn crema, fresh corn salad, green onion and ricotta salata.

CHICKEN ALFREDO 18

Fettuccine and alfredo sauce with grilled chicken or fried chicken parmesan.

SAUSAGE RIGATONI 19

Fennel sausage, Swiss chard, chicken stock and fennel pollen breadcrumbs.

SHORT RIB RAVIOLI 24

Beef short rib raviolis, mushroom, veal reduction, parmigiano reggiano and horseradish breadcrumbs.

LOBSTER RAVIOLI 26

Ricotta and lobster raviolis, lobster sauce, lemon garlic breadcrumbs and parmigiano reggiano.

STEAK RISOTTO 25

Mushroom risotto, steak medallions, asparagus, roasted tomato and veal reduction.

SEAFOOD RISOTTO 26

Saffron risotto, shrimp, scallops, clams, lemon gremolata and parmigiano reggiano.

ENTRÉES

All entrées include one side. Order an additional side for +3.

WOOD-FIRED NEW YORK STRIP, 14 OZ. 36

WOOD-FIRED PORTERHOUSE, 24 OZ. 55

WOOD-FIRED TENDERLOIN MEDALLIONS, THREE 3 OZ. 33

WOOD-FIRED SIRLOIN FILET, 8 OZ. 26

Steak Toppers:

Melted Bleu Cheese +3, Bearnaise Sauce +3, Chimichurri Sauce +2, Caramelized Onions +2, Sautéed Mushrooms +2, Veal Reduction +2

BEEF SHORT RIBS 28

Braised short ribs, red wine reduction and horseradish gremolata.

WOOD-FIRED PORK TOMAHAWK 30

Grilled 14 oz. long-bone pork chop with porchetta seasoning.

CHICKEN CACCIATORE 24

Chicken hindquarter confit, mushroom, onion and tomato reduction sauce.

CHICKEN PICCATA 24

Chicken hindquarter confit, sundried tomato tapenade, goat cheese and piccata sauce.

WOOD-FIRED JUMBO SHRIMP 26

Lemon oregano marinated grilled shrimp.

WALLEYE MILANESE 27

Two parmesan breaded walleye filets and lemon beurre blanc sauce.

ITALIAN POACHED SNAPPER 25

Red snapper poached in a tomato seafood broth.

SEARED SCALLOPS 28

Pan-seared jumbo scallops and saffron beurre blanc sauce.

SIDES

Buttermilk Mashed Potatoes

Garlic Parmesan Roasted Potatoes

Polenta Fries

Rosemary Fries

Grilled Asparagus

Herb Roasted Carrots

Ricotta Risotto

Fettuccine Alfredo

Gnocchi

Broccolini

DESSERTS

TIRAMISU 8

Layered Italian dessert made with ladyfinger cookies, espresso, mascarpone cheese, marsala wine, rum and cocoa powder.

CHEESECAKE 8

Buttery graham cracker crust and rich, dense filling made from cream cheese, sour cream and vanilla.

FLOURLESS CHOCOLATE TORTE 8

Gluten-free, consisting of chocolate morsels and cocoa powder.

BUDINO 8

Butterscotch pudding with a layer of caramel and sprinkled with sea salt.

CANNOLI ONE FOR 4, THREE FOR 10

Original, Chocolate Chip, Pistachio, Almond, Black Forest, Birthday Cake, Strawberry

GELATO & SORBET

ONE SCOOP 4, THREE SCOOPS 10

Caramel Sea Salt, Tiramisu, Pistachio, Mint Chocolate, Raspberry Cheesecake, Vanilla, Chocolate Hazelnut, Cookies & Cream, Lemon Sorbet, Raspberry Sorbet