



ANTIPASTI

- MEATBALLS** beef, veal, pork, marinara, crostini, parmesan 16
- SPIEDINI** chicken, sausage, Italian bacon, wagyu beef, Firenze sauce, parmesan garlic butter, balsamic steak sauce, buttermilk ranch ~ for two 18 / for four 26
- WHIPPED RICOTTA** apricot preserves, honey, pistachios 9
- FRIED CRISPY CHEESE PAVÉ** mozzarella, mascarpone, Peri Peri sauce 12
- CHEESY BREAD** Tuscan bread, mozzarella, provolone, pesto, marinara 11
- OVEN ROASTED MUSSELS** pancetta, garlic, capers, chilies, wine, butter, Tuscan bread 17
- BRUSCHETTA STRACCIATELLA** marinated grape tomatoes, basil, herbs, olive oil 10
- MEAT & CHEESE BOARD** assorted Italian meats, olives, roasted peppers, mozzarella, gorgonzola, pecorino, nuts For two 19 / for four 27
- CRAB SHRIMP IMPERIAL DIP** lump crab, Argentinian shrimp, robiola, spinach, Cajun spice, house bread 17
- CHICKEN LOLLIPOPS** Calabrian blood orange glaze, wood grilled then crispy fried, pickled vegetables 12
- BELLA ROASTED PEARS**, gorgonzola cheese, roasted walnuts, hot honey, cranberries, balsamic, rosemary 14

SOUP & SALAD

- BROCCOLI SOUP WITH BROKEN LINGUINI** poached chicken, broth, parmesan, lemon 8 / 12
- CAESAR** classic house blend dressing, freshly shaved parmesan Reggiano, croutons 12
add chicken 4 / shrimp 6 / beef 10
- CARRARA WEDGE** block of romaine lettuce, gorgonzola cheese, pancetta, tomatoes, salami, black olives, house vinaigrette, fried cippolini onions 14
- HOUSE SALAD** bibb lettuce, Roma tomatoes, cucumbers, red onion, croutons, chopped egg, choice of house vinaigrette, balsamic, creamy garlic, ranch 10
- LOCAL BEET SALAD** organic yellow and red beets, pickled red onion, oranges, goat cheese, field greens, pistachios, prosecco vinaigrette 15

CONTORNI

- SPICY BROCCOLINI** chargrilled, chili, lemon, garlic aioli 12
- FINGERLING POTATOES** fork smashed, crispy pan fried, parmesan, truffle oil 9
- ROASTED VEGGIES** zucchini, carrots, broccolini, squash, eggplant 9
- WHIPPED POTATOES** Idaho potatoes, garlic 9
- PASTA** 9

HOMEMADE PASTA

- MAMA’S GRAVY** short ribs, Duroc pork, veal, meatballs, pancetta, red sauce served over bucatini pasta 26
- RAVIOLI BURRATA** roasted cherry tomatoes, fennel, garlic, cream, basil, creamy burrata cheese 27
- CHICKEN ALFREDO** our version of the American classic, parmesan, cream, basil, roasted chicken, fettucine pasta 22
- WILD MUSHROOM GNOCCHI** grappa cream, toasted pistachios, truffle, goat cheese, olive oil dressed arugula 27
- CHICKEN PARMESAN** pan fried chicken cutlet, fresh mozzarella, parmesan, linguini, house marinara sauce 26
- SPAGHETTI WESTERN** house marinara sauce, meatball or sausage, parmesan, basil, virgin olive oil 16
- LASAGNA AL FORNO** fresh made pasta sheets, Bolognese, mozzarella, bechamel, ricotta, touch of marinara 26
- CARBONARA** house cured pancetta, basil, parmesan Reggiano, farm fresh egg, tagliatelle pasta 24
add chicken 6 / shrimp 12
- RIGATONI A LA VODKA** spicy roasted chicken, Rossa sauce, ricotta, basil, parmesan 23
- SPICY DUNGENESS CRAB** jalapeño linguini, Fresno chilies, artichokes, brushetta, white wine sauce, toasted breadcrumbs 41
- MUSSELS** spicy red marinara sauce, capalini, herbs, toasted garlic, ciabatta 24
- CLAMS CASINO ROYAL** little neck clams, pancetta, sweet and hot peppers, parmesan, butter broth, tagliatelle pasta 28
- SPECIALTIES
- DUROC PORK CHOP & PEPPERS** double cut, sous vide and wood grilled, pesto Genovese 38
- SCOTTISH SALMON** butternut squash fregola, creamy celeriac, pistachio vinaigrette 29
- FILET BRACIOLE** two petite filets stuffed with, prosciutto, spinach, fontina cheese, demi glace 37
- RIBEYE MARSALA** aged 14oz boneless rib eye, wild mushroom wine sauce 58
- CIOPPINO** lobster tail, shrimp, mussels, clams, fregola pasta, lobster saffron broth 58
- PRIME BISTECCA** 34oz porterhouse, gremolata, parmesan Reggiano, house cured tomatoes, aged balsamic, arugula, Tuscan olive oil 129
- WOOD GRILLED BLACK TIGER SHRIMP SCAMPI** shaved fresh garlic, pepper relish, angel hair, Italian garden herbs 29
- TEXAS RED FISH** Italian crawfish beurre blanc sauce, Carnolli rice, spicy grilled broccolini 31
- FARM GRILLED CHICKEN BREAST** sous vide, wood grilled, parmesan basil risotto, charred cherry tomatoes, salsa verde, broccolini 26
- VEAL MILANESE** thinly pounded veal chop, panko, arugula, capers, shaved parmesan Reggiano, lemon garlic aioli 48
- SIRLOIN ALEXANDRA** 10oz steak, roasted garlic, basil pesto, crispy prosciutto, sage, lemon, fennel 26
- PRIME RIB** slow roasted, with basil horseradish gremolata, Chianti au jus, whipped mashed potato 54
(AVAILABLE FRIDAY, SATURDAY, SUNDAY)