



ANTIPASTI

FIORI DI ZUCCA RIPIENI 14

Zucchini blossoms filled with ricotta, parmigiano and Prosciutto di Parma, finished in a basil cream sauce

ARANCINI 14

Rice-balls stuffed with braised short rib, peas and mozzarella, in a pecorino cream sauce

BRUSCHETTA BRASATA 19

Toasted bread with braised short ribs and melted smoked provola

POLPETTE DI NONNA 15

Prime beef meatballs in marinara sauce, served with shaved parmigiano and crostini

PARMIGIANA DI MELANZANE 16

Delicate layers of lightly fried eggplant, mozzarella, and marinara, served with garlic crostini

CAPESANTE E POLENTA 24

U10 scallops on a bed of soft polenta, topped with Maine lobster and brandy cream sauce

POLIPO ALLA GRIGLIA 23

Grilled octopus, rosemary potatoes, kalamata olives, cherry tomatoes, lemon salmoriglio

INSALATA DI MARE 22

Chilled octopus, calamari, shrimp, cherry tomatoes celery, and lemon dressing

FRITTURA MISTA 24

Lightly fried, crispy calamari, shrimp, cod, served with marinara

BURRATA 19

Fresh burrata with Prosciutto di Parma, local tomatoes, arugula, balsamic glaze

INSALATE

add Anchovies +3, add Chicken +8, add Shrimp (5) +9, add Salmon +12

PANZANELLA DI POSITANO 15

Arugula, mozzarella, cherry tomatoes, kalamata olives, red onions, house-made croutons, balsamic vinaigrette

INSALATA DI CESARE 14

Romaine with shaved parmigiano, garlic croutons and house caesar dressing

INSALATA DI RUCOLA E FRAGOLE 17

Arugula, strawberries, gorgonzola dolce, caramelized pecans and honey-lemon vinaigrette

INSALATA TOSCANA 18

Lacinato Kale with artichokes, cannellini, roasted tomatoes, crispy garbanzo beans, shaved parmigiano, crumbled pistachio and gremolata dressing

ZUPPA

Soup of the day 10

PIZZA

Gluten free crust +3

MARGHERITA 16

San Marzano tomato sauce, mozzarella, basil

DIAVOLA 19

San Marzano tomato sauce, mozzarella, spicy salami

SALSICCIA, FUNGHI & TARTUFO 23

Mozzarella, Italian sausage, mushroom, truffle oil

SALSICCIA & BROCCOLI 19

Mozzarella, Italian sausage, broccoli rabe, garlic oil

NAPOLETANA 19

Mozzarella, red onions, guanciale, smoked provola

QUATTRO FORMAGGI 21

Mozzarella, parmigiano, pecorino romano, gorgonzola

MORTADELLA E PISTACCHIO 23

Mozzarella, pistachio crema, mortadella, stracciatella, crumbled pistachio

PARMA 23

Mozzarella, Prosciutto di Parma, cherry tomato, arugula, shaved parmigiano

CAPRICCIOSA 21

San Marzano tomato sauce, mozzarella, ham, mushroom, artichoke, kalamata olives, basil

EXTRA TOPPINGS 2 EACH

Arugula, cherry tomatoes, extra mozzarella, kalamata olives, red bell pepper, mushroom, onion, ricotta, pepperoni, ham shaved parmigiano, spinach, sliced tomatoes

EXTRA TOPPINGS 3 EACH

Meatballs, spicy salami, italian sausage, broccoli rabe Prosciutto di Parma, anchovy, artichokes, gorgonzola, truffle oil

***NOTICE:** Consuming raw or undercooked food such as beef, lamb, poultry, seafood, shellfish, meats or eggs may increase the risk of food borne illness, especially if you have certain health conditions. Please notify your server of any allergies.



HOUSEMADE PASTA

Gluten free pasta +3, add Meatball +3, add Chicken +8, add Sausage +8, add Shrimp (5) +9

PAPPARDELLE BRASATE 33

Slow braised short ribs in a rich red wine sauce

PACCHERI SALSICCIA E PEPERONI 29

Italian sausage in a roasted pepper parmigiano cream sauce, topped with stracciatella cheese

TAGLIOLINI ALLA PESCATORA 34

Octopus, shrimp, calamari, clams, mussels, garlic, and parsley in white wine and cherry tomato sauce

PACCHERI ALLA GENOVESE 29

Braised beef and onions slow-cooked in white wine, parmigiano reggiano

ORECCHIETTE, SALSICCIA & BROCCOLI 27

Italian sausage and broccoli rabe cooked with white wine and garlic, pecorino romano

RIGATONI AMATRICIANA 27

San Marzano tomato sauce with onions, guanciale and pecorino romano

GNOCCHI AL LIMONE 26

Potato dumplings in lemon pesto, topped with stracciatella cheese

LOBSTER RAVIOLI 38

Maine lobster and ricotta ravioli in a brandy cream sauce, topped with Maine lobster meat and chives

RAVIOLI ALLA BOSCAIOLA 29

Cheese ravioli in Vodka sauce with crimini mushrooms and Italian sausage

RAVIOLI DI VITELLO 33

Veal and ricotta ravioli with crimini mushrooms and guanciale in a truffle cream sauce

TAGLIATELLE BOLOGNESE 25

Slow simmered prime beef and pork meat sauce

TAGLIOLINI CACIO E PEPE 26

Pecorino romano sauce with freshly ground black pepper

CARNE

PARMIGIANA

Chicken 29 **Veal 35** **Veal Chop 62**

Crisp, breaded cutlet layered with tomato sauce and mozzarella with tagliolini al pomodoro

POLLO SALTIMBOCCA 34

Chicken scaloppina layered with prosciutto di Parma and smoked provola, served with garlic-parmigiano mashed potatoes, sautéed crimini mushrooms, white wine demi glaze

COSTINE DI MANZO 42

Slow braised short ribs in au jus, with roasted cipollini onions and cacio-pepe roasted potatoes with crispy guanciale

VITELLO ALLA GRIGLIA 62

14oz grilled bone in veal chop with homemade tagliatelle in a mushroom truffle cream sauce

CARRÉ D'AGNELLO 52

Australian half-rack of lamb with blueberry-red wine reduction, garlic-parmigiano mashed potatoes, sautéed crimini mushrooms

PESCE

RISOTTO CON CAPESANTE 42

Lemon-parmigiano risotto, U10 Scallops, and crispy guanciale

SALMONE ALLA PUTTANESCA 32

Fresh Atlantic Salmon with crushed tomatoes, kalamata olives, anchovies, and capers, served with garlic spinach

BRANZINO MEDITERRANEO 49

Whole butterflied branzino with cherry tomatoes and white wine, served with soft polenta and garlic spinach

BACCALA ALLA PICCATA 31

Cod with white wine and caper-lemon butter sauce, served with homemade tagliolini

CONTORNI

Crimini mushrooms	11
Parmesan garlic spinach	10
Broccoli rabe	12
Parmesan garlic mashed potatoes	9

SIDES OF HOMEMADE PASTA

Tagliolini al pomodoro	10
Tagliolini aglio & olio	10
Tagliolini lemon pesto	11
Tagliatelle alfredo	11

Gluten free *Dairy free* *Split salad 2.50* *Split Entree 5.00* *20% gratuity added to parties of 6 or more*

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