

PIATTI

DINNER

ANTIPASTI

OLIVE, MANDORLA & PARMIGIANO
Marinated Olives, Marcona Almonds & Parmesan 6.50

BRUSCHETTA
Crostini w. Basil Pesto, Marinated Tomatoes & Fresh Mozzarella 7.95

CAPRINO
Warm Baked Goat Cheese, Roasted Garlic & Sundried Tomato Pesto w. Parmesan Flatbread 9.95

COZZE
Steamed Mussels, Garlic, White Wine, Calabrian Chilies, Parsley & Lemon 9.95

CALAMARI FRITTO MISTO
Semolina Fried Calamari, Shrimp, Vegetables & Roasted Pepper Aioli 12.50

ZUPPA E INSALATA

DEL GIORNO
Seasonal Soup of the Day 7.50

CAESAR
Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing 7.95

MISTI
Organic Field Greens, Toasted Pine Nuts, Currants, & Red Wine Shallot Vinaigrette 7.95

SPINACI
Organic Baby Spinach, Endive, Pear, Candied Walnuts, Red Onion, Feta Cheese & White Balsamic-Orange Dressing 9.50

TRICOLORE
Arugula, Trevisio, Fennel, Pomegranate Vinaigrette & Grana Padana 8.95

SAN DANIELE
Grilled San Daniele Prosciutto Wrapped Romaine Hearts & Walnut-Lemon Vinaigrette 9.50

PIZZA

MARGHERITA
Fresh Mozzarella, Parmesan, Tomato Sauce, Extra Virgin Olive Oil & Basil 10.95

QUATTRO FORMAGGI
Parmesan, Mozzarella, Fontina & Gorgonzola, Oregano & Black Pepper 11.95

FUNGHI E PATATE
Fontina Cheese, Roasted Garlic, Wild Mushrooms, Potatoes & Rosemary 11.95

CONTORNI

RISOTTO
Artichoke, Lemon, Rosemary & Lemon Oil 6.00

SPINACI
Sautéed w. Currants, Roasted Garlic & Pine Nuts 3.95

CAVOLINI DI BRUXELLES
Sautéed Brussels Sprouts, Pancetta, Roasted Garlic, Rosemary & Olive Oil 5.50

PASTA

RAVIOLI
House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata 15.95

GARGANELLI
Savory Braised Veal Meatballs w. Tomato Crudo, Olives, Basil & Pecorino Romano 16.95

ORECCHIETTE
Polidori Sausage, Broccoli Rabe, Calabrian Chilies, Garlic, Olive Oil & Pecorino Cheese 17.95

FETTUCINI
House-Made Pasta, Hazel Dell Mushroom Ragu, Arugula, Calabrian Chilies, Extra Virgin Olive Oil & Parmesan Cheese 18.95

ZITI
Braised Lamb, Red Pepper & Chickpea Ragu w. Shaved Ricotta Salata 17.95

SPAGHETTI
Classic Bolognese Sauce & Parmesan 16.95

PAPPARDELLE
Saffron Pasta, Shrimp, Tomato, Garlic, Chili Flakes, Arugula, Lemon, Pinot Grigio & Butter 18.95

Primi Size Pastas and Gluten Free Spaghetti available upon request

SECONDI

PESCATORE
Shrimp, Scallops, Crab, Clams, Mussels, Calamari, Fresh Fish, Artichokes & Saffron Tomato Broth 21.95
w. Pasta Add 3.00

MAIALE
Grilled Natural Fed Pork Chop, Mushroom Hash, Garlic & Rosemary Olive Oil 18.95

SALTIMBOCCA
Veal Scaloppine, Stuffed w. Prosciutto, Sage & Fontina, Braised Spinach & Potato Puree 19.95

PESCE
Jumbo Pancetta Wrapped Shrimp, Farro, Spinach & Lemon Infused Olive Oil 23.95

SALMONE
Pan Seared "alla Picatta", Capers, Shallots, White Wine, Lemon-Butter, Mashed Potatoes & Spinach 20.95

POLLO
Red Bird Chicken Breast Stuffed w. Prosciutto Cotto & Fontina Cheese, Tri-Colore Fingerling Potatoes & Mushroom Marsala Sauce 18.95

Chef Mario Godoy

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