





ANTIPASTI MISTI DELLA CASA

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| ARANCINI RISOTTO BALLS ~ fontina, mozzarella, marinara sauce | 5 |
| BRUSCHETTA ~ ciabatta, tomato concasse, balsamic glaze  | 8 |
| COZZE CON LIMONCELLO ~ steamed mussels finished with a limoncello–orange beurre blanc | 8 |
| CALAMARI FRITTI ~ fried calamari, romesco sauce | 10 |
| CARPACCIO DI MANZO ~ shaved angus beef, black olive tapenade, arugula and parmesan | 14 |
| PAN TOSTATO CON TORTE DI GRANCHIO ~ pan roasted crab cake with sweet corn & pancetta relish | 10 |
| CHEESEBOARD ~ assortment of Italian cheeses, grape marmalade, cranberry pistachio crisp | 15 |


ZUPPAS I INSALATA - SOUP AND SALAD

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| MINISTRONE DI PESTO ~ traditional vegetable and cannellini bean soup with basil pesto  | Cup 4 Bowl 7 |
| ZUPPA DI STAGIONALE ~ chef inspired soup | Cup 4 Bowl 7 |
| MINISTRA POMADARO ~ traditional san manzano tomato soup with focaccia croutons  | Cup 4 Bowl 7 |
| INSALATA CAPRESE ~ locally grown heirloom tomatoes, buffalo mozzarella basil, toasted pine nuts & balsamic glaze | 9 |
| INSALATA CESARE ~ baby romaine lettuce, polenta croutons, parmigiano reggiano | 10 |
| INSALATA DI RUCOLA ~ arugula with thin sliced pears, walnuts, gorgonzola | 9 |
| INSALATA DI ZUCCA ~ spinach, pumpkin, goat cheese, red and yellow beets, pomegranate | 9 |

LI PIZZE- HOUSE MADE PIZZA

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| MARGHERITA ~ San Marzano tomatoes, mozzarella, basil, roasted tomatoes  | 12 |
| PROSCIUTTO E RUCOLA ~ prosciutto di parma, tomato, mozzarella and arugula | 12 |
| SALSICCIA ~ tomato, mozzarella, sweet onion, spicy Italian sausage | 12 |
| SPINACI ~ sweet basil pesto, spinach, red onions and mozzarella | 12 |

PASTA




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| STROZZAPRETI CON ASPARAGO E POMADORO SECCO ~ strozzapreti, kale, oven roasted tomato, asparagus, pine nuts | 15 |
| BOLOGNESE ~ our classic meat ragu over spaghetti alla chitarra | 17 |
| GNOCCHI TUSCANY ~ potato gnocchi, pancetta, frisee lettuce, brown butter sage sauce | 16 |
| TAGLIATELLE NERE ALLO SCOGLIO ~ black linguine with shrimp, scallop, mussels & calamari | 26 |
| RISOTTO STAGIONALE ~ chef inspired seasonal risotto  | Market Price |

CARNE I PESCE – MEAT AND FISH ENTREES

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| POLLO AL MATTONE ~ chicken cooked under a brick with fingerling potatoes, pancetta, frisse | 26 |
| BRANZINO ALLA GRIGLIA * ~ Mediterranean grilled branzino, reggiano polenta, salsa verde | 32 |
| SALMONI CROSTOSI DEL BASILICA ~ roasted Atlantic salmon with a basil crust, artichoke, tomato stew | 26 |
| POLLO ARROSTITO ~ roasted chicken over raisin-pine nuts, orange couscous finished with rosemary beurre blanc | 24 |
| BRACIOLE AI MIRTILLI ~ pork chop, roasted apples, gorgonzola mashed potatoes, port wine jus | 24 |
| RIBEYE BISTECCA* 18oz. | 32 |
| NEW YORK ALLA GRIGLIA* 12oz. | 32 |
| OSSO BUCCO* 8oz. | 32 |

All grilled steaks are served with lemon roasted potatoes, zinfandel sauce

I CONTORNI- SIDES AND EXTRAS

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| SPINACI AL LIMONE ~ sautéed spinach with garlic, lemon, and extra virgin olive oil  | 6 |
| ASPARAGO ~ grilled asparagus with parmesan cheese  | 6 |
| RISOTTO STAGIONALE ~ chef inspired seasonal risotto  | 6 |
| PATATE ARROSTO ~ lemon roasted fingerling potatoes | 6 |
| PASSITO DI PATATE CON GORGONZOLA - gorgonzola mashed potatoes | 6 |

DESSERT

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| VANILLA BEAN PANNA COTTA ~ fresh seasonal berries, balsamic glaze | 6 |
| CHAI TEA CREME BRULE ~ caramel sauce | 6 |
| TIRAMISU ~ whipped crème, espresso shot | 6.50 |
| RICOTTA CHEESECAKE ~ pistachio crust, caramel sauce | 6.50 |
| CHOCOLATE FLOURLESS CAKE ~ whipped cream, fresh raspberries, raspberry sauce | 6 |
| ITALIAN GELATO & SORBETTI – two scoops of our seasonal flavors, biscotti – please ask your server | 6 |

BEVERAGES


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| Coke, Diet Coke, Coke Zero, Sprint, Ginger Ale, Lemonade, Ice Tea | 3 |
| Starbucks® Coffee GF | |
| Freshly-brewed regular or decaffeinated | 5 |
| Cappuccino or Latte | 5 |
| Espresso and Iced Coffee | 4.50 |
| Assorted Tazo® Teas GF | 4.50 |

Juices and Smoothies

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| Beet, Carrot, Kale, Apple, Lemon & Ginger Juice  | 7 |
| Mint Infused Pineapple and Cucumber Juice  | 9 |
| Mango, Blueberry, Avocado & Almond Milk Smoothie  | 6.50 |
| Pear, Spinach, Avocado & Almond Milk Smoothie  | 6 |



*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

 SuperFoods Rx™ dishes specifically oair whole foods to boost their nutritional benefits and their flavors.

Antioxidant-rich and naturally low in calories, super foods are known to improve wellbeing and longevity.

GF: We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present.

For parties of 6 or more, an 18% gratuity will be added to your check.