

SALUMI

SALUMI \$5 (4 FOR \$18)

spicy soppressata bresaola
prosciutto di parma duck mousse

MISTO \$20

CHOICE OF
2 MEATS & 2 CHEESES

FORMAGGI

FORMAGGI \$6 (4 FOR \$22)

midnight blue (goat) taleggio (cow)
gorgonzola (cow) grana padana (cow)

ANTIPASTI

COZZE \$13

PEI Mussels with choice of garlic white wine sauce or spicy tomato sauce

CARCIOFI ROMANO \$13

Crispy long stem artichokes, white truffle herbed ricotta, balsamic reduction

ARANCINI DI FUNGHI \$12

Mushroom rice balls served with a truffle aioli

POLPETTE \$13

House-made meatballs with marinara sauce & toasted garlic bread

BRUSCHETTA \$15

Prosciutto, whipped ricotta, chives, hazelnuts & rosemary infused honey

VONGOLE GENOVESE \$14

Little neck clams, pancetta, bread crumbs, roasted red peppers, white wine

CALAMARI FRITTI \$15

Fried calamari with spicy marinara, Italian parsley, fresh lemon juice

TONNO E SALMERINO TARTARE \$18

Tuna, avocado mousse, scallions, Arctic Char, cornichons, red onion, crème fraîche

FLATBREADS

FORESTA \$12

Sausage, broccoli rabe pesto, cherry peppers, tomato sauce, smoked mozzarella

VERDURE \$11

Seasonal vegetables, fontina cheese & truffle oil

POLLO E FICHI \$12

Rosemary & grilled chicken, with fig & fontina cheese

MARGHERITA \$10

Fresh mozzarella, San Marzano tomatoes & basil ~ add pepperoni or sausage \$2

INSALATA

Add ~ Grilled Chicken ~ \$5, Hanger Steak, ~ \$9, Shrimp ~ \$9, Salmon ~ \$9

RUGHETTA E RAVANELLO \$12

Arugula, tomatoes, radish, red onions, lemon vinaigrette, shaved parmigiana

CAESAR ROMANO \$14

The classic with baby romaine, house-made croutons, anchovies, parmigiana

SPINACI E GORGONZOLA \$14

Baby spinach, gorgonzola, almonds, avocado, Prosecco vinaigrette

POLPO ALLA GRIGLIA \$16

Grilled octopus, chick peas, fresh tomatoes, arugula & lemon olive oil

Speciale Del Giorno

MONDAY: SIX LAYER HOMEMADE MEAT LASAGNA \$24

Homemade bolognese sauce and 4 cheese blend. All bottles of wine 1/2 price

TUESDAY: STUFFED LOBSTER ARRABIATTA \$32

Stuffed with crab meat, served with black linguine in a spicy tomato sauce

WEDNESDAY: OSSOBUCCO \$32

Braised veal shanks with a creamy mascarpone polenta & natural jus

SUNDAY: PARM SUNDAY \$26

House salad w/choice of Chicken, Shrimp, Eggplant,
Veal or Meatball parmigiana w/pasta & garlic bread. All bottles of wine 1/2 price

THURSDAY: GRILLED MEDITERRANEAN LAMB CHOPS \$28

Rosemary, thyme, squash, zucchini, cucumber & yogurt sauce

FRIDAY: CHILEAN SEABASS AND FARRO \$29

Porcini mushrooms, cauliflower relish, ocean butter sauce

SATURDAY: SURF AND TURF \$28

8oz Strip loin steak, shrimp & scallop brochette with homemade salsa verde

PASTA

SPAGHETTI POMODORO \$18

San Marzano tomato sauce, basil, virgin olive oil & toasted homemade garlic bread
~ add homemade meatballs or sweet italian sausage \$5

SPAGHETTI CARBONARA \$25 ~ PREPARED TABLE SIDE

Pancetta, onions, pecorino cheese & egg mixed in a Parmigiano wheel

CAVATELLI TOSCANA \$26

Braised short rib, reduction of red wine & natural jus

PAPPARDELLE BOLOGNESE \$23

Homemade pappardelle & the classic slow cooked meat sauce of Bologna

FETTUCCINI ARAGOSTA \$29

Lobster meat, shallots, scallions, fresh tomatoes, brandy cream sauce

PASTA RIPIENA \$21

Homemade pasta stuffed with spinach, ricotta, topped with tomato sauce & cheese

LINGUINE ALLE VONGOLE \$24

Little neck & chopped clams, garlic, parsley, anchovies in a garlic white wine sauce

LINGUINE NERO ALL' ARABIATTA \$25

Homemade black ink linguine, shrimp, calamari with a spicy marinara sauce

LINGUINE AL PESCATORE \$26

Calamari, shrimp, mussels, littleneck clams, scallops with
San Marzano tomato sauce

GLUTEN FREE & WHOLE WHEAT PASTA ARE AVAILABLE FOR AN ADDITIONAL \$3

SECONDI

POLLO AL MATTONE \$24

Half chicken, artichokes, fingerling potatoes & a rosemary lemon sauce

POLLO PARMIGIANA \$23

Crispy chicken breast, Pomodoro sauce & a four cheese blend served with linguini

SCAMPI DI GAMBERI \$26

Jumbo shrimp served over a saffron risotto w/green peas

SPIGOLA E VONGOLE \$27

Pan seared stripped bass w/clams, mussels, broccoli rabe in an ocean butter sauce

ATLANTICO SALMONE \$24

Quinoa with spinach, fennel, black & green olives confits cherry tomatoes

BRANZINO EN CARTOCCIO \$25

branzino filets, thyme, dill, confit lemon, saffron potatoes baked in parchment

CONTORNI

SAUTÉED BROCCOLI RABE \$9

SQUASH, TOMATO & ZUCCHINI \$9

MARSCAPONE POLENTA \$9