

ANTIPASTI • APPS

Cantina Meatballs \$20

Family recipe of house-made angus beef meatballs in ragù, parmigiano

V Antipasto Vegano \$18

Roasted red peppers, roman artichokes, pickled eggplant, Mediterranean mixed olives

Scampi \$25

Pan-seared colossal shrimp in a garlic butter, lemon and white wine sauce, crostini

Zuppa di Cozze \$20

PEI mussels sautéed in a garlic, white wine and chili herb brodo, gremolata crostini

Calamari Fritti \$20

Fried loligo tube and tentacle calamari, hot cherry peppers, marinara

Garlic Bread \$15

Garlic butter, herbs, and mozzarella, brick oven baked

Antipasto all'Italiana \$29

Selection of cured Italian meats, cheeses, house-made pickled vegetables

Caprese \$19

Fior di latte mozzarella, tomatoes, olive oil, balsamic glaze, roasted red peppers, basil

Add prosciutto di Parma +\$5

Arancini \$15

Fried arborio rice balls filled with angus beef bolognese ragù and asiago cheese

Bruschetta \$18

Baked crostini, dressed plum tomatoes, garlic, fresh basil, stracciatella and olive oil

Mozzarella en Carozza \$18

Breaded and pan fried loaf mozzarella, marinara

Prosciutto & Mozzarella \$24

24 month aged prosciutto di Parma, fresh fior di latte mozzarella, extra virgin olive oil, fresh basil

INSALATE • SALAD • ZUPPA • SOUP

Cantina Chopped \$17

Romaine, tomatoes, marinated red onion, carrots, radicchio, and house-made creamy Italian dressing

Caesar \$16

Romaine lettuce, house-made Caesar dressing, sun-dried tomatoes, croutons, and Parmigiano

V Zuppa di Fagioli \$15

Hearty cannellini bean and pasta soup, Parmigiano

Rughetta \$15

Baby arugula, olive oil, lemon, shaved Parmigiano, balsamic glaze

PASTA • MACARONI

Bombolotti alla Buongustaia \$29

House made bombolotti pasta, spicy sausage, marinara sauce, parmigiano, crumbled goat cheese

Bombolotti alla Vodka \$26

House made bombolotti pasta, smoked pancetta & shallots in a vodka tomato cream sauce

Rigatoni Arrabbiata \$26

Fresh chili soffritto, and collini tomatoes, tossed with parmigiano

Rigatoni alla Carbonara \$29

Smoked speck, guanciale, parmigiano & egg

Lasagna al Forno \$31

Layers of house-made pasta, bechamel, angus beef and pork ragù, mozzarella and parmigiano

Ravioli di Ricotta \$25

Handmade ricotta cheese filled ravioli, marinara sauce

V Gnocchi Crema di Peppers \$28

Oven roasted red peppers, tomato, garlic, basil, rigatoni

Gnocchi alla Norcia \$34

Sweet sausage crumbles, mushrooms, white truffle cream, Pecorino Romano

Pappardelle alla Bolognese \$26

Classic Bolognese, slow cooked meat ragù of angus beef and pork, San Marzano tomatoes

Pappardelle allo Pesto \$28

Pappardelle pasta, roasted pine nuts, shaved parmigiano, topped with creamy stracciatella

Spaghetti con Polpette \$26

Italian-American classic, angus beef meatballs in a San Marzano tomato sauce topped with ricotta

Rigatoni Americano \$28

Pan-seared chicken, garlic, broccoli florets, pecorino Romano, parmigiano, and mozzarella in a white wine sauce

Fusilli Rabe e Salsiccia \$29

Handmade spicy sausage, broccoli rabe, white wine, Pecorino Romano

V Ravioli Vegano \$30

Roasted vegetable ravioli, San Marzano tomato sauce, fresh basil

Gnocchi alla Sorrentina \$27

San Marzano tomato sauce, Fiore di Latte mozzarella, shaved parmigiano, fresh basil



VITELLO • VEAL

Vitello Gino \$32

Lightly breaded veal, layered with pan-fried eggplant, marinara, baked with mozzarella & parmigiano

Veal Chop Parmigiana \$42

Bone-in veal chop, breaded and baked with marinara and mozzarella served with homemade pasta

Veal Chop alla Vodka \$42

Pan-seared veal chop, creamy vodka sauce, Parmigiano served with homemade pasta

Saltimbocca di Vitello \$32

Pan-seared veal with prosciutto and sage, in white wine and mushroom sauce

Veal Chop Milanese \$42

Breaded veal chop, arugula salad, lemon vinaigrette, shaved Parmigiano

POLLO • CHICKEN

Pollo Gino \$32

Lightly breaded chicken, layered with pan-fried eggplant, marinara, baked with mozzarella & parmigiano

Pollo Scarpariello \$34

Sautéed chicken, sausage, hot & sweet cherry peppers, rosemary white wine sauce

Pollo Alla Vodka \$34

Breaded chicken, vodka tomato cream sauce, and baked with mozzarella, smoked scamorza served with homemade pasta

Saltimbocca di Pollo \$30

Pan-seared chicken, prosciutto, sage, white wine, mushrooms

Parmigiana di Pollo \$32

Breaded chicken cutlet, marinara, mozzarella, Parmigiano served with homemade pasta

PASTA DAL MARE • PASTA OF THE SEA

Bombolotti con Aragosta Fra Diavolo \$48

House-made bombolotti, North Atlantic lobster tail, shrimp, fra diavolo sauce

Spaghetti allo Scampo \$34

Spaghetti di Gragnano with colossal shrimp in garlic, white wine, and lemon

Spaghetti alle Vongole \$32

Littleneck clams, garlic, olive oil, and Italian parsley

STEAK, SEAFOOD & HOUSE SPECIALTIES

Bistecca alla Pizzaiola \$44

Filet mignon medallions, marinara, garlic, oregano sauce, shaved Parmigiano

Filetto di Manzo \$52

Grilled beef tenderloin, chianti reduction, yukon mashed potato, broccoli rabe

Filetto di Salmone \$38

Faroe Island salmon filet, sautéed spinach, lemon-arborio risotto

Eggplant Parmigiana \$30

Breaded Sicilian eggplant, marinara, mozzarella, Parmigiano served with homemade pasta

CONTORNI • SIDES

Mushroom Trifolati \$12

Roasted Potato Wedges \$10

Risotto alla Milanese \$14

Broccoli Rabe \$14

Spinach \$10

Steak Fries \$12

Truffle Parmigiano Fries \$15

GRATUITY OF 20% INCLUDED IN ALL PARTIES OF 6 OR MORE

MAXIMUM OF 2 CREDIT/DEBIT CARDS PER CHECK

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

