

This restaurant is equipped with GPS bipolar ionization technology which cleans the air of pathogens to provide a superior level of indoor air quality.



SCAN  
FOR  
DIGITAL  
MENU

## Antipasti

Bruschette alla Romana 10.95  
Garlic toast with tomatoes, basil, and fresh mozzarella

Bruschette Bella Napoli 11.95  
Garlic toast with red and yellow teardrop tomatoes, red onions, basil, and sweet provolone cheese

Calamari Fritti 17.75  
Crispy fried calamari with marinara

Prosciutto e Melone 12.95  
Fresh cantaloupe wrapped with imported prosciutto di Parma and drizzled with aged balsamico and olive oil

Risotto con Capesante e Carciofi\* 20.75  
Italian rice with seared sea scallops, roasted baby artichokes, fresh tomatoes, and basil



Carpaccio con Avocado 14.75  
Thinly-sliced raw sirloin with avocado, capers, tomatoes, mushrooms, lemon, olive oil and shave grana padana

## Insalate

Insalata alla Francesca 9.25  
Romaine, endive, and radicchio with peapods, green beans, carrots, tomatoes, and cucumbers with crumbled blue cheese, lemon, and balsamic vinaigrette

Insalata Cesare\* 8.25  
Classic Caesar with roasted peppers, garlic croutons, and shaved parmesan

Insalata di Mais 9.75  
Roasted corn with shaved red onions, fresh tomatoes, garlic croutons, parmigiano, and red wine vinaigrette

Burrata con Pesche Grigliate 16.75  
Creamy fresh mozzarella with grilled peaches, arugula, honey, and aged balsamico

## Pizza

Pizza con Prosciutto e Rucola 15.75  
San Marzano tomatoes, prosciutto di Parma, fresh mozzarella, and arugula

Pizza Verde 14.75  
Spinach and parmesan cream sauce, fresh mozzarella, pecorino, and parmigiano with fresh oregano

## Features

Insalata della Casa 11.75  
Hearts of palm, avocado, lemon, tomatoes, and extra virgin olive oil

Conchiglie alla Mais 20.95  
Shell shaped pasta sautéed with local corn and roasted cubanelle peppers in a corn cream sauce with pecorino and fine herbs

Cozze Erbe Fini 15.95  
Prince Edward Island mussels sautéed with fine herbs, spinach, Calabrian chilies, garlic, and white wine, served with toasted ciabatta

Tagliata con Panzanella\* 38.95  
8 oz. grilled flat iron steak served with a traditional Panzanella salad of tomatoes, cucumbers, red onions, and toasted bread

## Paste

Linguine al Limone e Gamberi 27.95  
Sautéed with jumbo shrimp, asparagus, garlic, parmigiano, and butter in a lemon sauce

Fettucine all'Arlecchino 30.95  
Fresh fettuccine sautéed with shrimp, sea scallops, manila clams, garlic, and olive oil in a spicy cherry tomato sauce

Linguine al Fagottaro 21.95  
Cold sauce made with homegrown tomatoes, basil, garlic, and olive oil with fresh mozzarella over hot pasta

Rigatoni dei Sardi 21.95  
Sautéed in a tomato sauce with Italian sausage, wild mushrooms, onions, herbs, and parmigiano

Gnocchi Modo Mio 23.75  
Homemade potato-flour dumplings sautéed in a light tomato basil sauce with artichokes, shiitake mushrooms, and goat cheese

Agnolotti alla Piemontese 23.95  
Little pillows filled with stracchino cheese in a light brown butter brodo with chives and basil

## Secondi

Pollo Arrosto alla Romana 24.95  
Roasted half chicken with garlic, shallots, rosemary, lemon, and olive oil, served with roasted potatoes

Salmone alla Fresca\* 28.95  
Grilled Atlantic salmon with tomatoes, avocado, red onion, olive oil, basil, and lemon with asparagus, drizzled with balsamic

Pollo Sassi 24.95  
Sautéed chicken breast with roasted artichokes, wild mushrooms, herbs and a brandy sauce, served with linguine

Ipoglossso con Capesante e Cozze\* 38.95  
Sautéed wild Alaskan halibut with sea scallops, mussels, cherry tomatoes, potatoes, Castelvetrano olives, and salsa verde

Costoletta di Maiale dell'Artigiano\* 36.95  
Herb marinated and roasted Duroc pork chops with white beans, escarole, pancetta, fresh thyme, and white wine

Frutti di Mare Acqua Pazza\* 31.95  
Sautéed jumbo shrimp, sea scallops and calamari with a spicy cherry tomato sauce, capers, garlic and white wine over sautéed spinach

## Contorni

Pasta Aglio e Olio 5.75  
Sausage and Peppers 6.75

Sautéed Shrimp 8.25  
Roasted Potatoes 5.75

Sautéed Mixed Vegetables 6.25  
Sautéed Spinach 6.75

# Wine

## bubbles

	GL	BTL
BRICCO RIELLA <b>MOSCATO D'ASTI</b> , PIEDMONT, <a href="#">2019</a>	9	38
PRIMA PERLA <b>PROSECCO</b> , TREVISO, <a href="#">2019</a>	10	45
CASE BIANCHE <b>PROSECCO SUPERIORE</b> , VALDOBBIADENE, <a href="#">2019</a>		54
TENUTA COL SANDAGO <b>BRUT ROSÉ</b> , VENETO, <a href="#">2019</a>		66
VEUVE CLICQUOT "YELLOW LABEL" <b>CHAMPAGNE</b> , NV	68 (375 ML)   127 (750 ML)	

## vini bianchi

DR. PAULY "NOBLE HOUSE" <b>RIESLING</b> , MOSEL, <a href="#">2019</a>	9	38
DEPAOLO <b>PINOT GRIGIO</b> , VENEZIE, <a href="#">2019</a>	9	38
HESS "SHIRTAIL RANCHES" <b>CHARDONNAY</b> , MONTEREY, <a href="#">2019</a>	10	45
RAEBURN <b>CHARDONNAY</b> , RUSSIAN RIVER, <a href="#">2019</a>	12	54
CATALDO <b>SAUVIGNON BLANC</b> , VENEZIE, <a href="#">2019</a>	9	38
WHITEHAVEN <b>SAUVIGNON BLANC</b> , MARLBOROUGH, <a href="#">2019</a>	11	49
BIELER PERE ET FILS <b>ROSÉ</b> , PROVENCE, <a href="#">2019</a>	10	45
ANDRIAN "SOMERETO" <b>CHARDONNAY</b> , ALTO ADIGE, <a href="#">2019</a>		48
TERLAN <b>PINOT GRIGIO</b> , ALTO ADIGE, <a href="#">2019</a>		56
VALTIGLIONE <b>GAVI</b> , PIEDMONT, <a href="#">2019</a>		34
VIETTI <b>ARNEIS</b> , PIEDMONT, <a href="#">2019</a>		55
RUSSIZ SUPERIORE COLLIO <b>SAUVIGNON BLANC</b> , FRIULI-VENEZIA GIULIA, <a href="#">2019</a>		62
A TO Z WINeworks <b>PINOT GRIS</b> , OREGON, <a href="#">2019</a>		38
CONUNDRUM PROPRIETARY <b>WHITE BLEND</b> , CALIFORNIA, <a href="#">2019</a>		45
DUCKHORN VINEYARDS <b>CHARDONNAY</b> , NAPA VALLEY, <a href="#">2019</a>		66
SPRING MOUNTAIN <b>SAUVIGNON BLANC</b> , NAPA VALLEY, <a href="#">2019</a>		85

## vini rossi

Ghibello <b>SANGIOVESE</b> , TUSCANY, <a href="#">2019</a>	9	38
VICCHIAMAGGIO "SAN JACOPO" <b>CHIANTI CLASSICO</b> , TUSCANY, <a href="#">2019</a>	11	49
TOLAINI "AL PASSO" <b>SUPER TUSCAN (SANGIOVESE, MERLOT)</b> , TUSCANY, <a href="#">2019</a>	14	63
MASCIARELLI <b>MONTEPULCIANO D'ABRUZZO</b> , ABRUZZO, <a href="#">2019</a>	9	38
DE PAOLO <b>PINOT NOIR</b> , VENETO, <a href="#">2019</a>	9	38
VILLA SAN ZENO <b>VALPOLICELLA CLASSICO</b> , VENETO, <a href="#">2019</a>	10	45
FOUR VINES "THE MAVERICK" <b>PINOT NOIR</b> , EDNA VALLEY, <a href="#">2019</a>	12	54
RAYMOND R COLLECTION <b>MERLOT</b> , CALIFORNIA, <a href="#">2019</a>	10	45
ANTHONY KOSTER <b>CABERNET SAUVIGNON</b> , CALIFORNIA, <a href="#">2019</a>	9	38
AVALON <b>CABERNET SAUVIGNON</b> , NAPA VALLEY, <a href="#">2019</a>	12	54
LYETH "SONOMA" <b>RED BLEND</b> , SONOMA, <a href="#">2019</a>	12	54
SANTA JULIA RESERVA <b>MALBEC</b> , MENDOZA, <a href="#">2019</a>	9	38
AZIENDA UGGIANO "GHIBELLO" <b>CHIANTI</b> , TUSCANY, <a href="#">2019</a>		35
SELVAPIANA <b>CHIANTI RUFINA</b> , TUSCANY, <a href="#">2019</a>		52
TENUTA DI NOZZOLE <b>CHIANTI CLASSICO RISERVA</b> , TUSCANY, <a href="#">2019</a>		61
LA BRACCESCA <b>VINO NOBILE DI MONTEPULCIANO</b> , TUSCANY, <a href="#">2019</a>		55
DONNATELLA CINELLI COLOMBINI <b>ROSSO DI MONTALCINO</b> , TUSCANY, <a href="#">2019</a>		59
FATTORIA DEI BARBI <b>BRUNELLO DI MONTALCINO</b> , TUSCANY, <a href="#">2019</a>		108
POGGIO AL TUFO <b>"ROMPICOLLO"</b> (SANGIOVESE, CABERNET), TUSCANY, <a href="#">2019</a>		40
CASTELLO VICCHIAMAGGIO <b>"RIPA DELLA MORE"</b> (SANGIOVESE BLEND), TUSCANY, <a href="#">2019</a>		75
FONTANAFREDDA "EBBIO" LANGHE <b>NEBBIOLO</b> , PIEDMONT, <a href="#">2019</a>		52
MAURO MOLINO <b>BAROLO</b> , PIEDMONT, <a href="#">2019</a>		87
VILLA SAN ZENO "TERRENEGRO" <b>VALPOLICELLA RIPASSO</b> , VENETO, <a href="#">2019</a>		52
ALLEGRIANI <b>AMARONE DELLA VALPOLICELLA CLASSICO</b> , VENETO, <a href="#">2019</a>		123
VALENTINA "SPELT" <b>MONTEPULCIANO D'ABRUZZO</b> , ABRUZZO, <a href="#">2019</a>		56
CHALK HILL <b>PINOT NOIR</b> , SONOMA COAST, <a href="#">2019</a>		52
REX HILL <b>PINOT NOIR</b> , WILLAMETTE VALLEY, <a href="#">2019</a>		77
SEGHESIO <b>ZINFANDEL</b> , SONOMA, <a href="#">2019</a>		48
THE PRISONER RED BLEND, <b>ZINFANDEL, CABERNET, PETITE SIRAH +</b> , NAPA VALLEY, <a href="#">2019</a>		79
MOSSBACK "CHALK HILL" <b>CABERNET SAUVIGNON</b> , SONOMA, <a href="#">2019</a>		60
HALL <b>CABERNET SAUVIGNON</b> , NAPA VALLEY, <a href="#">2019</a>		83
HEITZ CELLARS <b>CABERNET SAUVIGNON</b> , NAPA VALLEY, <a href="#">2019</a>		108
SPRING MOUNTAIN <b>CABERNET SAUVIGNON</b> , NAPA VALLEY, <a href="#">2019</a>		138

# Cocktails

**SANGRIA BIANCA 10**  
WHITE WINE, BRANDY, ELDERFLOWER,  
ORANGE, PINEAPPLE, PEACH,  
FRESH FRUIT

**SANGRIA ROSSO 10**  
RED WINE, BRANDY, CRÈME DE CASSIS,  
TRIPLE SEC, ORANGE JUICE,  
FRESH FRUIT

**SUMMER PEACH SPRITZ 14**  
PRIMA PERLA PROSECCO, CASONI 1814,  
CRÈME DE NOYUX, FRESH PEACHES,  
SPLASH OF SODA

**MILLA MULE 13**  
TITO'S HANDMADE VODKA,  
MILLA CAMOMILE GRAPPA,  
FRESH LIME JUICE, GINGER BEER

**KSM 15**  
GREY GOOSE VODKA, BLUE CHEESE  
OLIVES, LEMON

**PALOMA 11**  
JOSE CUERVO TRADICIONAL, CASONI 1814,  
FRESH RUBY RED GRAPEFRUIT JUICE, LIME,  
SPLASH OF SODA

**RASPBERRY BERET 14**  
PIÙCINQUE GIN, FIORENTE ELDERFLOWER  
LIQUEUR, FRESH LEMON JUICE,  
RASPBERRY PURÉE

**LIMONCELLO COLLINS 11**  
EMPRESS GIN, HOUSEMADE LIMONCELLO,  
FRESH LEMON JUICE, CLUB SODA

**ITALIAN OLD FASHIONED 13**  
MAYOR PINGREE RED LABEL BOURBON WHISKEY,  
AMARO NONINO, ORANGE BITTERS

**SICILIAN MANHATTAN 14**  
BULLIET RYE WHISKEY, AVERNA,  
AROMATIC BITTERS,  
ITALIAN AMARENA WILD CHERRY

# Birra