



## ANTIPASTI

**Calamari Fritti** crispy fried calamari served with marinara 15

**Bruschette Pomodorini con Prosciutto** garlic toast with imported prosciutto di parma, whipped ricotta, garlic, basil, teardrop tomatoes, and black pepper, all drizzled with local honey 12

**Carpaccio con Avocado** thinly-sliced raw sirloin with capers, tomatoes, mushrooms, avocado, lemon, olive oil, and parmigiano 15

**Lenticchie e Spinaci** braised lentils served warm with sautéed spinach, carrots, celery, and onions, topped with crumbled goat cheese 13

## INSALATE E ZUPPE

**Minestrone** homemade italian vegetable soup 4

**Soup of the Day** ask your server for today's special 4

**Insalata di Rucola** arugula, fresh tomatoes, lemon, olive oil, and shaved parmesan 6

**Caesar Salad\*** classic caesar salad with roasted peppers, garlic croutons, and shaved parmesan 8

**Insalata alla Francesca** romaine, endive, and radicchio with blue cheese, fresh vegetables, lemon, and balsamic 9

**Mais alla Sottobosco** roasted corn, wild mushrooms, walnuts, aged goat cheese, and arugula 8

### Salad Enhancements

chicken 6 steak 9 salmon 7 shrimp 8 scallops 8

## PANINI

SERVED WITH FRENCH FRIES

**Caprese** caprese sandwich of fresh tomato, basil, and mozzarella 12

**Polpette** homemade meatballs, rustic tomato sauce, roasted onions, and sweet provolone on a french baguette 12

**Panino con Salsiccia** roasted italian sausage, red and yellow peppers, red onion, spinach, basil, garlic, and tomato-basil sauce on a french baguette 12

**Panino Parmesan** breaded chicken breast with tomato-basil sauce, mozzarella, and parmesan on ciabatta 13

**Davanti Burger\*** char prime burger, roasted tomatoes, crispy mozzarella, arugula, bacon jam, and roasted garlic aioli on a brioche bun 15

## Lunch Combo\* 13.50

CHOOSE A SOUP OR SIDE SALAD & A HALF-PORTION ENTRÉE BELOW

PENNE AL SEGRETO  
SPAGHETTI AL POLPETTE

CACIO E PEPE  
PAPPARDELLE AL FAGOTTARO

PANINO CON SALSICCIA  
PANINO CON POLPETTE

PANINO PARMESAN  
PANINO ALLA CAPRESE

SOUP AND SIDE SALAD COMBO 9

## PIATTI PRINCIPALI

**Insalata con Filetto e Lattuga** grilled and sliced 4 oz. filet mignon served over romaine hearts, red onions, and fresh tomatoes, topped with a creamy blue cheese dressing 17

**Insalata Ghiottona** italian chopped salad with romaine, marinated artichokes, black olives, genoa salami, provolone, roasted peppers, tomatoes, and cucumbers in a zesty red wine vinaigrette 13

**Cavolletti di Bruxelles\*** crispy brussels sprouts, red wine vinaigrette, crispy prosciutto, arugula, parmesan, and a farm egg 14

## PIZZE

**Pizza alla Diavola** roasted plum tomatoes, spicy soppressata, pepperoni, basil, and mozzarella 15

**Napoletana** arugula, cherry tomatoes, garlic, olive oil, provolone, and shaved parmesan 14

**Quattro Stagioni\*** prosciutto, artichokes, mushrooms, olives, and egg 15

**Margherita** plum tomato, basil, and fresh mozzarella 14

## PASTE E SECONDI

**Cacio e Pepe** bucatini, pecorino romano, parmesan, and cracked black pepper 12

**Pappardelle al Fagottaro** fresh pappardelle with chilled sauce made with heirloom tomatoes, basil, garlic, and olive oil, served over hot pasta, and topped with fresh burrata cheese 13

**Spaghetti al Polpetto** spaghetti with homemade meatballs roasted and simmered in tomato-basil sauce, topped with shaved parmesan cheese 13

**Penne al Segreto** penne pasta sautéed with italian sausage and crushed broccoli in a light basil cream sauce 13

**Salmonella alla Fresca** grilled Atlantic salmon topped with avocado, red onion, fresh tomatoes, basil, and olive oil, served over grilled asparagus with a drizzle of aged balsamic 16

**Pollo Arrosto alla Romana** roasted chicken breast with garlic, shallots, rosemary, lemon, olive oil, and roasted potatoes 14

**Pollo alla Milanese** lightly-breaded chicken breast sautéed with butter and sage, topped with arugula, fresh tomatoes, red onion, and shaved parmesan cheese with a drizzle of aged balsamic 14

