

## ANTIPASTI

### COZZE YOUR WAY\*

FRESH MUSSELS WITH CHOICE OF SAUCE

- ∞ POSILLIPO - GARLIC, SHALLOTS, HOUSE MADE RED SAUCE 18
- ∞ BIANCO - GARLIC, WHITE WINE 16
- ∞ THAI <sup>GF</sup> - CHILI GARLIC SAUCE, LIME, CILANTRO, SCALLIONS 17
- ∞ FRA DIAVOLO 20

### EGGPLANT STACK

FRIED EGGPLANT, BASIL WHIPPED BURRATA, RED PEPPER PESTO, PARM 15

### GAMBERONI DEL PRIMO\*

JUMBO SAUTÉED SHRIMP (3), HOT CHERRY PEPPERS, GARLIC OVER SPINACH 16

### CRISPY ARTICHOKEs <sup>Ø</sup>

LIGHTLY FRIED ARTICHOKEs, PECORINO, LEMON ZEST, ROASTED RED PEPPER PESTO 16

### CALAMARI FRITTI\*

FRIED CALAMARI (ADD FRA DIAVOLO \$4) 16

### ANTIPASTI BOARD\*<sup>GF</sup>

ASSORTED MEATS & CHEESES, OLIVES, MARINATED TOMATO & ARTICHOKEs 19

### MOZZARELLA FRITTA

HOUSE MADE FRIED MOZZARELLA TRIANGLES 11

### SHRIMP COCKTAIL\* <sup>GF</sup>

JUMBO SHRIMP (4), COCKTAIL SAUCE 18

### CRAB CAKES\*

CHERRY PEPPER AIOLI ON THE SIDE 13

### FRITTO MISTO <sup>GF/DF</sup>

ASSORTMENT OF FRIED SEASONAL VEGGIES SERVED WITH CREAMY TOMATO DIP 16

### ARANCINI

RICE BALLS STUFFED WITH MOZZ, TOMATO SAUCE ON THE SIDE 13

### STEAMED CLAMS\*

GARLIC, WHITE WINE (ADD FRA DIAVOLO \$4) 19

<sup>Ø</sup> CONTAINS NUTS    GF - GLUTEN-FREE    DF - DAIRY FREE

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

MENU PREPARED BY EXECUTIVE CHEF MIKE MONTANARI ~ 20% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE  
\$2 SHARED PLATE CHARGE

## INSALATE

---

ADD GRILLED PROTEIN: CHICKEN \* (8), SHRIMP\* (9), SALMON\* (10), STEAK\* (11)

**BIBB SALAD** <sup>GF</sup> 15

BIBB LETTUCE, CRISPY SHALLOTS, GORGONZOLA, ROASTED CHERRY TOMATOES, TRUFFLE VINAIGRETTE

**STRAWBERRY FARRO SALAD** <sup>Ø</sup> 16

FARRO, FRESH STRAWBERRY, BABY SPINACH, TOASTED ALMOND, GORGONZOLA, WALNUT OIL, LEMON OIL

**MIXED GREEN SALAD** <sup>GF</sup> 13

SPRING MIX GREENS, CUCUMBER, RED ONION, CHERRY TOMATO, HOUSE VINAIGRETTE

**INSALATA DEL CAESAREO** 11

CLASSIC CAESAR SALAD

**SCALLOP SALAD** \* <sup>GF</sup> 24

BABY ARUGULA, CRISPY BACON LARDONS, POACHED EGG, MISO LEMON VINAIGRETTE, PAN-SEARED U10 SCALLOPS

**SUMMER CORN SALAD** <sup>GF</sup> 17

ROASTED SWEET CORN, ZUCCHINI, ROASTED RED PEPPERS, CHERRY TOMATOES, BASIL, RICOTTA SALATA, GREEN GODDESS DRESSING

**BURRATA CAPRESE** <sup>GF</sup> 16

LOCAL BURRATA. MARINATED CHERRY TOMATO, BASIL PESTO, BALSAMIC REDUCTION, SEA SALT

DRESSING: WHITE BALSAMIC VINAIGRETTE, CAESAR, BLEU CHEESE, TRUFFLE VINAIGRETTE, LEMON VINAIGRETTE, GREEN GODDESS DRESSING

<sup>Ø</sup> CONTAINS NUTS

GF - GLUTEN-FREE

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## PASTA E PESCE

<b>BRANZINO FILET *</b>	28
FILET BRANZINO, PARSLEY PESTO, LEMON FARRO, MARINATED TOMATO	
<b>LINGUINE CON LE VONGOLE *</b>	28
LITTLENECK CLAMS, GARLIC, SHALLOT, WHITE WINE, HERBS	
<b>CACIO E PEPE</b>	20
FRESH PAPPARDELLE, MUSHROOMS, PARMESAN, TRUFFLE OIL, CRACKED BLACK PEPPER	
<b>PENNE ALLA VODKA</b>	19
CLASSIC PENNE WITH VODKA SAUCE	
<b>BUCATINI ALLA BOLOGNESE *</b>	24
HOUSE MADE BOLOGNESE, PARMESAN, BASIL	
<b>SUMMER RISOTTO</b>	20
ZUCCHINI, GREEN PEAS, SCALLIONS, SPINACH, GARLIC, SUNDRIED TOMATO	
<b>FRUTTI DI MARE FRA DIAVOLO*</b>	33
SHRIMP, FETTUCINE, ROASTED TOMATOES, SPICY RED SAUCE	
<b>SALMON * GF</b>	26
PAN SEARED SALMON, BRANDY DIJON CREAM SAUCE. SEASONAL VEG, MASHED POTATO	
<b>SHRIMP SCAMPI *</b>	27
SHRIMP, LINGUINI, GARLIC, OLIVE OIL, PARSLEY, LEMON, CILANTRO	
<b>CIOPPINO *</b>	25
SEAFOOD STEW, ROASTED TOMATO, CLAMS, MUSSELS, SHRIMP, MARKET FISH ADD LINGUINI (\$5)	
<b>U-10 SCALLOPS * GF</b>	36
PAN SEARED SCALLOPS, SWEETCORN RISOTTO, APPLEWOOD SMOKED BACON, SAUTEED SNAP PEAS	
<b>LOBSTER RAVIOLI *</b>	29
ROASTED TOMATO CREAM SAUCE	
<b>VEGAN BOLOGNESE GF, VEGAN</b>	21
IMPOSSIBLE BEEF, ROASTED TOMATO SOFRITO, SHALLOTS, ROASTED GARLIC, BASIL, GLUTEN-FREE PENNE	

*GLUTEN FREE PASTA AVAILABLE UPON REQUEST - \$2*

🥜 CONTAINS NUTS

GF - GLUTEN-FREE

\* CONSUMING RAW OR  
POULTRY, SEAFOOD,  
INCREASE YOUR RISK OF  
ESPECIALLY IF YOU



UNDERCOOKED MEATS,  
SHELLFISH, OR EGGS MAY  
FOODBORNE ILLNESS,  
HAVE CERTAIN MEDICAL

CONDITIONS.

## POLLO E CARNE

---

<b>POLLO DEL PRIMO *</b>	24
BONELESS BREAST OF CHICKEN, SAUSAGE, ROASTED PEPPERS, HOT CHERRY PEPPERS, BALSAMIC REDUCTION SERVED WITH BROCCOLI RABE AND MASHED POTATO	
<b>POLLO MARTINI</b>	24
LEMON AND WHITE WINE SAUCE, REGGIANO CHEESE SERVED WITH SPINACH AND MASHED POTATO	
<b>CHICKEN PARMIGIANA *</b>	24
BREADED, FRESH MOZZARELLA, HOUSE MADE TOMATO SAUCE OVER PENNE	
<b>CHICKEN MARSALA *</b>	24
BONELESS BREAST OF CHICKEN, MARSALA WINE SAUCE, MUSHROOM MÉLANGE, SERVED WITH BROCCOLI RABE AND MASHED POTATO	
<b>PICCATA DI VITELLO *</b>	25
VEAL POUNDED THIN, ARTICHOKE, CAPERS, LEMON AND WINE SAUCE SERVED WITH SPINACH AND MASHED POTATO	
<b>SALTIMBOCCA DI VITELLO *</b>	
27	
VEAL POUNDED THIN WITH PROSCIUTTO, SAGE, FONTINA CHEESE, SHERRY WINE SAUCE SERVED WITH SPINACH AND MASHED POTATO	
<b>BONELESS SHORT RIBS *GF</b>	26
BONELESS BRAISED SHORT RIBS OVER MASHED POTATOES WITH DEMI-GLACE SAUCE	
<b>GRILLED FLANK STEAK *</b>	26
MARINATED C.A.B. FLANK STEAK, MEDITERRANEAN SEASONED FRIES, CHIMMICHURRI	

## CONTORNI (SIDES)

---

SAUTÉED SPINACH, MUSHROOMS, MASHED POTATOES, FRENCH FRIES	7
TRUFFLE PARMESAN FRIES	12

 CONTAINS NUTS

GF - GLUTEN-FREE

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL  
CONDITIONS.