

ALL DAY MENU

ANTIPASTI

for one / to share

MARINATED OLIVES ◇	marinated with garlic, rosemary and orange zest	\$7
CAPRESE BRUSCHETTA	toasted ciabatta with melted mozzarella, cherry tomato and basil	\$10 / \$19
SHRIMP SCAMPI †	six jumbo shrimp in a white wine garlic butter with toasted ciabatta	\$17 / \$33
TODAY'S FRESH MOZZARELLA ◇	house pulled mozzarella, roasted red peppers, arugula and balsamic	\$11 / \$21
MUSSELS POSILIPO †	PEI mussels steamed in a white wine and spicy tomato broth, basil, oregano and ciabatta	\$14 / \$27

FAMILY FAVORITES

MEATBALLS	tomato gravy with burrata and garlic bread	\$14 / \$26
SALMON CRUDO *◇	sliced raw salmon with capers, almonds and lemon sauce	\$11 / \$21
GRILLED OCTOPUS ◇	over smashed fried potatoes, lemon aioli and spicy agrodolce	\$15 / \$29
CALAMARI †	fried calamari, lemon wheels and jalapenos with marinara	\$13 / \$25

SALADS AND SOUP

CHOPPED CAESAR †	romaine, pecorino and focaccia croutons with caesar dressing	\$8 / \$15
BUTTER LETTUCE ◇	avocado, red onion, candied pecans with champagne vinaigrette	\$8 / \$15
TOMATO BASIL SOUP †	tomato basil soup with focaccia croutons and garlic oil	\$7
BISTECCA SALAD *†	grilled sirloin steak over baby spinach, gorgonzola and fried red onion rings with fig-balsamic dressing	\$19 / \$37
GRILLED CHICKEN & ARUGULA SALAD ◇	green apple, goat cheese and candied pecans with pecan-arugula pesto	\$17 / \$32
GRILLED SALMON SALAD *◇	bibb lettuce, kalamata olives, red grapes, chickpeas and shaved red onion with champagne vinaigrette	\$18 / \$35

HAND TOSSED PIZZA

11 inch thin crust

MARGHERITA	shaved tomato, mozzarella, basil, roasted garlic and extra virgin	\$14
CACIO E PEPE	fresh mozzarella, pecorino romano and cracked black pepper	\$14
MEATBALL	sliced meatballs, marinara, fresh mozzarella, peppers and onions	\$15

add on: arugula +3 / italian sausage +4 / pepperoni +4 / garlic +2 / prosciutto +5 / roasted red peppers +3 / mushrooms +4



◇ Gluten Free † Gluten Free upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness

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CARNE

VEAL MARSALA †	veal scallopine with marsala-mushroom sauce, prosciutto and fettuccine	\$22 / \$43
STEAK PIZZAIOLA *◇	marinated and grilled sirloin, rosemary roasted potatoes with a mushroom and roasted pepper tomato sauce	\$24 / \$46
VEAL PARMIGIANA	pan fried veal cutlet, melted mozzarella, parmesan, fresh tomato sauce and basil with spaghetti marinara	\$22 / \$42

MARE

STUFFED BRANZINO ROMEO ◇	whole Mediterranean seabass stuffed with shiitake mushrooms and spinach served with roasted olives	\$35
CIOPPINO † "FISHERMANS STEW"	shrimp, black drum and PEI mussels stewed in a spicy tomato broth with wilted fennel and shellfish aioli bruschetta	\$25

POLLO

CHICKEN SCARPARELLO ◇	boneless half chicken with italian sausage, stewed peppers and onions over rosemary potatoes and lemon butter sauce	\$25 / \$48
CHICKEN PICCATA †	chicken scallopine in a white wine caper sauce over sauteed spinach	\$22 / \$42
CHICKEN SALTIMBOCCA †	chicken scallopine with prosciutto, sage, mozzarella and provolone over parmesan mushroom cream fettuccine	\$24 / \$46

HOUSEMADE PASTA

Made fresh daily

SPAGHETTI BOLOGNESE †	spaghetti with meat sauce, parmesan and pecorino	\$18 / \$34
CHEESE RAVIOLI	ricotta ravioli with marinara, basil and parmesan	\$16 / \$30
PESTO PRIMAVERA †	fettuccine, tomato, broccoli, spinach, roasted garlic, pecan-arugula pesto	\$20 / \$39
SHRIMP CAPELLINI FRESCA †	angel hair pasta with gulf shrimp, fresh tomato sauce, basil and extra virgin olive oil	\$19 / \$37
SPICY RIGATONI ALLA VODKA	rigatoni in a spicy rosé tomato sauce with bacon	\$17 / \$32
FETTUCCINE FUNGHI †	fettuccine, parmesan mushroom cream sauce, spinach and roasted garlic, fried rosemary, bread crumbs	\$19 / \$37
LASAGNA	17 layers of fresh pasta, ricotta and bolognese	\$18 / \$34

add on: grilled chicken +4 / gulf shrimp (3) +8 / italian sausage +4 / mussels +8 / meatball (1) +3

SIDES

SAUTEED SPINACH ◇	toasted garlic, chickpeas and lemon	\$7 / \$12
SMASHED FRIED POTATOES ◇	garlic, parsley and rosemary	\$7 / \$12
BURNT BROCCOLI ◇	caramelized broccoli in garlic butter with lemon and chili flakes	\$7 / \$12
SIDE OF PASTA †	fettuccine with parmesan mushroom cream or rigatoni marinara	\$7 / \$12