

## ALL DAY MENU

### ANTIPASTI

for one / to share

MARINATED OLIVES ◊	marinated with garlic, rosemary and orange zest	\$8
CAPRESE BRUSCHETTA	toasted Italian loaf with melted mozzarella with tomato basil checca	\$10 / \$19
STUFFED CALABRESE ARANCINI	fried risotto balls flavored with calabrese peppers, stuffed with gorgonzola cheese, romesco sauce	\$10 / \$18
TODAY'S FRESH MOZZARELLA ◊	house pulled mozzarella, roasted red peppers, arugula and balsamic	\$12 / \$22

### FAMILY FAVORITES

MEATBALLS	tomato gravy with burrata and garlic bread	\$15 / \$28
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
GRILLED CHICKEN & ◊ ARUGULA SALAD	green apple, goat cheese, and candied pecans with almond basil pesto vinaigrette	\$18 / \$33

### HAND TOSSED PIZZA

11 inch thin crust

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

add on: arugula +3 / italian sausage +5 / 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	\$23 / \$44
PORK ROULADE*	tenderloin stuffed with spinach, gorgonzola, mozzarella, and pistachio, parmesan breaded with gnocchi and gorgonzola cream sauce	\$22 / \$41
VEAL PARMIGIANA	pan fried veal cutlet, melted mozzarella, parmesan, fresh tomato sauce and basil with spaghetti marinara	\$23 / \$43

### POLLO

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	\$19 / \$35
MUSHROOM MANICOTTI	mushroom and ricotta stuffed and topped with a pesto cream sauce, baked with mozzarella cheese (3)	\$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
FETTUCINE FUNGHI †	fettuccine, parmesan mushroom cream sauce, spinach and roasted garlic, fried rosemary, bread crumbs	\$20 / \$38
LASAGNA	17 layers of fresh pasta, ricotta and bolognese	\$19 / \$35

add on: grilled chicken +4 / gulf shrimp (3) +8 / italian sausage +5 / meatball (1) +3

### HOUSEMADE BAGGED PASTA & SAUCES

PASTA \$3.50 per pound	TAKE AND BAKE LASAGNA serves 12 - \$170	SAUCES served cold
rigatoni	17 layers of fresh pasta, ricotta and bolognese	marinara \$5.75 pt / \$11.5 qt
spaghetti		bolognese \$17 pt / \$34 qt
capellini		spicy rose tomato sauce \$7.5 pt / \$15 qt
		parmesan cream sauce \$13.5 pt / \$27 qt

### SIDES

ROASTED BRUSSELS SPROUTS ◊	with bacon and calabrese agrodolce	\$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 cream or rigatoni marinara	\$7 / \$12