PRIMI

Stuffed Meatballs 13
mozzarella, tomato sauce, parmigiano

Fried Calamari 15
romesco sauce, green onion, lemon aioli

Fig Flatbread 14
prosciutto, gorgonzola

Eggplant "Lasagna" 14
pastaless, tomato sauce, sautéed spinach

Truffle Garlic Bread 12
parmesan, truffle butter

Shrimp Scampi 15
fresh lemon, white wine, garlic bread

Grilled Artichokes 14
grilled lemon, parmigiano, arugula

Steamed Clams 15
red onion, tomato, lemon, smoked paprika butter

Balsamic Onion Flatbread 13
roasted peppers, pesto, fresh house-made mozzarella

Baked Mac N' Cheese 14
pancetta, bread crumbs

Cheese Board 16
please select three

SALADS

House Salad
romaine, arugula, tomato, onion, celery, chickpeas, red wine vinaigrette 10

Caesar Salad
eggless caesar dressing, garlic parmesan croutons 11

Boston Bibb
shaved onions, toasted walnuts, gorgonzola vinaigrette 11

Arugula
beets, pickled carrots, radicchio, almonds, pecorino, shallot vinaigrette 12

add to any salad - chicken 7 - shrimp 8 - tuna 12 - salmon 9

ANTIPASTI

smoked prosciutto - imported sharp provolone
roasted beets - soppressata
house made mozzarella - pickled carrots
roasted peppers - parmigiano reggiano
lemon-rosemary olives - artichokes
broccoli rabe - prosciutto
asiago - mortadella

antipasto board select three 16 | six 24

PIZZETTE

Margherita 16
house made mozzarella, tomato sauce, torn basil

Bianco 17
crème fraîche, mozzarella, gorgonzola dolce, pecorino, torn basil

Soppressata 17
salami, fontina, pickled chilies, parsley, pecorino

Basilica 18
pesto, sun dried tomatoes, mozzarella, kalamata olives, goat cheese

Eggplant 17
mozzarella, crimini mushrooms, ricotta, basil

Salsiccia 18
tomato sauce, fennel sausage, roasted peppers, asiago, broccoli rabe

Funghi 17
wild mushrooms, chicken, spinach, fontina

add an egg $2 | additional toppings $2.50

ZUPPE

Tomato Basil Bisque orzo pasta 7/9

Market Soup seasonally fresh ingredients 7/9

HOUSEMADE PASTA

Lasagna 24
tomato sauce, béchamel sauce, mozzarella, parmigiano

Baked Gnocchi 24
rustic tomato sauce, melted mozzarella, basil

Malfalde Puttanesca 23
olives, capers, crushed tomato, basil

Cheese Tortellini 24
smoked proscuitto, peas, garlic cream, parmesan

Spinach and Ricotta Agnolotti 25
mushroom cream sauce

Pappardelle 25
braised pork ragù, baby arugula, tomato sauce, parmigiano

Cannelloni 23
ground beef, chicken and sausage, tomato cream, mozzarella

*Gluten free pasta is available for an additional charge.

CHICKEN-BEEF-VEAL

Grilled Free Range Chicken 28
roasted baby carrots, sautéed spinach calabrian chili agrodolce

Veal Parmigiana 27
breaded cutlets, pomodoro, mozzarella, spinach, spaghetti

Painted Hills Farm Short Rib 29
roasted shallots, mushrooms, tomatoes, spinach, creamy polenta, natural jus

Veal Saltimbocca 29
prosciutto, mushrooms, mozzarella, sage, garlic mashed potatoes

C&L Braciole 29
spicy capicola, rustic tomato sauce, creamy polenta

FOOD Shea Ackerman **SERVICE** Hannah Martin

consuming raw and uncooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness

C&L CLASSICS

Spaghetti Pomodoro
tomato basil sauce 22

Romano Crusted Chicken
breaded, tomato cream, linguini 25

Chicken Piccata
lemon, white wine, capers, garlic mashed potatoes 26

Rigatoni Bolognese
ground beef & sausage, tomato sauce 23

Chicken Romagnola
chicken, peas, tomato cream sauce, garganelli pasta 24

SEAFOOD

Scampi Romano 27
shrimp, spinach, garlic, light tomato, capellini

Seared Ahi Tuna 29
salsa verde, saute of spinach, olives, capers, sun dried tomato, red onion, olive oil

Clams & Linguini 25
chopped clams, white wine, garlic toast

Grilled Salmon 29
spinach, orzo, lemon-caper sauce

SIDES

Risotto Parmigiano 9

Roasted Baby Carrots 9
calabrian chile agrodolce

Rustic Polenta 9
tomato sauce

Broccoli Rabe & Beans 10

We proudly honor our service men & women in uniform or with vaild ID with a 10% discount off the entire bill.