

Vegetable Antipasti

grilled asparagus
whipped ricotta, basil pesto 12.

fava bean dip
raw vegetables, crostini, e.v.o.o. 10.

roman artichoke hearts
garlic, breadcrumbs, pecorino, e.v.o.o. 12.

roasted beets
goat crema, balsamic bianco, pistachios 10.

grilled broccolini
red wine vinaigrette, anchovies, chili oil 12.

Starters

socca chickpea flatbread cooked in the brick oven with sage, onions & pecorino 14.

eggplant rollatini
grilled eggplant stuffed with ricotta, roasted in the brick oven with tomato & parmesan 16.

burrata
tomato jam, balsamic syrup, basil, bruschetta 18.

fritto misto crispy calamari, shrimp & zucchini & banana peppers with spicy marinara 20.

prosciutto di parma
ripe melon, ricotta, spicy honey 22.

zuppa our daily soup 12.

Salads

caesar little gem romaine, anchovy vinaigrette, pecorino, croutons, black pepper 16.

arugula
fennel & shaved parmesan with lemon vinaigrette 15.

spicy antipasto cabbage, soppressata, provolone, fennel, mushrooms, onions, roasted peppers, olives 18.

caprese long wind farm tomatoes, ovoline, basil vinaigrette, extra virgin olive oil 21.

Specialties

chicken paillard
grilled, thin cut all natural chicken breast with a chopped tomato & mozzarella salad 27.

branzino
pan roasted with potatoes, tomatoes, olives, capers, wine, butter & lemon 29.

grilled salmon*
warm quinoa salad with spring onions, radish, tomatoes, arugula, pesto, lemon vinaigrette 27.

steak tagliata*
grilled marinated flank steak, polenta - truffle fries, broccolini 28.



GLUTEN FREE FRIENDLY DINNER

We are committed to insuring that all ingredients used on this menu are gluten free, & that our staff is well trained in regards to safe preparation procedures. However, our kitchen is not gluten free & there is always a risk that cross contamination may occur.

Pasta

we use imported Italian Corn Pasta

spaghetti pomodoro
san marzano tomatoes, grana parmesan 21.

cacio e pepe
spaghetti, butter, olive oil, parmesan, pecorino & lots of black pepper 23.

spicy rigatoni vodka
tomato, cream, calabrian chilies, vodka 25.

gnocchi
baked in the brick oven with tomato sauce, mozzarella, parmesan & breadcrumbs 24.

primavera
rigatoni, peas, pancetta, spring onions, grana 25.

funghi
spaghetti, mushrooms, garlic, white wine, arugula, parmesan, butter 27.

vongole
spaghetti, clams, white wine, lemon, butter, breadcrumbs 29.

Pizze

we use Italian G.F. Pizza Flour

margherita
imported tomato, fresh mozzarella, basil 20.

pepperoni
tomato, mozzarella, nduja, basil 22.

bianca
fonduta, ricotta, pecorino, calabrian chili, garlic, lemon, arugula 22.

sausage
tomato, smoked mozzarella, pickled peppers, red onion 22.

mushroom
black truffle cream, roasted mushrooms, caramelized onions, goat cheese 22.

quattro formaggi
gorgonzola, smoked mozzarella, fontina, pecorino, spicy honey 22.

piccante
tomato, roasted garlic, pickled long hots, calabrian chilies, ricotta, oregano 22.