

Vegetable Antipasti

artichoke hearts

garlic, breadcrumbs, pecorino, e.v.o.o. 12.

roasted beets

goat crema, balsamic, orange, pistachio gremolata 12.

crispy brussels sprouts

charred onion vinaigrette, pancetta, fried shallots, pecorino 12.

crushed cucumber

sheep's milk feta, red onions, mint, garlic, chili flakes, colatura, sesame 12.

grilled broccolini salsa verde, grana 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.

grilled shrimp

borlotti beans, celery, fennel, onions, parsley, wine vinaigrette, calabrian chilies, salsa verde 19.

fritto misto

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

zuppa our daily soup 12.

Salads

caesar

little gem romaine, anchovy vinaigrette 16.

arugula

fennel, shaved parmesan, lemon vinaigrette 15.

tuscan kale

roasted apples, sheep's milk feta, bacon, almonds, white balsamic vinaigrette 18.

buffalo mozzarella

arugula, grilled figs, tomatoes, extra virgin olive oil, fig vincotto 22.

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 scallions, 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.

calabrese

rigatoni, sausage, nduja, pepperonata, roasted tomatoes, ricotta, pecorino 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.