



SALUMI BOARD.....\$21

- PROSCUITTO DI SAN DANIELE**
Italian dry-cured ham
- SPICY CAPOCOLLO**
Dry-cured pork salume from Italy and Corsica
- MORTADELLA**
Italian ground pork salume from Bologna
- GENOA SALAMI**
Mild Genoa salume seasoned with peppercorns

CHEESE PLATTER.....\$19

- BURRATA & CHERRY TOMATOES**
Seasoned with basil & olive oil
- PECORINO CROTONESE**
Southern Italian hard cheese made from sheep's milk
- PARMIGIANO-REGGIANO**
Classic Italian hard cheese
- GORGONZOLA PICANTE**
Aged blue cheese, soft & sharp

APPETIZERS

- BURRATA & HEIRLOOM TOMATOES.....\$13**
Burrata cheese served with heirloom tomatoes, olive oil & coarse salt
- WHIPPED RICOTTA & TOMATO FIG JAM.....\$10**
Ricotta with honey & coarse black pepper; plum tomato fig jam with thyme, topped with ricotta salata cheese
- SEMOLINA GNOCCHI.....\$14**
Baked in marinara sauce & topped with mozzarella cheese
- MEATBALLS.....\$12**
Beef & veal meatballs served in house-made tomato sauce
- SKILLET SCAMPI.....\$17**
Sautéed shrimp in garlic, shallots, white wine & lemon
- SAUTÉED MUSSELS.....\$16**
Choice of red or white sauce with garlic, olive oil & white wine

SALADS

- ARUGULA SALAD.....\$11**
With shaved mushrooms, pecorino Romano cheese, dressed in lemon & olive oil
- CAESAR SALAD *\$12**
With house-made Caesar dressing, house-made croutons & shaved parmesan cheese
- TORCHIO SALAD\$15**
Chopped salad, shrimp, crispy pancetta, mozzarella, celery, chick peas, cherry tomatoes & red onion in a light red wine vinaigrette dressing

PASTA

Made fresh on premises

- "TORCHIO" PASTA.....\$20**
Torch-shaped pasta with sausage & cremini mushrooms in a brandy, thyme, cream sauce
- FRESH VEGETABLE PAPPARELLE.....\$21**
Asparagus, peas, zucchini & yellow squash in a lemon butter sauce topped with pecorino Romano (Vegetarian, vegan upon request)
- ORECCHIETTE, SAUSAGE & BROCCOLI RABE\$20**
Hot Italian sausage with Basque paprika served in a garlic, tomato oil sauce
- SCALLOPS & FETTUCINE.....\$24**
Fettucine, pan-seared scallops with garlic, butter, white wine, lemon juice, chili flakes & parsley
- BUCATINI PUTTANESCA\$18**
San Marzano plum tomato sauce, anchovies, capers, Gaeta olives (Vegetarian, vegan upon request)
- PASTA PRIMAVERA.....\$21**
Spaghetti with broccoli, zucchini, mushrooms, peas, asparagus & sautéed tomatoes in a light parmesan cream sauce (Vegetarian)
- RIGATONI WITH PLUM TOMATO SAUCE....\$17**
Topped with parmesan cheese & fresh basil (Vegetarian, vegan upon request)
- GIOVANNA'S BOLGONESE.....\$25**
Tagliatelle with bolognese in a parmesan basket
- RADIATORE AL TELEFONO.....\$21**
Radiatore pasta with plum tomato sauce, melted mozzarella & baby meatballs
- SEAFOOD FRA DIAVOLO.....\$27**
Spaghetti with mussels, shrimp & calamari in a spicy red tomato sauce
- BUCATINI ALL'AMATRICIANA.....\$21**
Bucatini in a plum tomato sauce with guanciale, garlic, red onion, chili flakes & pecorino Romano
- GEMELLI & PESTO.....\$19**
Rustic Italian "twin" shaped pasta with pesto, string beans & sautéed potatoes (Vegetarian)
- SPAGHETTI CARBONARA*\$21**
Spaghetti with pancetta, parmesan cheese & egg yolks
- CACIO E PEPE.....\$19**
Spaghetti with pecorino Romano cheese & coarse black pepper (Vegetarian)
- SPAGHETTI WITH GARLIC & OIL.....\$16**
Spaghetti with garlic, olive oil, red pepper flakes & parmesan cheese (Vegetarian)

Add protein: Shrimp \$9, Grilled Chicken \$6, Meatballs \$8

Gluten Free: Penne, Linguine or Spaghetti

ENTREES

- TUSCAN CHICKEN.....\$24**
Seared & roasted boneless half chicken, lemon, garlic, white wine with sautéed broccoli rabe
- SAL'S BRANZINO (Friday & Saturday).....\$32**
Seared with tomatoes, olives, capers, red onion & fennel

SIDES

- BROCCOLI RABE.....\$7**
Sautéed with garlic, oil & red pepper flakes
- ASPARAGUS.....\$7**
Grilled with balsamic reduction.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.*

