

-MEAT & CHEESE-

7. each

26. plate choose 4

PROSCIUTTO DI PARMA
extra virgin olive oil

SOPRESSATA DI CALABRIA
spicy cured sausage

SOPRESSATA DOLCE
sweet cured sausage

NORCINO SALAME
mild salami with Sangiovese

SPANISH CHORIZO
smoked cured
6. each

22. plate choose 4

PARMIGIANO REGGIANO
cow's milk, lavender
truffle honey

GORGONZOLA DOLCE
cow's milk

CACIO DE ROMA
sheep's milk

MANCHEGO DOC
sheep's milk

BEEEMSTER XO
cow's milk

GRAND BOARD \$44

an assortment of our cured meats &cheese,
served with Sardinian FlatBreads,
fig jam, apple mostarda, olives, marcona almonds

-ANTIPASTI-

- CREAMY BURRATA 19-
roasted delicata squash, marcona almonds,
pomegranate seeds, winter truffle honey, evoo
- FRESH MOZZARELLA &
VINE RIPENED TOMATOES 16-
- WHITE TRUFFLE & FONTINA ARANCINI 14-
spicy red chili aioli, chickpea purée
- BAKED CLAMS 18-
sicilian oregano, lemon, white wine
- GRILLED OCTOPUS 29-
spanish chorizo, chick peas, castelvetrano olives,
roasted red pepper emulsion
- CORNMEAL CRUSTED
ARTICHOKE HEARTS 14-
lemon roasted garlic aioli
- CALAMARI FRITTI 19-
lemon caper aioli, marinara
- LEMON PESTO HUMMUS 15-
crispy chick peas, warm sardinian flatbreads,
cucumber, baby carrots
- FONDUE 16-
birra moretti rosso, fontina, gruyère, gouda,
warm onion baguette, apples, grapes
- BAKED SPINACH & ARTICHOKE DIP 15-
warm potato crisps
- MEATBALL SLIDERS 16-
shaved reggiano
- LOBSTER SLIDERS 24-
prosciutto, arugula, oven dried tomatoes
- MUSSELS CRISPY ARTICHOKE 23-
lemon white wine garlic
- FRA DIAVLO MUSSELS 21-
calabrian chili fra diavolo,
crumbled gorgonzola, rustic croustade
- MEATBALLS, CREAMY RICOTTA 14-
birra toasted country bread

ITALIAN NACHOS 16-

warm house made potato chips,
smoked pancetta, hot vinegar peppers,
gorgonzola fonduta
add diced grilled chicken \$8-, chicken milanese \$9-

DINNER MENU

-PIZZA NAPLES-

* Gluten Free Pizza Available \$5 additional

- PROSCIUTTO DI PARMA WHITE PIE, 23.
sun-dried cherries, aged balsamic
- MARGHERITA, 19.
tomato, basil, mozzarella
- SAUSAGE & BROCCOLI RABE, 21.
creamy ricotta
- MEATBALL, 21.
ragu sauce, mozzarella
- FIVE MUSHROOM TRUFFLE, 21.
creamy ricotta, white truffle
- JALAPEÑO WHITE PIE, 21.
jalapeño, fontina, provolone, mozzarella,
pecorino
- DIAVLA, 22.
calabrian chili tomato sauce, pepperoni,
burrata, basil
- SPICY ALA VODKA, 22.
sausage, fresh mozzarella
- BIANCO, 21.
ricotta, mozzarella, parmigiano,
mike's hot honey, baby arugula
- PESTO, 22.
mozzarella, ricotta, basil & arugula pesto,
onions, pistachios

-PASTA-

* Gluten Free Pasta Available \$2 additional

- RIGATONI ALA VODKA 24-
crumbled sausage, shaved reggiano
- RIGATONI RAGU NOVITÁ 28-
meatballs, pork, braised veal & sausage,
basil ricotta
- PENNE & CHICKEN CAPRESE 24-
fresh mozzarella, tomatoes & basil
- CAVATELLI, SWEET & SPICY SAUSAGE 24-
broccoli rabe, toasted pine nuts
- TAGLIATELLE 26-
bay scallops, blistered grape tomatoes, arugula,
roasted garlic, lemon oil
- RADIATORE BOLOGNESE 27-
braised beef short rib, baby sausage meatballs,
cracked pepper mascarpone
- PAPPARDELLE, MAINE LOBSTER 31-
asparagus, leeks, black pepper truffle cream
- BLACK LINGUINE, CHARRED OCTOPUS 30-
calabrian style, guanciale pancetta,
chilies, crispy capers
- FRUTTI DI MARE FRA DIAVOLO 30-
black linguine, jumbo shrimp,
lobster, mussels, clams, calamari
- LINGUINE GAMBERI 30-
jumbo shrimp, toasted garlic & oil,
lemon, sicilian oregano
- CHEESE TORTELLINI 25-
spicy alla vodka, nudja, parmigiano,
stracciatella, sweet basil

-INSALATE-

Add Grilled Chicken (\$8-), Milanese Chicken (\$9-), Baby Shrimp (\$10-)
3 Firecracker Jumbo Shrimp (\$12-), Herb Roasted Salmon Filet (\$15-)

- WILD ARUGULA 17-
poached pears, sun dried cherries, gorgonzola,
spiced pecans, honey balsamic
- ROMAINE HEARTS 16-
creamy rosemary caesar, focaccia croutons
- SUNDAY SALAD 18-
chopped iceberg, soppressata, salami, provolone,
chickpeas, castelvetrano olives,
heirloom tomatoes, red wine vinaigrette
- CHICKEN MILANESE 26-
arugula, oven dried tomatoes, white beans,
prosciutto, parmigiano reggiano

-PESCE-

- NORWEGIAN SALMON 37-
cauliflower puree, braised leeks, tomato confit,
anchovy, pangrattato
- JUMBO SHRIMP SCAMPI 34-
crispy guanciale pancetta,
asparagus & corn risotto
- HOKKAIDO SEA SCALLOPS 39-
lump crab saffron risotto, fennel fronds,
grilled asparagus tips, vanilla brown butter
- BRANZINO ALA PLANCHA 38-
charred haricot vert, rosemary roasted
potatoes, spicy romesco

-CARNE-

- CHICKEN PARMIGIANO 26-
spaghetti pomodoro, fresh mozzarella, pecorino
pesto (ala vodka style upon request)
- ROASTED GARLIC HERB CHICKEN 30-
bourbon smashed sweet potatoes charred
broccolini, rosemary porcini demi
- MARINATED SKIRT STEAK 49-
garlic parmesan fries, basil béarnaise,
arugula, lemon vinaigrette
- BAROLO BRAISED BEEF SHORT RIB 37-
celery root parsnip puree, brussels sprouts,
roasted chestnut demi
- THICK CUT PORK CHOP
SALTIMBOCCA 36-
prosciutto, melted provolone, creamy polenta,
wilted spinach, sangiovese sage pan jus

-SIDES-

- CREAMY FONTINA POLENTA 9-
- TRUFFLE GARLIC
PARMESAN FRIES 9-
- ROASTED CORN, PANCETTA,
ASPARAGUS RISOTTO 9-
- TOASTED GARLIC
BROCCOLI RABE 12-
- SAUTÉED SPINACH 10-