

PASTA

Homemade Lasagna, made with beef and Italian sausage 20.95

or

BUILD YOUR OWN PASTA DISH!

First: Choose from homemade: spaghetti, pappardelle, penne, fettuccini, gnocchi or not so homemade gluten free pasta

Then: Select a sauce from the list below

Marinara	14.95	La rosa	15.95
Aglio & olio	14.95	Alfredo	15.95
Spicy all' arrabbiata	14.95	Bolognese	17.50
Creamy pesto	15.95	Beef Ragù	17.50

Finally: Add any of the following

Meatballs	7.25	Salmon*	8.95
Chicken breast	7.25	Scallops	11.95
Vegetable medley	6.95	Seared tuna*	11.95
Italian sausage	6.25	Clams (1 lb.)	11.95
Eggplant parmigiana	6.25	Veal parmigiano	13.75
Shrimp	9.25	Chicken parmigiana	7.95

Children's Penne with any of the above listed sauces
are available for kids under 12 7.00

Split plate charge 4.00

For parties of 6 or more guests, a 20% service charge will be added

*These items may be served raw or undercooked or may have raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

ANTIPASTI/APPETIZERS

Antipasto Misto	18.50
Prosciutto di Parma, sopressatta, coppa, felino, bresaola, gorgonzola dolce, parmesan, asiago, grape tomato, cornichon, Kalamata olive, pearl-onion, fig	
Peperoncini Farcite (Spicy)	9.95
Jalapeños stuffed with sundried tomato, cream cheese and fresh basil, wrapped in prosciutto di Parma, drizzled with chipotle ranch dressing	
Asiago al Forno	11.25
Oven-baked asiago cheese, roasted red peppers, Italian herbs, ciabatta flat bread	
Lumache Mama Mia (Escargots)	13.95
Six vineyard snails baked in mama's herb butter sauce	
Pane al Aglio	5.95
Cheesy garlic bread with marinara sauce	

INSALATE E BRODO/ SALADS AND SOUP

Caesare	8.50
Romaine lettuce, parmesan, crouton, caesar dressing	
Rucola	8.95
Arugula, gorgonzola, candied walnut, apple, balsamic vinaigrette	
Burrata Caprese	12.95
Burrata, sliced tomato, fresh basil, balsamic reduction	
Spinaci	8.95
Fresh baby spinach, pancetta bacon, boiled egg, red onion, parmesan sprinkle, champagne vinaigrette	
Mista	9.95
Mixed greens, artichoke, caper berry, candied walnut, fresh mozzarella ball, grape tomato, balsamic vinaigrette	
Capre e Pera	9.95
Mixed greens, dried cranberry, spiced pecan, pear, goat cheese, pear vinaigrette	
Brodo del Giorno (Soup of the Day)	Cup 5.50 Bowl 8

Guests who leave no signed credit card slip will be charged 20% gratuity

SECONDI/ENTREES

All our entrées are available Gluten Free;
ask your server for details

Pollo Cacciatore (GF) Slow cooked chicken legs and thigh in a mushroom, pearl onion, white wine sauce, pan-fried polenta, baked tomato, finished with pancetta and croutons	25.00
Costolette di Vitello(GF) Slow braised veal short ribs in a white wine, citrus glaze, creamy polenta and sautéed veggies	32.00
Piccata di Pollo o Vitello Pan-seared chicken breast or veal scaloppini in a lemon-caper butter sauce, pappardelle and sautéed veggies	Chicken 25.00 Veal 31.00
Pollo Morano (GF) Chef Morano's special stuffed chicken breast, garlic parmesan potato puree and sautéed veggies	29.00
Salmone ai Ferri*(GF) Grilled salmon filet with lemon pesto butter, creamy polenta and sautéed veggies	26.00
Osso Buco Nonna Rosa (GF) 1 lb. braised veal shank in a robust red wine rosemary sauce, pan-fried polenta, sautéed veggies	39.00
Fileto di Maiale "Ticino" * Two four ounce pork filets, topped with the secret Ticino sauce, served with pappardelle and baked tomato	29.00
Tonno Scottato * A Pistachio Panko crusted and seared tuna steak topped with a fig puree, served with creamy polenta and mixed vegetables	26.00

Split plate charge 4.00

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PIZZE/PIZZAS

Margherita Mozzarella, tomato sauce, sliced tomato and fresh basil	13.95
Il Diavolo Mozzarella, tomato sauce, chili flakes, Italian sausage, pepperoni, jalapeño	14.95
Carne Mozzarella, tomato sauce, pepperoni, 18 months aged prosciutto di Parma and Italian sausage	15.95
Prosciutto e Fichi Mozzarella, prosciutto di Parma, dried fig topped with arugula and a balsamic reduction drizzle (no tomato sauce)	15.95
IL Greco Mozzarella, pesto sauce, goat cheese, sundried tomato, Kalamata olive, oregano (no tomato sauce)	15.00
Gorgonzola Mozzarella, red onion, gorgonzola, tomato, pancetta bacon, topped with baby spinach and a champagne vinaigrette drizzle (no tomato sauce)	15.95
Funghi Mozzarella, balsamic marinated portobello, button mushroom, parmesan and a drizzle of truffle oil (no tomato sauce)	15.50
Additional Toppings: Basil, bell pepper, extra cheese, garlic, jalapeño, mushroom, black olive, onion, pepperoncini, pineapple, spinach, tomato, ground beef, ham, Italian sausage, pepperoni	1.75
Specialty Toppings: Anchovy, artichoke, chicken breast, goat cheese, gorgonzola, fresh mozzarella, asiago, kalamata olive, pancetta, prosciutto di Parma, sundried tomato	2.25

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