

ANTIPASTI/APPETIZERS

Antipasto Misto (Good for Two) 22.75
 Prosciutto di Parma, cacciatore, coppa, felino, bresaola, borsellino,
 gorgonzola dolce, parmesan, asiago, grape tomato, cornichon,
 Kalamata and Cerignola olives, pearl-onion, fig

Peperoncini Farcite (Spicy) 10.25
 Jalapeños stuffed with sundried tomato, cream cheese and fresh basil,
 wrapped in prosciutto di Parma, drizzled with chipotle ranch dressing

Asiago al Forno 11.95
 Oven-baked asiago cheese, roasted red peppers, Italian herbs,
 ciabatta flat bread

Lumache Mama Mia (Escargots) 14.25
 Six vineyard snails baked in mama's herb butter sauce

Pane al Aglio 7.00
 Cheesy garlic bread with marinara sauce

INSALATE E BRODO/ SALADS AND SOUP

Caesare 9.50
 Romaine lettuce, parmesan, crouton, caesar dressing

Rucola 9.50
 Arugula, gorgonzola, candied walnut, apple, balsamic vinaigrette

Burrata Caprese 13.75
 Burrata, sliced tomato, fresh basil, balsamic reduction

Spinaci 9.50
 Fresh baby spinach, pancetta bacon, boiled egg, red onion,
 parmesan sprinkle, champagne vinaigrette

Mista 10.75
 Mixed greens, artichoke, caper berry, candied walnut, fresh
 mozzarella ball, grape tomato, balsamic vinaigrette

Capre e Pera 10.75
 Mixed greens, dried cranberry, spiced pecan, pear, goat cheese,
 pear vinaigrette

Brodo del Giorno (Soup of the Day) Cup 6.50 Bowl 9.00

PASTA

Homemade Lasagna, made with beef and Italian sausage 21.75

or

BUILD YOUR OWN PASTA DISH!

First, choose from: homemade spaghetti, pappardelle, penne, fettuccini, gnocchi

Seasonal Ravioli (please ask your server)+ 5.00

Gluten Free Pasta + 1.50

Then, select a sauce:

Marinara	16.00	La rosa	16.75
Aglione & olio	16.00	Alfredo	16.75
Spicy all'arrabbiata	16.00	Bolognese	18.25
Creamy pesto	16.75	Puttanesca	18.25

Finally, add any of the following:

Meatballs	7.50	Salmon*	9.50
Chicken breast	7.50	Scallops	12.75
Vegetable medley	7.25	Seared tuna*	9.50
Italian sausage	6.75	Clams (1 lb.)	12.75
Eggplant parmigiana	6.75	Veal parmigiano	14.50
Shrimp	10.50	Chicken parmigiana	8.50

Kids under 12: Penne Pasta with any sauce 8.50

PIZZE/PIZZAS

Margherita	14.75
Mozzarella, tomato sauce, sliced tomato and fresh basil	
Il Diavolo	15.75
Mozzarella, tomato sauce, chili flakes, Italian sausage, pepperoni, jalapeño	
Carne	16.75
Mozzarella, tomato sauce, pepperoni, 18 months aged prosciutto di Parma and Italian sausage	
Prosciutto e Fichi	16.75
Mozzarella, prosciutto di Parma, dried fig topped with arugula and a balsamic reduction drizzle (no tomato sauce)	
IL Greco	15.75
Mozzarella, pesto sauce, goat cheese, sundried tomato, Kalamata olive, oregano (no tomato sauce)	
Gorgonzola	16.75
Mozzarella, red onion, gorgonzola, tomato, pancetta bacon, topped with baby spinach and a champagne vinaigrette drizzle (no tomato sauce)	
Funghi	17.50
Mozzarella, balsamic marinated portobello, button mushroom, parmesan and a drizzle of truffle oil (no tomato sauce)	
Additional Toppings:	1.75
Basil, bell pepper, extra cheese, garlic, jalapeño, mushroom, black olive, onion, pepperoncini, pineapple, spinach, tomato, ground beef, ham, Italian sausage, pepperoni	
Specialty Toppings:	2.25
Anchovy, artichoke, chicken breast, goat cheese, gorgonzola, fresh mozzarella, asiago, kalamata olive, pancetta, prosciutto di Parma, sundried tomato	

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

SECONDI/ENTREES

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

Pollo Cacciatore (GF)	27.00
Slow cooked chicken legs and thigh in a mushroom, pearl onion, white wine sauce, pan-fried polenta, baked tomato, finished with pancetta and croutons	
Costolette di Vitello (GF)	34.00
Slow braised veal short ribs in a white wine, citrus glaze, creamy polenta and sautéed veggies	
Piccata di Pollo o Vitello	Chicken 26.50
Pan-seared chicken breast or veal scaloppini in a lemon-caper butter sauce, pappardelle and sautéed veggies	Veal 33.00
Pollo Morano (GF)	29.00
Chef Morano's special stuffed chicken breast, garlic parmesan potato puree and sautéed veggies	
Salmone ai Ferri* (GF)	29.00
Grilled salmon filet with lemon pesto butter, creamy polenta and sautéed veggies	
Osso Buco Nonna Rosa (GF)	42.00
1 lb. braised veal shank in a robust red wine rosemary sauce, pan-fried polenta, sautéed veggies	
Fileto di Maiale "Ticino" *	31.00
Two four ounce pork filets, topped with the secret Ticino sauce, served with pappardelle and baked tomato	
Tonno Scottato *	29.50
A Pistachio Panko crusted and seared tuna steak topped with a balsamic-fig reduction, served with creamy polenta and sauteed vegetables	
Split plate charge	4.00

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