

ANTIPASTI/APPETIZERS

Antipasto Misto (Good for Two) 26.00
Assorted Italian cold cuts and cheeses, grape tomato, cornichon,
Kalamata olives, pearl-onion, fig

Peperoncini Farcite (Spicy) 12.00
Jalapeños stuffed with sundried tomato, cream cheese and fresh basil,
wrapped in prosciutto di Parma, drizzled with chipotle ranch dressing

Asiago al Forno 13.50
Oven-baked asiago cheese, roasted red peppers, Italian herbs,
ciabatta flat bread

Lumache Mama Mia (Escargots) 16.00
Six vineyard snails baked in mama's herb butter sauce

Pane al Aglio 7.50
Cheesy garlic bread with marinara sauce

INSALATE E BRODO/ SALADS AND SOUP

Caesare 11.00
Parmesan, crouton, caesar dressing

Rucola 11.00
Arugula, gorgonzola, candied walnut, apple, balsamic vinaigrette

Barbabietole e Burrata 15.00
Burrata cheese, cinnamon roasted beets, arugula, grape tomato,
ground pistachio, vanilla fig puree

Spinaci 11.00
Fresh baby spinach, pancetta bacon, boiled egg, red onion,
parmesan sprinkle, champagne vinaigrette

Mista 12.50
Mixed greens, artichoke, caper berry, candied walnut, fresh
mozzarella ball, grape tomato, balsamic vinaigrette

Capre e Pera 12.50
Mixed greens, dried cranberry, spiced pecan, pear, goat cheese,
pear vinaigrette

Brodo del Giorno (Soup of the Day) Cup 6.50 Bowl 9.50

Build your own Pasta

Choose a house made pasta:

Spaghetti, pappardelle, penne, fettuccini, gnocchi,
Seasonal Ravioli (+5) , Gluten free Penne (+2)

Select a sauce:

Marinara	18.00	La rosa	19.00
Scampi	18.00	Alfredo	19.00
Spicy all' arrabbiata	18.00	Bolognese	21.00
Creamy pesto	19.00	Wild Mushroom Cream	21.00

Finally, add any of the following:

Meatballs (3)	8.00	Salmon*	10.00
Chicken breast	8.00	Scallops	15.00
Vegetable medley	9.00	Seared tuna*	14.00
Italian sausage	7.00	Clams (lb.)	13.50
Eggplant parmigiana	8.75	Veal parmigiano	15.50
Shrimp	12.00	Chicken parmigiana	9.00

Kids under 12: Penne Pasta with any sauce 8.50

Split plate charge 5.00 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

SECONDI/ENTREES

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

Pollo Cacciatore (GF)	30.00
Slow cooked chicken legs and thigh in a mushroom, pearl onion, white wine sauce, pancetta, croutons, potato dauphinoise, baked tomato	
Costolette di Vitello (GF)	40.00
Slow braised veal short ribs in a white wine, citrus jus, pappardelle pasta, baked tomato	
Piccata di Pollo o Vitello	Chicken 28.00
Pan-seared chicken breast or veal scaloppini in a lemon-caper butter sauce, pappardelle and sautéed veggies	Veal 35.00
Osso Buco Nonna Rosa (GF)	45.00
1 lb. braised veal shank in a robust red wine rosemary sauce, potato dauphinoise, baked tomato	
Salmone ai Ferri *	35.00
Pan fried Sockeye salmon, arugula caper pesto, lemon pepper couscous, sautéed veggies	
Tonno Scottato *	36.00
Seared pistachio crusted ahi tuna, blood orange balsamic reduction, citrus couscous, sauteed vegetables	

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PIZZE/PIZZAS

Margherita	17.00
Mozzarella, tomato sauce, sliced tomato and fresh basil	
Il Diavolo	18.00
Mozzarella, tomato sauce, chili flakes, Italian sausage, pepperoni, jalapeño	
Carne	19.00
Mozzarella, tomato sauce, pepperoni, 18 months aged prosciutto di Parma and Italian sausage	
Prosciutto e Fichi	19.00
Mozzarella, prosciutto di Parma, dried fig topped with arugula and a balsamic reduction drizzle (no tomato sauce)	
Il Greco	18.00
Mozzarella, pesto sauce, goat cheese, sundried tomato, Kalamata olive, oregano (no tomato sauce)	
Affumicata	19.00
Smoked mozzarella, smoked pork shoulder, black forest ham, roasted red peppers, red onion, garlic	
Funghi Selvatico	20.00
Mozzarella, balsamic marinated portobello, button mushroom, assorted wild mushroom, parmesan and 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:	2.50
Anchovy, artichoke, chicken breast, goat cheese, gorgonzola, fresh mozzarella, asiago, kalamata olive, pancetta, prosciutto di Parma, sundried tomato	

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