

## ANTIPASTI/APPETIZERS

|                                                                                                                                             |           |
|---------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Antipasto Misto (Good for Two)</b>                                                                                                       | <b>29</b> |
| Assorted Italian cold cuts and cheeses, grape tomato, cornichon, Kalamata olives, pearl-onion, vanilla fig jam                              |           |
| <b>Peperoncini Farcite (Spicy)</b>                                                                                                          | <b>16</b> |
| Jalapeños stuffed with sundried tomato, cream cheese and fresh basil, wrapped in prosciutto di Parma, drizzled with chipotle ranch dressing |           |
| <b>Asiago al Forno</b>                                                                                                                      | <b>16</b> |
| Oven-baked asiago cheese, roasted red peppers, Italian herbs, ciabatta flat bread                                                           |           |
| <b>Lumache Mama Mia (Escargots)</b>                                                                                                         | <b>19</b> |
| Six vineyard snails baked in mama's herb butter sauce                                                                                       |           |
| <b>Grissini</b>                                                                                                                             | <b>13</b> |
| Homemade Italian herb breadsticks with marinara                                                                                             |           |

## INSALATE E BRODO/ SALADS AND SOUP

|                                                                                                                 |           |
|-----------------------------------------------------------------------------------------------------------------|-----------|
| <b>Caesare</b>                                                                                                  | <b>14</b> |
| Romaine lettuce, parmesan, crouton, caesar dressing                                                             |           |
| <b>Rucola</b>                                                                                                   | <b>14</b> |
| Arugula, gorgonzola, candied walnut, apple, balsamic vinaigrette                                                |           |
| <b>Burrata Caprese</b>                                                                                          | <b>17</b> |
| Burrata Cheese, heirloom cherry tomato, basil leaf, balsamic reduction                                          |           |
| <b>Spinaci</b>                                                                                                  | <b>14</b> |
| Fresh baby spinach, pancetta bacon, boiled egg, red onion, parmesan sprinkle, champagne vinaigrette             |           |
| <b>Mista</b>                                                                                                    | <b>15</b> |
| Mixed greens, artichoke, caper berry, candied walnut, fresh mozzarella ball, grape tomato, balsamic vinaigrette |           |
| <b>Capre e Pera</b>                                                                                             | <b>15</b> |
| Mixed greens, dried cranberry, spiced pecan, pear, goat cheese, pear vinaigrette                                |           |
| <b>Brodo del Giorno (Soup of the Day)</b>                                                                       | <b>11</b> |

# PASTA

(All pasta garnished with parmesan and parsley)

Homemade beef and sausage Lasagna (House Specialty)

30

## BUILD YOUR OWN PASTA

Choose a house made pasta:

Spaghetti, Pappardelle, Penne, Fettuccini, Gnocchi

Seasonal Ravioli (+6), Gluten Free Penne (+2)

## Select a Sauce:

|                         |    |                      |    |
|-------------------------|----|----------------------|----|
| Pork Shoulder Carbonara | 29 | Marinara             | 24 |
| Alfredo                 | 26 | Spicy all'Arrabbiata | 25 |
| La Rosa                 | 26 | Bolognese            | 29 |
| Pesto Cream             | 26 | Herb Lemon Butter    | 24 |

## Additions:

|                        |    |                  |    |
|------------------------|----|------------------|----|
| Meatball (1)           | 4  | Shrimp           | 12 |
| Chicken breast         | 8  | Scottish Salmon* | 14 |
| Italian sausage (link) | 7  | Scallops         | 15 |
| Chicken parmigiana     | 9  | Seared Tuna*     | 14 |
| Eggplant parmigiana    | 9  | Clams (1 lb.)    | 14 |
| veal Parmigiana        | 16 | vegetable Medley | 9  |

Kids under 12: Penne Pasta with any sauce 10

Split plate charge 5.00

For parties of 5 or more guests, a 20% service charge will be added

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, and Wheat. Please notify staff for more information about these ingredients.

# PIZZE/PIZZAS

(All Pizzas are 12" in diameter)

**Margherita** 21

Mozzarella, tomato sauce, sliced tomato, fresh basil

**Il Diavolo** 23

Mozzarella, tomato sauce, Calabrese, pepperoni,  
jalapeño, Calabrian chili oil

**Carne** 24

Mozzarella, tomato sauce, pepperoni, 18-month prosciutto  
di Parma, Italian sausage

**Gorgonzola** 25

Mozzarella, red onion, gorgonzola, tomato, pancetta,  
raw baby spinach tossed with champagne vinaigrette  
(no tomato sauce)

**Prosciutto e Fichi** 24

Mozzarella, prosciutto di Parma, dried fig topped with  
arugula and balsamic reduction drizzle (no tomato sauce)

**Affumicata** 24

Smoked mozzarella, smoked pork shoulder, ham, roasted  
red peppers, red onion, garlic

**Funghi Selvatico** 25

Mozzarella, balsamic marinated portobello, button mushroom,  
assorted wild mushrooms, parmesan and truffle oil  
(no tomato sauce)

**Additional Toppings:** 2

Basil, bell pepper, extra cheese, garlic, jalapeño, mushroom,  
black olive, onion, pepperoncini, pineapple, spinach, tomato,  
ground beef, ham, Italian sausage, pepperoni

**Specialty Toppings:** 3

Anchovy, artichoke, asiago, calabrese, chicken breast, goat cheese,  
gorgonzola, fresh mozzarella, kalamata olive, pancetta,  
prosciutto di Parma, smoked pork shoulder, sundried tomato

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## SECONDI/ENTREES

### Piccata Milanese di Pollo o Vitello

Breaded and Pan-seared chicken breast or veal scaloppini in a lemon-caper butter sauce, pappardelle pasta, sautéed veggies

Chicken 31

Veal 38

### Pollo Cacciatore (GF)

Slow cooked chicken legs and thigh in a mushroom, pearl onion, white wine sauce, pancetta, croutons, pan-fried polenta, broccolini

35

### Maiale ai Funghi (GF)

Sliced Berkshire pork tenderloin sautéed in a wild mushroom cream sauce, fried gnocci, baked tomato

40

### Ossobuco Nonna Rosa (GF)

1 lb. braised veal shank in a robust red wine rosemary sauce, rosemary garlic mashed potato, broccolini

54

### Salmone ai Ferri\* (GF)

Pan fried Wester Ross Scottish salmon, arugula caper pesto butter, creamy polenta, olive oil preserved sun dried tomato, asparagus

40

### Tonno Scottato\*

Seared pistachio crusted ahi tuna, blood orange balsamic reduction, lemon basil tricolore orzo, sautéed veggies

37

Split plate charge 5.00

\*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

# *Dolci/Desserts*

## *Homemade Panna Cotta*

*A custard made with cream and honey,  
topped with a mixed berry sauce*

## *Homemade Tiramisu*

*Ladyfingers delicately dipped in coffee, eggs, mascarpone masterly  
blended and perfumed with a hint of Licor 43 and coffee liqueur*

## *Homemade Cannoli*

*Four mini cannoli filled with a vanilla, orange, chocolate, mascarpone  
cream on a mixed berry coulis and topped with whipped cream*

## *Gelati*

*3 Scoops*

## *Pistachio*

## *Salty Caramel*

## *Amaretto*

## *Raspberry*

**\$11.00**

*illy Café*    **\$3.50**

*Espresso*    **\$4.00**

*Latte or Cappuccino*    **\$4.50**

*Homemade Limoncello*    **\$9.00**