

ANTIPASTI/APPETIZERS

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

INSALATE E BRODO/ SALADS AND SOUP

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

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

Maiale ai Porcini (GF)

Sliced Berkshire pork tenderloin sauteed in a rich porcini cream sauce,
rosemary garlic mashed potato, baked tomato

40

Piccata di Pollo o Vitello

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, baked tomato

35

Ossobuco Nonna Rosa (GF)

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

54

Salmone ai Ferri* (GF)

Pan fried Wester Ross Scottish salmon, arugula caper pesto,
tomato coulis, creamy polenta, sautéed spinach

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