

ANTIPASTI/APPETIZERS

Antipasto Misto (Good for Two) 26
 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) 14
 Jalapeños stuffed with sundried tomato, cream cheese and fresh basil,
 wrapped in prosciutto di Parma, drizzled with chipotle ranch dressing

Asiago al Forno 14
 Oven-baked asiago cheese, roasted red peppers, Italian herbs,
 ciabatta flat bread

Lumache Mama Mia (Escargots) 17
 Six vineyard snails baked in mama's herb butter sauce

Pane al Aglio 8.5
 Cheesy garlic bread with marinara sauce

INSALATE E BRODO/ SALADS AND SOUP

Caesare 12.5
 Romaine lettuce, parmesan, crouton, caesar dressing

Rucola 12.5
 Arugula, gorgonzola, candied walnut, apple, balsamic vinaigrette

Barbabietole E Burrata 16
 Burrata Cheese, cinnamon roasted beets, arugula, grape tomato, ground pistachio,
 vanilla fig puree

Spinaci 12.5
 Fresh baby spinach, pancetta bacon, boiled egg, red onion,
 parmesan sprinkle, champagne vinaigrette

Mista 14
 Mixed greens, artichoke, caper berry, candied walnut, fresh
 mozzarella ball, grape tomato, balsamic vinaigrette

Capre e Pera 14
 Mixed greens, dried cranberry, spiced pecan, pear, goat cheese,
 pear vinaigrette

Brodo del Giorno (Soup of the Day) Cup 6.50 Bowl 10

PASTA

(All Pasta garnished with parmesan and parsley)

Homemade Lasagna, made with beef and Italian sausage 25

BUILD YOUR OWN PASTA DISH!

First, choose from:

homemade spaghetti, pappardelle, penne, fettuccini, gnocchi, Seasonal Ravioli +7,
Gluten Free Pasta+ 2

Then, select a sauce:

Marinara	20	La rosa	27
Aglione & olio	20	Alfredo	27
Spicy all'arrabbiata	20	Bolognese	24
Creamy pesto	27	Puttanesca	23

Finally, add any of the following:

Meatballs (1)	8	Salmon*	10
Chicken breast	8	Scallops	15
Vegetable medley	9	Seared tuna*	14
Italian sausage	7	Clams (1 lb.)	13.5
Eggplant parmigiana	8.75	Veal parmigiano	15.5
Shrimp	12	Chicken parmigiana	9

Kids under 12: Penne Pasta with any sauce 9

*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

PIZZE/PIZZAS

Margherita	19
Mozzarella, tomato sauce, sliced tomato and fresh basil	
Il Diavolo	20
Mozzarella, tomato sauce, chili flakes, Italian sausage, pepperoni, jalapeño	
Carne	21
Mozzarella, tomato sauce, pepperoni, 18 months aged prosciutto di Parma and Italian sausage	
Prosciutto e Fichi	21
Mozzarella, prosciutto di Parma, dried fig topped with arugula and a balsamic reduction drizzle (no tomato sauce)	
IL Greco	19
Mozzarella, pesto sauce, goat cheese, sundried tomato, Kalamata olive, oregano (no tomato sauce)	
Affumicata	21
Smoked mozzarella, smoked pork shoulder, black forest ham, roasted red peppers, red onion, garlic	
Funghi Selvatico	22
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, 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

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SECONDI/ENTREES

Pollo Cacciatore Bianco

Slow braised chicken legs and thigh in a mushroom, pearl onion, white wine sauce, pancetta, croutons, potato dauphinoise, baked tomato

32

Piccata di Pollo o Vitello

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

Chicken	29
Veal	36

Costolette di Vitello

Slow braised veal short ribs in a white wine, citrus Jus, pappardelle pasta, baked tomato

42

Osso Buco Nonna Rosa (GF)

1 lb. braised veal shank in a robust red wine rosemary sauce, potato dauphinoise, baked tomato

47

Salmone ai Ferri*

Pan fried Sockeye salmon, arugula caper pesto, lemon caper couscous, sautéed veggies

36

Tonno Scottato*

Seared pistachio crusted ahi tuna, blood orange balsamic reduction, citrus couscous, sautéed veggies

36

Split plate charge	5.00
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