ANTIPASTI TIMBALLO

thinly sliced eggplant,
stuffed with goat
cheese, roasted
peppers, and artichokes
topped with fig balsamic

13

MOZZARELLA DI BUFALA

imported Bufala served over wild baby arugula, roasted walnuts and raisins topped with balsamic and lemon citrus vinaigrette

13

CAESAR

romaine hearts, caesar dressing, homemade croutons

11

ANTIPASTO

platter of salami and cheese served with fig jam, olives, roasted peppers, roasted walnuts

17 Salsiccia

homemade chicken sausage stuffed with goat cheese over grilled artichoke hearts

13

CALAMARI

marinated grilled calamari over roasted potatoes and cannelini beans, pistachio pesto



PRIMI

All pastas are homemade Substitute Gluten Free 3

ORECCHIETTE

chicken sausage, cherry tomato, olives, capers in white wine sauce

21

BUCATINI

ALL'AMATRICIANA

guanciale, pecorino cheese, tomato, onions

21

PAPPARDELLE

wild mushrooms, white wine sauce, Parmigiana, truffle oil

21

FETTUCCINE

beef bolognese made with carrots, celery, onions, tomato and parsley topped with Parmigiana

21

PACCHERI

crab meat, olive oil, cherry tomato, garlic, white wine sauce

23

SECONDI Pollo parmigiana

lightly breaded organic chicken breast pan seared topped with light tomato sauce, fresh mozzarella over paccheri aglio e olio

27

BRANZINO

fish filet, olives, capers, tomatoes with fettuccine lemon sauce

29

COSTOLA

Black Angus short rib, slowly cooked with red wine reduction, caramelized onions over fregola

31

CAPESANTE

pan seared jumbo scallops served over lemon risotto topped

29

CONTORNI

CAVOLETTI

roasted Brussels sprouts with truffle vinaigrette

7

GRIGLIATI VERDURE

Italian zucchini, eggplant, red bell pepper and roasted potatoes

9

15