

ANTIPASTI

COZZE YOUR WAY*

FRESH MUSSELS WITH CHOICE OF SAUCE (ADD FRA DIAVOLO \$4)

- ∞ POSILLIPO - GARLIC, SHALLOTS, HOUSE MADE RED SAUCE 10/18
- ∞ BIANCO - GARLIC, WHITE WINE 9/16

STUFFED EGGPLANT 16

ROASTED EGGPLANT, SUNDRIED TOMATO, SWEET PEPPERS, BASIL, PARM,
PINE NUTS, EXTRA VIRGIN OLIVE OIL

CROSTINI TRIO ∅ 12

GRILLED BREAD, WHIPPED GOAT CHEESE, LOCAL HONEY, SEA SALT,
BUTTERNUT SQUASH PUREE, MAPLE SYRUP, ALMOND, CLASSIC BRUSCHETTA

CRISPY ARTICHOKEs ∅ 9/16

LIGHTLY FRIED ARTICHOKEs, PECORINO, LEMON ZEST, ROASTED
RED PEPPER PESTO

CALAMARI FRITTI* 9/16

FRIED CALAMARI (ADD FRA DIAVOLO \$4)

ANTIPASTI BOARD*GF 11/19

ASSORTED MEATS & CHEESES, OLIVES, MARINATED TOMATO & ARTICHOKEs

MOZZARELLA FRITTA 8/11

HOUSE MADE FRIED MOZZARELLA TRIANGLES

SHRIMP COCKTAIL* GF 18

JUMBO SHRIMP (4), COCKTAIL SAUCE

CRAB CAKES* 7/13

CHERRY PEPPER AIOLI ON THE SIDE

CECI FARINATA 8/15

PAN FRIED CHICKPEA FRITTER, LEMON BASIL MASCARPONE, SEA SALT

ARANCINI 7/13

RICE BALLS STUFFED WITH MOZZ, TOMATO SAUCE ON THE SIDE

STEAMED CLAMS* 11/19

GARLIC, WHITE WINE (ADD FRA DIAVOLO \$4)

BURRATA ∅ 8/15

LOCAL BURRATA, HONEY, FIG JAM, CRUSHED PISTACHIOS, SEA SALT

∅ CONTAINS NUTS GF - GLUTEN-FREE DF - DAIRY FREE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



INSALATE

ADD GRILLED PROTEIN: CHICKEN * (8), SHRIMP* (9), SALMON* (10), STEAK* (11)

WINTER SALAD  8/16
BABY SPINACH, SWEET APPLE, ROASTED CARROT, GORGONZOLA, ALMOND
DUST, ROSEMARY LEMON DRESSING

KALE TAHINI SALAD  8/16
KALE, ROASTED BEETS, COUSCOUS, GOAT CHEESE, ROASTED SUNFLOWER
SEEDS, TAHINI VINAIGRETTE

MIXED GREEN SALAD ^{GF} 8/13
SPRING MIX GREENS, CUCUMBER, RED ONION, CHERRY TOMATO,
HOUSE VINAIGRETTE

INSALATA DEL CAESAREO 7/11
CLASSIC CAESAR SALAD

SCALLOP SALAD * ^{GF} 24
BABY ARUGULA, CRISPY BACON LARDONS, POACHED EGG, MISO
LEMON VINAIGRETTE, PAN-SEARED U10 SCALLOPS

BRUSSELS SPROUT SALAD  8/15
SHAVED BRUSSELS SPROUTS, PANCETTA, CANDIED WALNUTS, PICKLED
RED ONION, WHIPPED RICOTTA, CITRUS VIN

DRESSING: WHITE BALSAMIC VINAIGRETTE, CAESAR, LEMON VINAIGRETTE,
TAHINI VINAIGRETTE, ROSEMARY LEMON VINAIGRETTE

 CONTAINS NUTS

GF - GLUTEN-FREE

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PASTA E PESCE

SPAGHETTI MEDITERRANEO	11/22
HEIRLOOM TOMATO, OLIVE BLEND, SLICED GARLIC, CAPERS, BASIL	
LINGUINE CON LE VONGOLE *	15/28
LITTLENECK CLAMS, GARLIC, SHALLOT, WHITE WINE, HERBS	
CACIO E PEPE	11/20
FRESH PAPPARDELLE, MUSHROOMS, PARMESAN, TRUFFLE OIL, CRACKED BLACK PEPPER	
PENNE ALLA VODKA	11/19
CLASSIC PENNE WITH VODKA SAUCE	
BUCATINI ALLA BOLOGNESE *	13/24
HOUSE MADE BOLOGNESE, PARMESAN, BASIL	
FREGOLA SARDA	15/30
FREGOLA, COCKLES, SCALLOPS, MUSSELS, CALAMARI, WHITE WINE, LEMON, GARLIC, HERB BLEND	
PESTO CALABRESE	13/25
RIGATONI, CALABRIAN CHILE PESTO (MEDIUM SPICY), PECORINO, BASIL	
SALMON * GF	14/26
PAN SEARED SALMON, BRANDY DIJON CREAM SAUCE. SEASONAL VEG, MASHED POTATO	
SHRIMP SCAMPI *	15/27
SHRIMP, LINGUINI, GARLIC, OLIVE OIL, PARSLEY, LEMON, CILANTRO	
CIOPPINO *	14/25
SEAFOOD STEW, ROASTED TOMATO, CLAMS, MUSSELS, SHRIMP, MARKET FISH	
ADD FRA DIAVOLO (\$4) ADD LINGUINI (\$5)	
U-10 SCALLOPS * GF	36
PAN SEARED SCALLOPS, SWEETCORN RISOTTO, APPLEWOOD SMOKED BACON, SAUTEED SNAP PEAS	
VEGAN BOLOGNESE GF, VEGAN	12/21
IMPOSSIBLE BEEF, ROASTED TOMATO SOFRITO, SHALLOTS, ROASTED GARLIC, BASIL, GLUTEN-FREE PENNE	

GLUTEN FREE PASTA AVAILABLE UPON REQUEST - \$2

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POLLO E CARNE

POLLO DEL PRIMO * BONELESS BREAST OF CHICKEN, SAUSAGE, ROASTED PEPPERS, HOT CHERRY PEPPERS, BALSAMIC REDUCTION SERVED WITH BROCCOLI RABE AND MASHED POTATO	13/24
POLLO MARTINI LEMON AND WHITE WINE SAUCE, REGGIANO CHEESE SERVED WITH SPINACH AND MASHED POTATO	13/24
CHICKEN PARMIGIANA * BREADED, FRESH MOZZARELLA, HOUSE MADE TOMATO SAUCE OVER PENNE	13/24
CHICKEN MARSALA * BONELESS BREAST OF CHICKEN, MARSALA WINE SAUCE, MUSHROOM MÉLANGE, SERVED WITH BROCCOLI RABE AND MASHED POTATO	13/24
BRAISED LAMB SHANK PARSNIP PUREE, ROASTED MUSHROOM, CRISPY CARROT, FRIED ROSEMARY	32
SALTIMBOCCA DI VITELLO * VEAL POUNDED THIN WITH PROSCIUTTO, SAGE, FONTINA CHEESE, SHERRY WINE SAUCE SERVED WITH SPINACH AND MASHED POTATO	15/27
BONELESS SHORT RIBS *GF BONELESS BRAISED SHORT RIBS OVER MASHED POTATOES WITH DEMI-GLACE SAUCE	14/26
PORK CHOP BONE-IN PORK CHOP, TRUFFLE RISOTTO, PORCINI MUSHROOM, CRISP ONION	35

CONTORNI (SIDES)

SAUTÉED SPINACH, MUSHROOMS, MASHED POTATOES, FRENCH FRIES	7
TRUFFLE PARMESAN FRIES	12

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