

ANTIPASTI

COZZE YOUR WAY*

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

- ∞ POSILLIPO - GARLIC, SHALLOTS, HOUSE MADE RED SAUCE 11/19
- ∞ BIANCO - GARLIC, WHITE WINE 10/17

RAW BAR*

- OYSTERS MP
- LITTLE NECK CLAMS 2EA
- SHRIMP COCKTAIL (4) 19

STUFFED EGGPLANT ∅

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

11/17

BRUSCHETTA TRIO

TRADITIONAL BRUSCHETTA - TOMATO COMPOTE, ROSEMARY BALSAMIC, GOAT CHEESE - WHIPPED BURRATA, BASIL PESTO

13

CRISPY ARTICHOKEs ∅

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

10/17

CALAMARI FRITTI*

FRIED CALAMARI (ADD FRA DIAVOLO \$4)

10/17

ANTIPASTI BOARD*GF

ASSORTED MEATS & CHEESES, OLIVES, MARINATED TOMATO & ARTICHOKEs

12/20

MOZZARELLA FRITTA

HOUSE MADE FRIED MOZZARELLA TRIANGLES

9/12

CRAB CAKES *

CHERRY PEPPER AIOLI ON THE SIDE

8/14

LAMB LOLLIPOPS* ∅ GF (3)

NEW ZEALAND LAMB, RED WINE REDUCTION, TOASTED PISTACHIO, HERB BLEND

20

ARANCINI

HOUSE MADE RICE BALLS STUFFED WITH PARM, MOZZ, PECORINO, PROVOLONE OVER BASIL PESTO, TOPPED WITH PARM CRISP, BALSAMIC REDUCTION

8/14

STEAMED CLAMS*

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

12/20

BURRATA ∅

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

9/16

FRIED MEATBALLS *(3)

HOUSE MADE MEATBALLS, RED SAUCE, HERBED RICOTTA, BASIL PESTO, PARM

16

CRISPY BRUSSEL SPROUTS GF

CRISPY BRUSSEL SPROUTS, PANCETTA, PICKLED RED ONION, GOAT CHEESE, BALSAMIC REDUCTION

7/14

∅ CONTAINS NUTS GF - GLUTEN-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 ∅ 9/17

BABY SPINACH, SWEET APPLE, ROASTED CARROT, GORGONZOLA, ALMOND DUST, ROSEMARY LEMON DRESSING

MIXED GREEN SALAD GF 9/14

SPRING MIX GREENS, CUCUMBER, RED ONION, CHERRY TOMATO, HOUSE VINAIGRETTE

INSALATA DEL CAESAREO 8/12

CLASSIC CAESAR SALAD

SCALLOP SALAD * GF 25

BABY ARUGULA, CRISPY BACON LARDONS, POACHED EGG, MISO LEMON VINAIGRETTE, PAN-SEARED U10 SCALLOPS

FALL CHOPPED SALAD ∅ GF 9/16

CHOPPED KALE AND ARUGULA, ROASTED RED ONION, CRUSHED HAZELNUTS, DRIED CHERRIES, AGED CHEDDAR, CIDER VINAIGRETTE

DRESSING: WHITE BALSAMIC VINAIGRETTE,

CAESAR,

LEMON VINAIGRETTE,

ROSEMARY LEMON VINAIGRETTE

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PASTA E PESCE

SPAGHETTI MEDITERRANEO	12/23
HEIRLOOM TOMATO, OLIVE BLEND, SLICED GARLIC, CAPERS, BASIL	
LINGUINE CON LE VONGOLE *	16/29
LITTLENECK CLAMS, GARLIC, SHALLOT, WHITE WINE, HERBS	
CACIO PEPE AI FUNGHI	12/21
FRESH PAPPARDELLE, MUSHROOMS, PARMESAN, TRUFFLE OIL, CRACKED BLACK PEPPER	
PENNE ALLA VODKA	12/20
CLASSIC PENNE WITH VODKA SAUCE	
BUCATINI ALLA BOLOGNESE *	14/25
HOUSE MADE BOLOGNESE, PARMESAN, BASIL	
FETTUCINI E BROCCOLI RABE *Ø	14/26
BROCCOLI PESTO, HOT ITALIAN SAUSAGE, SAUTEED BROCCOLI RABE, PECORINO, TOASTED PIGNOLIAS	
SALMON * GF	15/27
PAN SEARED SALMON, BRANDY DIJON CREAM SAUCE. SEASONAL VEG, MASHED POTATO	
SHRIMP SCAMPI *	16/28
SHRIMP, LINGUINI, GARLIC, OLIVE OIL, PARSLEY, LEMON, HERB BLEND	
CIOPPINO *	15/26
SEAFOOD STEW, ROASTED TOMATO, CLAMS, MUSSELS, SHRIMP, MARKET FISH	
ADD FRA DIAVOLO (\$4) ADD LINGUINI (\$5)	
U-10 SCALLOPS * GF	37
PAN SEARED SCALLOPS, SPAGHETTI SQUASH, BUTTERNUT PUREE, SWEET CORN, CRISPY SHALLOTS, HERBS	
VEGAN BOLOGNESE GF, VEGAN	13/22
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 *	14/25
BONELESS BREAST OF CHICKEN, SAUSAGE, ROASTED PEPPERS, HOT CHERRY PEPPERS, BALSAMIC REDUCTION SERVED WITH BROCCOLI RABE AND MASHED POTATO	
POLLO MARTINI *	14/25
LEMON AND WHITE WINE SAUCE, REGGIANO CHEESE SERVED WITH SPINACH AND MASHED POTATO	
CHICKEN PARMIGIANA *	14/25
BREADED, FRESH MOZZARELLA, HOUSE MADE TOMATO SAUCE OVER PENNE	
CHICKEN MARSALA *	14/25
BONELESS BREAST OF CHICKEN, MARSALA WINE SAUCE, MUSHROOM MÉLANGE, SERVED WITH BROCCOLI RABE AND MASHED POTATO	
PORK OSSO BUCCO * GF	32
16 OZ RED WINE BRAISED PORK SHANK, GARLIC MASH, SAUTEED MUSHROOMS	
SALTIMBOCCA DI VITELLO *	16/28
VEAL POUNDED THIN WITH PROSCIUTTO, SAGE, FONTINA CHEESE, SHERRY WINE SAUCE SERVED WITH SPINACH AND MASHED POTATO	
BONELESS SHORT RIBS * GF	15/27
BONELESS BRAISED SHORT RIBS OVER MASHED POTATOES WITH DEMI-GLACE SAUCE	
FILET MIGNON * GF	40
8 OZ CAB CENTER CUT FILET MIGNON, CREAMY GORGONZOLA SAUCE, ROASTED BRUSSEL SPROUTS, ROASTED POTATO	

CONTORNI (SIDES)

BRUSSEL SPROUTS, SAUTÉED SPINACH, MUSHROOMS, MASHED POTATOES, FRENCH FRIES	8
TRUFFLE PARMESAN FRIES	13

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