



ANTIPASTI

VITELLO TONNATO* chilled sliced veal loin, salsa di tonno, caperberries, radicchio, arugula	21
BRUSCHETTA BURRATA BOARD whipped burrata, pesto, tomato & basil, fig preserve, vin cotto, grilled ciabatta bread	18
MOZZARELLA FRITTA breaded whole milk mozzarella, parmesan, tomato sauce	15
CALAMARI Calabrian chili peppers, garlic aioli, marinara	17
MEATBALLS slow-braised beef, pork, veal, burrata, Grana Padano, marinara	18
MELANZANE ricotta stuffed eggplant, basil, tomato sauce, burrata	16

INSALATE

ITALIAN CHOPPED romaine, iceberg, arugula, radicchio, bell peppers, onions, cured meats, cheeses, tomatoes, pepperoncini, Italian dressing	16
CAESAR* romaine, baby kale, parmesan crisp, Caesar dressing, focaccia croutons	15
CAPRESE burrata, heirloom tomatoes, basil oil, extra virgin olive oil	16

ZUPPA

MINISTRONE root vegetables, pesto, borlotti beans, grilled ciabatta bread	11
--	----

PIZZE

MARGHERITA San Marzano sauce, roasted tomatoes, fresh mozzarella, basil	17
CALABRESE San Marzano sauce, fennel sausage, meatballs, pepperoni, mozzarella	18

CHEF'S SELECTION seasonally-inspired creations	18
--	----

SECONDI

SCALOPPINE DI VITELLO veal loin, capers, lemon, parsley, spaghetti	38
PAN ROASTED BRANZINO creamed spinach, confit herbed potato, red and yellow pepper sauce	42

ROASTED HALF CHICKEN MARSALA whipped potatoes, roasted mushrooms, shallots, marsala wine reduction	36
---	----

COSTATA DI MANZO* 16oz bone-in ribeye, garlic butter, crispy potatoes, roasted onions	54
--	----

GRILLED SALMON* spicy tomato sauce, capers, herbs, asparagus tips, grilled lemon, arugula, fennel frond salad	35
---	----

POLLO ALLA PARMIGIANA breaded chicken breast, San Marzano sauce, mozzarella, basil, spaghetti	32
--	----

VITELLO AL PARMIGIANO* 10oz bone-in veal chop, burrata, spaghetti, marinara	48
--	----

PASTE

gluten-free pasta	3
BUCATINI DUCK SUGO truffles, parmesan, herbs	34

PORCINI & SAUSAGE RAGÙ hand cut pappardelle, green cerignola olives, pecorino	29
--	----

PACCHERI FRUTI DI MARE seafood ragu, scallops, shrimp baby octopus, pangrattato	33
--	----

STROZZAPRETI BOLOGNESE veal, pork, beef, ricotta salata, chives	29
---	----

SPAGHETTI POMODORO San Marzano sauce, fresh basil, garlic, Grana Padano	20
one meatball	4
two meatballs	7
Italian sausage	5
burrata	6

FETTUCCINE ALFREDO roasted garlic, parmesan cream wild mushrooms	25
chicken	6
shrimp	9

LASAGNA house-made pasta sheets, parmesan fonduta, mozzarella, bolognese ragù, parmesan	29
---	----

BUTTERNUT SQUASH MEZZALUNA gorgonzola dolce fonduta, toasted pumpkin seeds, candied butternut squash, sage	28
---	----

CONTORNI

WHIPPED POTATOES cream, butter	8
--	---

CREAMED SPINACH fontina fonduta, parmesan, nutmeg	10
---	----

GRILLED ASPARAGUS charred lemon	9
---	---

ROASTED MUSHROOMS garlic, herbs	9
---	---

99% ITALIAN 100% would be in Italy

18% gratuity added on six or more guests. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Menu Items may contain or come into contact with wheat, eggs, dairy, soy, peanuts, tree nuts, sesame, seafood, and shellfish.



DOLCI

BOMBOLONI lemon & ricotta doughnuts, raspberry, crème anglaise	10
GELATI vanilla gelato, Sicilian pistachio	8
TIRAMISÚ* mascarpone, amaretto liqueur, espresso	9
AFFOGATO vanilla gelato, Nutella chocolate ganache, candied hazelnuts, espresso add shot of Amaretto Disaronno	9 6

LAVAZZA

	single	double
ESPRESSO	6	9
CAPPUCCINO		6
LATTE		6
AMERICANO		5
SOFT DRINKS Pepsi, Diet Pepsi, Starry, Mug Root Beer, Mountain Dew, pink lemonade		6
ACQUA PANNA		10
S. PELLEGRINO		10

CHEF'S SELECTION

(Three Course Menu | 48 per person)

PRIMA PORTATA

choice of:

ITALIAN CHOPPED
CAESAR*
MINISTRONE

SECONDI PIATTI

choice of:

CHICKEN FETTUCCINE ALFREDO
LASAGNA
CHICKEN PARMESAN
GRILLED SALMON*

DOLCI

choice of:

BOMBOLONI
GELATI
TIRAMISÚ*

VINO BY THE GLASS 9

House Wines Paired with Chef Selection Menu

PINOT GRIGIO
CHARDONNAY
CABERNET SAUVIGNON

99% ITALIAN 100% would be in Italy

18% gratuity added on six or more guests. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu Items may contain or come into contact with wheat, eggs, dairy, soy, peanuts, tree nuts, sesame, seafood, and shellfish.