



SALAD & SOUP

Baby Kale Caesar	house made caesar dressing, herbed focaccia croutons, parmesan, white anchovy	\$15
House Salad	mixed greens, heirloom cherry tomatoes, shaved celery root, toasted pecans, english cucumber, house vinaigrette	\$14
Tuscan Onion Soup	vegetable stock, caramelized onion, parmesan cheese, fried egg	\$16

SECONDO

House-Made Meatball Sliders	beef, pork & fresh herb blend, basil marinara, buffalo mozzarella, toasted brioche bun	\$19
Charcuterie & Italian Cheese Platter	italian cheeses & cured meats, mixed marinated olives, fresh berries, mixed nuts, assorted crackers & flat breads	\$32
Grilled Octopus	chianti garlic marinade, roasted red pepper coulis	\$22
Fall Tart	buckwheat crust, butternut squash, caramelized onion, swiss chard, parsnip puree	\$19
Certo! Cheeseburger	chuck/brisket blend, sharp cheddar, burger sauce, arugula, vine-ripe tomato, dill pickle, brioche bun, hand cut fries	\$26
Calamari	tender petit squid tubes and tentacles, house marinara parmesan, parsley	\$18
Mussels Marinara	prince edward island mussels, house marinara sauce	\$26

PIZZA

Signature Margarita	buffalo mozzarella, parmesan, heirloom cherry tomatoes, house marinara, extra virgin olive oil, fresh basil	\$18
Create your Own Pizza	marinara, shredded mozzarella and up to three of the following	\$20
pepperoni	mixed olives	caramelized onion
hot italian sausage	parmesan cheese	red bell pepper
prosciutto	roasted garlic	sauteed mushrooms
clams	arugula	fresh basil

PASTA & GRAINS

Seafood Risotto	clams, mussels, shrimp, lobster, soffrito vegetables, saffron arborio, fennel aioli	\$34
Spaghetti Carbonara	crispy pancetta, peas, house-made spaghetti, creamy carbonara sauce	\$21
Lobster Ravioli	maine lobster, ricotta cheese, lemon brown butter sauce	\$34
Ricotta Gnocchi	oyster mushrooms, creamy garlic sage brown butter sauce	\$23
Sausage Pipe	spicy italian sausage, tomato cream sauce, house-made pipe pasta	\$21
Lamb Gemelli	house-made gemilli, lamb bolognaise, ricotta, parmesan	\$22

ENTREE

NY Strip	tri color potato, wilted swiss chard, rosemary compound butter	\$37
Trout	lemon, dill, capers, italian parsley, heirloom squash ciambotta	\$31
Chicken Cacciatori	roma tomato, olives, rosemary, house made pappardelle pasta	\$30
Lamb Shank	red wine, rosemary & garlic marinade, wild mushroom polenta, glazed carrots, red wine/lamb jus reduction	\$36

20% Gratuity will be added to parties of six or more
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness