

DINNER

APERTIVO

Baby Kale Salad crispy prosciutto, toasted pine nuts, roasted pear, white balsamic vinaigrette, poached egg, parmesan	\$13
House Salad mixed greens, heirloom cherry tomato, shaved celery root, toasted pecans, english cucumber, house vinaigrette	\$10
House-Made Meatball Sliders beef, pork and fresh herb blend, basil marinara, buffalo mozzarella, toasted brioche bun	\$17
Charcuterie & Italian Cheese Platter italian cheeses and cured meats, mixed carinated olives, fresh berries, mixed nuts, grilled bread, assorted crackers	\$30
Bruschetta Trio crab and avocado, heirloom tomato and basil, crushed cannellini bean with wild mushroom and rosemary	\$16
Winter Vegetable Soup butternut squash, cannellini beans, diced root vegetables, fresh herbs, tomato/vegetable broth	\$15
Soup of the Day ask your server for details	Market

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	\$19	
pepperoni	mozzarella cheese	caramelized onion
Italian sausage	parmesan cheese	roasted red pepper
capocollo ham	marinara sauce	sauteed mushrooms
prosciutto	pesto sauce	fresh basil

PASTA

Clam's Linguine littleneck clams, lemon zest, chili flakes, italian parsley, house-made linguine, clam butter sauce	\$21
Lamb Gemelli house-made gemelli, lamb bolognaise, ricotta, parmesan	\$20
Spaghetti Carbonara crispy pancetta, peas, house-made spaghetti, creamy carbonara sauce	\$20
Butternut Ravioli spiced butternut squash, ricotta cheese, sage brown butter sauce	\$21
Sausage Pipe spicy italian sausage, tomato cream sauce, house-made pipe pasta	\$20

SECONDO

Braised Beef Short Rib wild mushroom risotto, roasted brussels spouts, red wine jus	\$36
Roasted Whole Bronzini heirloom tomato/fennel/rocks shrimp stuffing, caponata, lemon/dill cream sauce	\$38
Free Range Chicken grilled skin on breast, tri-color potato/chicken confit hash, wilted baby kale, tomato infused reduction	\$29
Pork Shank rosemary polenta, wild mushroom ragout, chianti reduction	\$33

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