



Starters

Bruschetta \$6

crostini, roma tomato, balsamic reduction

Margherita Flatbread \$8

tomato sauce, mozzarella, basil

Arancini \$7

arborio rice, mozzarella, buttered pea purée

*Shrimp \$11

sautéed, creamy polenta,
tomato fennel sauce

Calamari \$9

fried, peppadew peppers, tomato sauce

Meatballs \$9

homemade, tomato sauce, parmigiano reggiano

Prosciutto Flatbread \$10

pesto, three cheese blend, arugula

Mussels \$10

mild italian sausage, peroni beer, celery,
cannellini beans, red onion

Antipasto \$13

2 meats, 2 cheeses, artichokes, long hot relish, roasted red peppers,
garlic bread, mixed olives, mustard, pepperoncini

Soup and Salads

*Spinach \$8

baby spinach, radish,
pancetta, golden beets,
raspberry vinaigrette

*Padella Salad \$7

mixed baby greens, cherry tomato,
carrots, red onion, chick peas,
pepperoncini, balsamic vinaigrette

*Arugula \$10

baby greens, lump crab,
red onion, toasted pine nuts,
lemon vinaigrette

*Caprese \$10

burrata, baby arugula, heirloom tomato,
balsamic reduction

Caesar \$9

romaine hearts, croutons,
parmigiano reggiano crackling

add chicken \$6

add shrimp \$8

add white anchovies \$2

Escarole \$7

braised escarole, homemade meatball, pastina, parmigiano reggiano

Pasta

(gluten free available upon request)

Ravioli \$18

homemade, ricotta filled, rosa sauce,
mild italian sausage

Tortellini \$15

cheese filled, italian long hots,
tomato sauce piccante

Spaghetti \$20

three homemade meatballs, tomato sauce,
parmigiano reggiano

Fettuccine \$18

crab, roasted red pepper, spinach, peas,
carrots, garlic wine sauce

Linguine \$21

middleneck clams, pinot grigio, pepper flake,
bread crumbs

Potato Gnocchi \$19

homemade, broccoli rabe, pancetta,
crushed tomato

Lasagna \$17

three cheese, tomato sauce, italian parsley

Entrées

Eggplant Parmigiana \$16

thick cut, mozzarella, tomato sauce, fresh spaghetti

*Bronzino \$25

apple risotto, braised fennel, saffron butter

Scallops \$26

sun-dried tomato couscous, basil oil,
marinated artichoke hearts

*New York Strip Steak \$28

black garlic mashed potato, brussels sprouts,
rosemary gremolata

*Salmon \$23

wild rice, grilled asparagus,
blood orange vinaigrette

Veal Chop \$32

porcini pappardelle, sautéed mushroom,
marsala wine

*Chicken Piccata \$18

roasted garlic rosemary red potatoes,
baby carrots, lemon caper sauce

*Roasted Half Chicken \$23

buttermilk mashed potato, broccoli rabe,
pan au jus

Sides

Asparagus \$5

Buttermilk Mashed Potatoes \$5

Garlic Bread \$4

Roasted Garlic Rosemary Red Potatoes \$4

Baby Carrots \$4

Spinach \$4

Broccoli Rabe \$5

Fresh Spaghetti with tomato sauce \$5

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.
PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY ALLERGY CONCERNS

*gluten free, ask server for details.