



STARTERS

- Beets and Burrata 9**
radicchio, fried shallots
honey balsamic
- GF Shrimp Cocktail 14**
cocktail sauce
- Arancini 9**
arborio rice, mozzarella
tomato butter
- Fried Calamari 9**
peppadew peppers
tomato sauce
- Meatball
Parmigiano 8**
creamy polenta
mozzarella, tomato sauce
- GF Steamed Clams 12**
littleneck clams, lemon
white wine butter
- Ricotta Toast 7**
sourdough, truffle oil
whipped ricotta
cherry tomatoes
- Mussels 10**
red, white wine
basil pesto or spicy
garlic crostini
- Truffle Fries 7**
hand cut, salt, pepper
parmigiano, truffle oil
- Brussels Sprouts 11**
fried, lump crab
old bay remoulade
- Antipasto 14**
two meats, two cheeses
mixed olives, grapes
roasted red pepper
garlic crostini

PASTA

(gluten free penne available upon request)

- Penne and Chicken 17**
diced chicken breast, cherry tomatoes, peas
garlic parmigiano cream sauce
- Spaghetti and Meatballs 20**
three homemade meatballs
tomato sauce, parmigiano
- Ravioli and Sausage 19**
homemade, ricotta filled
spicy italian sausage, rosa sauce
- Linguine Pescatore 34**
calamari, shrimp, littlenecks, mussels, crab
chopped clams, garlic white wine sauce
- Eggplant Pappardelle 15**
braised eggplant, roma tomatoes, fennel
- Gnocchi Cacio e Pepe 18**
homemade, prosciutto, asparagus
red onion, parmigiano
- Linguine and Clams 21**
littleneck clams, chopped clams, red sauce
- Wild Boar Lasagna 20**
ground boar, four cheese, tomato sauce

SIDES

- Meatballs 9 Asparagus 5 Baby Carrots 4
Mashed Potatoes 4 Garlic Bread 4 Broccoli Rabe 4
Fresh Spaghetti 5 French Fries 4 Sautéed Spinach 4
Mac and Cheese 7

SOUPS & SALADS

ADD: Chicken \$6 Shrimp \$8 Anchovies \$2
Crab \$8 Salmon \$8 Burrata \$6 Crabcake \$8

- Tomato Soup 6**
ricotta crostini
- GF Butternut Squash Bisque 7**
herb oil, ricotta salata
- GF Padella 8**
mixed greens, cherry tomatoes, red onion
carrots, pepperoncini, balsamic vinaigrette
- Caesar 9**
romaine hearts, three cheese blend
croutons, parmigiano crackling
- GF Arugula 10**
prosciutto, mixed olives, ricotta salata
fig balsamic vinaigrette
- Baby Kale 9**
roasted butternut squash, candied walnuts
cranberry vinaigrette
- Veal Milanese 13**
arugula, three cheese blend, olive oil

ENTRÉES

- GF Parmigiano Risotto 17**
sautéed mushrooms, blistered tomatoes, basil
- Crab Cakes 22**
asparagus, red bliss mashed potatoes
old bay remoulade
- Eggplant Parmigiano 16**
thick cut, mozzarella, fresh spaghetti
tomato sauce
- Pan Seared Scallops 26**
roma tomatoes, fennel salad, mixed olives
tomato couscous
- GF Braised Short Rib 24**
roasted baby carrots, creamy polenta
cabernet reduction
- GF Roasted Salmon 22**
wilted spinach, roasted red bliss potatoes
dill cream
- Pork Tenderloin 19**
broccoli rabe, baked mac and cheese
herb pan sauce
- GF Halibut 28**
baby zucchini, mashed sweet potatoes
lemon white wine
- Veal Parmigiano 24**
mozzarella, fresh spaghetti, tomato sauce

GF - Gluten Free

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.