



## STARTERS

- \*Caprese 8**  
heirloom tomatoes  
mozzarella, basil  
balsamic reduction
- \*Truffle Fries 7**  
hand-cut, truffle oil,  
parmigiano, salt  
pepper, parsley
- PEI Mussels 10**  
red, white wine or spicy  
garlic bread
- Meatballs 9**  
tomato sauce,  
parmigiano
- \*Pork Belly 8**  
braised, sliced thick  
parmigiano wedge  
white balsamic  
fig reduction
- Fried Calamari 9**  
peppadew peppers  
spicy tomato sauce
- Margherita Flatbread 8**  
tomato sauce  
fresh mozzarella, basil
- \*Clams 12**  
steamed littlenecks,  
butter, lemon, parsley
- Arancini 7**  
arborio rice, mozzarella  
tomato sauce
- Antipasto 13**  
two meats, two cheeses  
long hots, mixed olives  
marinated artichokes  
roasted red peppers  
garlic bread

## PASTA

gluten free penne available upon request

- Spaghetti and Meatballs 20**  
three homemade meatballs  
tomato sauce, parmigiano
- Rigatoni Bolognese 19**  
ground wild boar, plum tomato, carrot, basil
- Pappardelle and Burrata 17**  
fresh pasta, pine nuts, basil pesto
- Ravioli and Sausage 18**  
homemade, ricotta filled  
spicy italian sausage, rosa sauce
- Fettuccine Parmigiano 15**  
fresh pasta, peas  
garlic parmigiano cream sauce
- Seafood Fra Diavolo 26**  
fresh linguine, mussels, shrimp, crab  
chopped clams, spicy tomato sauce
- Potato Gnocchi 17**  
homemade, sautéed mushrooms  
butternut squash, sage butter cream sauce
- Lasagna 16**  
three cheese, tomato sauce, italian parsley

## SIDES

- |                   |                   |                    |
|-------------------|-------------------|--------------------|
| Fresh Spaghetti 5 | Garlic Bread 4    | Brussels Sprouts 5 |
| Baby Carrots 4    | Broccoli Rabe 4   | Asparagus 5        |
| Garlic Mashed 4   | Sauteéd Spinach 4 | Hand-cut Fries 4   |

## SOUPS & SALADS

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

- \*Tomato Bisque 7**  
ricotta cheese crouton
- \*Chicken and Vegetable Soup 7**  
slow roasted chicken, spinach, carrots, celery
- \*Padella 7**  
mixed greens, cherry tomato, red onion  
carrots, pepperoncini, balsamic vinaigrette
- Red Oak 8**  
red leaf lettuce, ricotta salata, pears  
candied walnuts, peppadew vinaigrette
- Caesar 9**  
romaine hearts, three cheese blend  
croutons, parmigiano crackling
- Arugula with Meatball 9**  
baby greens, meatball, tomato sauce  
red onion, olive oil, romano cheese
- \*Spinach 8**  
baby spinach, button mushroom  
crispy pancetta, caramelized shallot vinaigrette

## ENTREÉS

- Grilled Salmon 21**  
roasted garlic couscous, marinated artichokes  
olive and caper herb oil
- Chicken Marsala 19**  
fresh linguine, asparagus  
roasted button mushroom, marsala wine sauce
- Pan Seared Scallops 26**  
tri-color orzo, sautéed baby arugula, basil oil
- \*Braised Short Rib 24**  
red bliss garlic mashed potatoes  
baby carrots, cabernet sauvignon reduction
- Eggplant Parmigiano 16**  
thick cut, mozzarella, fresh spaghetti  
tomato sauce
- \*Grilled Pork Chop 22**  
smoked gouda sweet potato gratin,  
brussels sprouts, apple cider reduction
- \*Braised Veal Osso Bucco 29**  
saffron risotto, broccoli rabe  
madiera wine reduction
- Crab Cake Sandwich 17**  
brioche bun, arugula, heirloom tomato  
old bay remoulade, hand-cut french fries

\*GLUTEN FREE, ASK SERVER FOR DETAILS

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.