

Primo

- \$22 Antipasto: cured meats, cheeses, peppers, and marinated vegetables.
- \$21 Calamari Fritti with peppercinis & drizzled in lemon garlic aioli.
- \$19 Burrata Fritti in romesco sauce.
- \$19 Crab Cakes with tarragon mustard aioli.
- \$15 Polenta with meatball & arrabbiata.
- \$16 Rosemary Focaccia with roasted cipolline onions, blistered tomatoes & caramelized garlic atop whipped ricotta.

Insalata

- \$19 Poached Pear Salad with arugula, roasted fennel, parmesan, croutons & tossed in lemon vinaigrette.
- \$15 Kale Caesar Salad with romaine, anchovies, parmesan & croutons.
- \$16 Lenticchia Salad with carrots, celery, onions, & cucumbers in red wine vinegar, olive oil & fresh herbs.

Bistecca

served with potatoes and choice of soup or salad

- \$48 New York Strip Steak with red wine, mushrooms, cipollini onions & veggies.
- \$52 Rib-Eye Puttanesca with veggies.
- \$58 Filet Mignon with red wine sauce and veggies

Pollame

served with pasta, and choice of soup or salad

- \$42 ½ Roasted Duck with agrodolce sauce & veggies.
- \$33 Chicken Scallopini in lemon butter caper sauce.
- \$33 Chicken Marsala with mushrooms.

Pizza

- \$19 Margherita - fresh mozzarella, tomato, basil, garlic & evoo.
- \$21 Mushroom & Prosciutto - fontina cheese & fresh oregano.
- \$19 Caponata - roasted vegetables & balsamic glaze (vegan).
- \$18 Quattro Formaggi - fontina, fresh mozzarella, gorgonzola & parmesan.
- \$21 Sausage & Broccolini with cipollini & ricotta.
- \$24 Pizza di Carne - sausage, pepperoni, meatball & salami.
- \$21 Tre Oliva - black, kalamata & castelvetrano olives with fontina.
- \$24 Speziata - sausage, calabrian peppers, capicola, fontina, mozzarella, & vesuvius sauce.

Verdure *vegan*

- \$21 Lemon Risotto with spinaci and mushrooms.
- \$24 Marinated Veggies over polenta.
- \$26 Sautéed fennel, artichoke hearts, blistered tomatoes & shredded kale in romesco sauce.
- \$18 Stewed Lenticchia with broccolini & asparagus.

Pasta

served with choice of soup or salad

- \$26 Quattro Formaggi Ravioli - mozzarella, ricotta, asiago & parmesan in pesto cream.
- \$24 Veggie Ravioli - leafy greens, asiago & pine nuts in pesto cream.
- \$28 Tagliatelle al Ragù.
- \$33 Shrimp Scampi with pasta.

Contorni

- \$9 Horseradish Mashed Potatoes
- \$8 Insalata Piccola
- \$12 Grilled Asparagus
- \$13 Broccolini & Carrots