

Primo

- \$24 Antipasto: cured meats, cheeses, peppers, and marinated vegetables.
- \$21 Calamari Fritti with peppercinis & drizzled in lemon garlic aioli.
- \$23 Lump Crimson Bay Crab Cakes with tarragon mustard aioli on a bed of arugula tossed in lemon vinaigrette.
- \$15 Meatball on polenta with arrabbiata sauce.
- \$14 Rosemary Focaccia with roasted cipolline onions, blistered tomatoes & caramelized garlic atop whipped ricotta.

Insalata


- \$19 Arugula Salad tossed in lemon vinaigrette, tuscan melon, parmesan, oranges & croutons.
- \$15 Romaine & Baby Kale Caesar Salad with anchovies, parmesan & croutons.
- \$16 Lenticchia Salad with lentils, arugula carrots, celery, onions, & cucumbers in red wine vinegar, olive oil & fresh herbs.

Bistecca

- \$46 Rib-Eye with Puttanesca o Gorgonzola with veggies *served with pasta or potatoes.*
- \$46 Rib-Eye Tagliata with verde sauce & veggies *served with pasta or potatoes.*
- \$48 Pork Ossobuco on risotto.

Pasta

- \$26 Quattro Formaggi Ravioli - fontina, gorgonzola, ricotta, asiago, parmesan & pine nuts in creamy basil pesto.
- \$24 Veggie Tortelloni - spinach, asiago & pine nuts in creamy basil pesto.
- \$28 Tagliatelle al Ragù.
- \$34 Shrimp Scampi with spaghetti.
- \$34 Creamy Fennel Almond Pesto with shrimp and tossed in tagliatelle.

 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Pizza *turn into a calzone + \$4 add tossed arugula on top + \$4*

- \$19 Margherita - fior di latte mozzarella, san marzano tomato, basil, garlic & evoo.
- \$21 Mushroom & Prosciutto - fontina cheese & fresh oregano.
- \$19 Veggie- roasted peppers & onions drizzled with balsamic glaze (vegan).
- \$18 Quattro Formaggi - fontina, fresh mozzarella, gorgonzola & parmesan.
- \$21 Sausage & Broccolini - cipollini & ricotta.
- \$24 Pizza di Carne - sausage, pepperoni, meatball & salami.
- \$21 Tre Oliva - black, kalamata & castelvetrano olives with fontina.
- \$22 Speziata - sausage, calabrian peppers, capicola, fontina, mozzarella, & vesuvius sauce.
- \$23 Bianchi- fontina, garlic, mushrooms & truffle oil.

Verdure *vegan + gluten free | add chicken + \$9 | add shrimp + \$12*

- \$21 Lemon Risotto with spinaci and mushrooms.
- \$24 Marinated Eggplant, squash, zucchini, red peppers & mushrooms over polenta.
- \$24 Sautéed fennel, artichoke hearts, blistered tomatoes & baby kale in romesco sauce.

Pollame

- \$42 ½ Roasted Duck with agrodolce sauce & veggies.
- \$32 Chicken Piccata in lemon butter sauce with capers tossed in pasta.
- \$32 Chicken Marsala with mushrooms tossed in pasta.
- \$32 Chicken Cacciatore with pomodoro, red peppers and fresh basil.

Contorni

- \$8 Mashed Potatoes.
- \$7 Insalata Piccola *tossed in choice of bleu cheese, caesar, lemon vinaigrette, or italian dressing*
- \$12 Fried Polenta Sticks *served with pomodoro sauce.*
- \$11 Zucchini Fritto *served with pomodoro sauce.*
- \$18 Tuscan Melon e Prosciutto DOP 18 months