ANTIPASTI

PIATTO DI SALUMI E FORMAGGIO 20
Selection Of Cured Meats & Cheeses

GRILLED OCTOPUS 18
Vinegar Peppers, Kale, Baby Blue Potatoes

BRUSCHETTA 15
Broccoli Rabe, Carrotini Beans, Grana Padana

P.E.J. MUSSELS 18
White Wine, Garlic Toasts

SEARED SEA SCALLOPS 22
Cauliflower, Cipollini Puree

BURRATA 16
Backyard Farms Tomatoes, Basil Pesto

CALAMARI FRITTI 16
With Cherry Peppers

LOBSTER ARANCINI 17
Local Lobster, Grated Parmesan, Arroto Rice

ANTIPASTI VEGETALI 13
Seasonal Vegetables

MEATBALLS 16
3-Beef, House Tomato Sauce, Scoop of Ricotta

GRILLED COUNTRY BREAD 14
Smoked Mozzarella, Prosciutto, Backyard Farms Tomato

CAESAR SALAD
Romaine Lettuce, Crostini, Parmigiano

ROASTED BEETS
Gorgonzola, Potatoes Vinaigrette

CAPRESE
Local Greens & Balsamic Vinaigrette

BABY ARUGULA SALAD
Lemon, Olive Oil, Parmigiano

RISO E FAGIOLI SOUP
Carrotini Beans, Rice, Tomato Bayard

CHEF’S SOUP OF THE DAY
Ask Your Server

INSALATE · ZUPPE

PASTA

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Selection Of Cured Meats & Cheeses

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ROASTED BEETS
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CAPRESE
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BABY ARUGULA SALAD
Lemon, Olive Oil, Parmigiano

RISO E FAGIOLI SOUP
Carrotini Beans, Rice, Tomato Bayard

CHEF’S SOUP OF THE DAY
Ask Your Server

HOUSE MADE SPAGHETTI ALL’AMATRICIANA
Tomato, Pancetta, Grano

LINGUINE VONGOLE
Clams, Roasted Cherry Tomato, Garlic, White Wine

LINGUINE SCAMPI
Shrimp, White Wine, Garlic

FETTUCINE NORCINA
Ground Pork, Cream, Black Truffle Cheese

PENNE PUTTANESCA
Chili Flakes, Tomatoes, Capers, Olives, Anchovy and Garlic

SPINACH MANICOTTI
Spinach, Ricotta, Provolone, Tomato Sauce

PISTOLO TAGLIATELLE BOLOGNESE
Beef, Pork, Tomato, Pecorino Romano

POTATO GNOCCI AL FORNO
Provocone, Meatballs

SPAGHETTI ALLA CARBONARA*
Pancetta, Prosciutto, Egg Yolk

FUSILLI, SAUSAGE & BROCCOLI RABE
Broccoli Rabe Pesto, Spinaci, Pecorino

LASAGNA ABRUZZESE
Ground Beef, Mozzarella, Hard Bred Egg, Tomato Sauce

SHORT RIB BAVIOLI
Shiitake Mushrooms, Veal Demi-Claro

PACCHERI ALLA NORMA
Sauteed Eggplant, Sam Marzano Tomatoes, Ricotta Salata

TORTELLINI ARTÚ
Porchetta, Wild Mushrooms, Cream

POLLO MARSALA
Wild Mushrooms, Sweet Marsala Wine

POLLO ARROSTO
Red Bliss Potatoes, Oven Roasted Carrots

POLLO SALTIMBOCCA
Chicken, Fontina Cheese, White Wine, Mushrooms, Prosciutto

POLLO DONATO
Prosciutto, Spinach, Provolone, Red Bliss Potatoes, Red Peppers

ALLA PARMIGIANA
MELANZANE 22
POLLO 24
VITELLO 26

"YES, IT COMES WITH PASTA!!!"

SAUSAGE, VINEGAR PEPPERS, POTATOES

VITELLO ALLA BRACIOLETTINE
Veal, Prosciutto, Provolone, White Wine, Wild Mushrooms

VIETELLO MILANESE
Anguila, Lemon, E.Y.O.O.

GRILLED SALMON*
Grilled Vinaigrette, Brussel Sprouts, Mashed Potatoes

FRUTTI DI MARE
Shrimp, Calamari, Clams, Mussels, Linguine, Spicy Red Sauce

GRASS FED NY STRIP*
Broccoli Rabe, Mashed Potatoes

AUSTRALIAN RACK OF LAMB*
Garlicky Spinach, Roasted Potatoes

CONTORNI

BROCCOLI RABE 11
HONEYED BRUSSEL SPROUTS 10
SHISHITO PEPPERS WITH PECORINO 11

ROASTED POTATOES 7
SAUSAGES 11
MEATBALLS 10

MARINATED EGGPLANT 9
ROASTED RED PEPPERS 9
PENNE, SASUILLI, LINGUINE 8

Please inform your server of any food allergies before ordering. 20% Gratuity will be added to parties of six or more. Please NO splitting or substitutions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All ingredients are not listed on this menu.