

Cold Antipasti

Local Burrata	\$9
fresh buffalo milk cheese made from mozzarella and cream served with oven dried tomatoes, crostini	
Heirloom Tomato	\$7
house made fresh mozzarella, basil, sweet heirloom tomatoes, balsamic	
Charred Steak Carpaccio	\$13
Filet shaved paper thin, arugula, parsley pesto, shaved parmesan	

Cheese & Salumi

A selection of Artisan Cheeses & hand cut Salumis

Cheese	\$9
smoked provolone, fresh mozzarella, aged parmesan, gorgonzola dolce, olives & peppers.	
Salumi	\$10
prosciutto, wild boar sausage, mortadella, hot coppa, olives & peppers	

Insalata

Fried Goat Cheese & Beet	\$8
Arugula, shaved fennel, red beets, lemon vinaigrette topped with fried goat cheese	
Gorgonzola & Asparagus	\$7
grilled asparagus, creamy gorgonzola cheese, balsamic reduction	
Caesar	sm \$4 full \$7
Hearts of romaine, creamy ceasar dressing topped with parmesan crisp	
Chicken Chop	\$12
Romaine, radicchio, shaved fennel, pancetta, heirloom tomatoes, celery, carrots, garbanzo beans tossed with creamy gorgonzola dressing	

Hot Antipasti

Grilled Octopus	\$14
fennel, arugala, lemon vinaigrette	
Mussels & Fennel Sausage	\$12
Fennel sausage, garlic, chili flake, pancetta, white wine	
Nona's Parmesan Polenta	\$9
creamy polenta topped with porcini, portabella & cremini mushrooms & heirloom tomato salad	
Spicy Little Neck Clams	\$12
cappicola, garbanzo beans, garlic, herbs, white wine	
Grilled Calamari	\$13
served with spicy coppa, piquillo peppers, pesto aoli & lemon	

Pizzettes

Mushroom	Margarita	Garlic Chicken
Cremini, portabella, porcini, smk'd provolone parmesan \$8	House mozzarella, heirloom tomatoes, fresh basil \$7	chicken, pancetta, basil, parmesan white sauce, piquillo peppers \$10

Housemade Pasta

Bucatini Fresca	\$13	Frutti di Mare	\$24
roasted sweet peppers, heirloom cherry tomatoes, basil house made fresh mozzarella, arugula, garlic, white wine		clams, mussels, shrimp, fish, garlic, onion, thyme white wine, plum tomato, buccatini pasta	
Fettuccini Pollo ala Vodka	\$16	Orecchiette Salsiccia	\$16
garlic, creamy vodka sauce, capers, organic chicken, red onions, goat cheese, arugula		wine infused wild boar sausage, broccoilni, garlic parmesan, fresh herbs, chili flake, red wine demi sauce	
Bucatini con Gamberi	\$22	Lobster Arrabbiata	\$26
prawns, garlic, red onions, roasted sweet peppers, basil, crushed roma tomatoes, white wine		maine lobster tail, garlic, tomatoes, chili flake, fennel, ricotta over orecchiette pasta	
Country Rigatoni	\$15	Daily Seafood Rissoto	\$26
house made fennel sausage, pancetta, garlic, onion, tomato cream		fresh seafood sauteed with creamy arborio rice	

Steaks & Chops

Filet Mignon	\$38
8oz Black Angus filet	
Prime Ribeye Balsamico	\$27
marinated with fresh rosemary, garlic, Evoo, balsamic	
Berkshire Pork Osso Bucco	\$19
Braised with garlic, herbs, rosemary	
Braised Chianti Beef	\$20
Slow cooked in chianti wine served over creamy parmesan polenta	

Sides

Broccolini	\$3
Grilled Asparagus	\$5
Nona's parmesan polenta	\$3
Garlic smashed potatoes	\$3
Parmesan herbed rissoto	\$6

Fresh Fish

Idaho Rainbow Trout	\$19
Figs, prosciutto, rosemary, lemon	
Swordfish Putanesca	\$24
capers, olives, onions, anchovies	
Salmon Cakes	\$18
celery, onions, herbs, bread crumbs	
Italian Classics	
Chicken Marsala	\$18
Organic breast of chicken, garlic portabella mushrooms, figs, marsala	
Chicken Cannelloni	\$12
Ricotta, garlic, tomatoes baked with fresh mozzarella	
Eggplant Parmesan	\$12
Layers of eggplant, fresh mozzarella, tomatoes, basil, baked	

Sandwiches

Chicken Caprese	\$8
organic breast of chicken, pesto house fresh mozzarella, roma tomatoes, garlic aoli on focaccia	
Meatball Smash	\$8
giant house made meatball baked with mozzarella, marinara slightly smashed served on focaccia bread	
Braised Beef Calzone	\$12
house made dough stuffed with slow cooked shredded beef, smoked provolone, parmesan cheese served with beef gravy	
Baked Grinder	\$9
shaved prosciutto, spicy capicola, mortadella, smk'd provolone, shredded lettuce, house gardeniera	

Consumption of raw or undercooked foods of animal origin such as eggs, fish, lamb, pork, poultry or shellfish may result in an increase risk of foodborne illness. Please alert your server if you have any food allergies restrictions.