



ANTIPASTI

SALUMI E FORMAGGI 26

ASSORTED CURED ITALIAN MEATS, CHEESES,
OLIVES, APRICOT MUSTARDA, CROSTINI

ROMAN ARTICHOKE 16

HERBED BREADED ARTICHOKE,
MARINARA PUREE, GRANA PADANO

CALAMARI FRITTI 19

ARBORIO FLOUR BREADING,
MARINARA, GARLIC AIOLI

ARANCINI 16

SMOKED GOUDA, MARINARA,
STUFFED RISOTTO BALLS

TRADITIONAL BRUSCHETTA 16

PROSCIUTTO, EXTRA VIRGIN OLIVE OIL, GARLIC,
BASIL PESTO, MOZZARELLA, TOASTED CIABATTA

***SPIEDINI 16**

VEAL & LAMB SKEWERS, BASIL, CUCUMBER SAUCE

***ITALIAN-STYLE CRAB CAKES 23**

TWO JUMBO LUMP CRAB CAKES,
WILTED FRISÉE, GARLIC CAPER AIOLI



BUILD YOUR PASTA

SELECT YOUR PASTA 15

{SELECT ONE}

FETTUCCINE	CAVATELLI
STROZZAPRETI	GNOCCHI
TAGLIATELLE	CAVATAPPI

SELECT YOUR SAUCE

{SELECT ONE}

BOLOGNESE	ALLA VODKA
MUSHROOM	GARLIC BUTTER
MARINARA	ALFREDO SAUCE

ADD A *PROTEIN

{ADDITIONAL CHARGE}

CHICKEN	9
MEATBALLS	11
SHRIMP	13
SALMON	14
SCALLOPS	20
LOBSTER	20

DINNER
Tuesday thru Saturday 6pm-10pm

Executive Chef Miguel Ortiz
Executive Sous Chef Joe Parrozzo

BURRATA CAPRESE 17

BABY HEIRLOOM TOMATOES, BASIL,
BALSAMIC REDUCTION, DICED RED ONIONS

BEET SALAD 14

RED & GOLD BABY BEETS, GOAT CHEESE,
BABY GREENS, FIGS, ALMOND SLICES,
WHITE BALSAMIC VINAIGRETTE

***RISOTTO DI MARE 25**

SEAFOOD RISOTTO, SHRIMP, COD, LOBSTER

RISOTTO AI FUNGHI 23

PORCINI DUSTED, ASIAGO CHEESE RISOTTO,
OYSTER & CREMINI MUSHROOMS
ADD CHICKEN 9

***VEAL PICCATA 32**

BREADED VEAL CUTLET, ARTICHOKE,
FETTUCCINE ALFREDO, LEMON & CAPER SAUCE

ZUPPA & INSALATE

***ZUPPA DI ARAGOSTA 17**

RICH LOBSTER BISQUE, BRANDY CREMA,
KNUCKLE & CLAW LOBSTER MEAT

SIGNATURE DISHES

***WHOLE GRILLED BRANZINO 47**

BONELESS WITH CELERY
ROOT, OREGANO, DILL SALSA VERDE

***PISTACHIO CRUSTED SALMON 30**

PISTACHIO CRUSTED, TAGLIATELLE,
PESTO, OYSTER MUSHROOMS

***BONE-IN RIBEYE 62**

FENNEL AU GRATIN, SALSA VERDE

CAESAR SALAD 14

ROMAINE, GRANA PADANO, BABY HEIRLOOM
TOMATOES, CROUTONS, CAESAR DRESSING
ADD ANCHOVIES 2 / ADD CALAMARI 4

WEDGE SALAD 13

ICEBERG, BABY HEIRLOOM TOMATOES, BACON,
BLUE CHEESE CRUMBLES, RANCH DRESSING

***SHRIMP & POLENTA 30**

GRILLED SHRIMP, ARRABBIATA,
CRISPY POLENTA, WILTED FRISÉE

***LAMB OSSO BUCO 45**

BRAISED LAMB SHANK, ROASTED GARLIC,
ASIAGO POLENTA, SAUTÉED KALE

***SEARED DUCK 45**

PAN SEARED DUCK BREAST DUSTED
WITH CALIBRI PEPPER, PUMPKIN
GNOCCHI, VALENCIA ORANGE GLAZE

A GRATUITY OF 20% WILL BE ADDED TO GROUPS OF SIX OR MORE.

*RAW OR UNDERCOOKED FOODS MAY INCREASE RISK OF FOODBORNE ILLNESS.

