



STARTER BITES

CROSTINI DI PARMIGIANO *truffle oil* **5** *v*

CALABRIAN PEPPERS **7** *v gf*

MARINATED ARTICHOKE HEARTS **8** *v gf*

ROASTED RED PEPPERS *evoo, salt flake* **6** *v gf*

SARDINES *grilled crostini* **9**

ASSORTED OLIVES *in oil* **8** *v gf*

MARINATED PEPERONCINI **6** *v gf*

INSALATA E ZUPPA

INSALATA ALLA CAESAR **9.5 | 12.5** *v gfo*
*parmigiano, herb croutons, romaine,
classic caesar dressing*

ARUGULA **12.7** *v gf*
*shaved pecorino romano, charred lemon & zest,
baby arugula, evoo*

INSALATA DI FRAGOLE **12.9** *v gfo*
*sliced strawberry, candied pecan,
stella gorgonzola, baby spinach,
pomegranate vinaigrette*

HOUSE SALAD **9.7 | 12.9** *v gf*
*tomato, black olives, peperoncini, red onion,
herb croutons, romaine, oregano vinaigrette*

LANGOSTINO BISQUE **11.5**
tomato, cream, arborio

ANTIPASTI

POACHED FRESH ARTICHOKE **11.5** *v gfo*
breadcrumbs, lemon aioli

BURRATA CAPRESE **15.9** *v gfo*
*sliced tomato, basil, aged balsamic, evoo,
grilled crostini* *add prosciutto + 9*

ARANCINI **14.7** *v*
crispy arborio risotto, fontina, basil pesto cream

POLPO CARBONIZZATO **19.9**
*charred octopus, cannellini bean, truffle oil,
shaved pecorino romano, baby arugula*

HOMEMADE MEATBALLS **13.9**
*beef, pork, marinara, whipped ricotta,
parmigiano reggiano*

CARPACCIO **18.7** *gf*
*shaved prime ribeye, caper berry, minced shallot,
roasted garlic aioli, aged balsami*

FUNGHI AGLI SPINACI **13.3** *v*
*spinach stuffed cremini mushrooms,
fontina, white wine butter*

WHIPPED RICOTTA **11.7** *v gfo*
grilled semolina, honey, garlic confit

CALAMARI FRITTI **15.9**
buttermilk brined, marinara, lemon

**These items may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

PASTA

CACIO E PEPE 24.7 v gfo
pecorino romano, ground black pepper, spaghetti

PASTA ALLA AMATRICIANA 26.9 gfo
guanciale, san marzano tomato, pecorino romano, calabrian chili, homemade rigatoni

HOMEMADE LASAGNA 25.5
beef, pork, ricotta, mozzarella, tomato

PAPPARDELLE ALLA BOLOGNESE 28.9 gfo
braised short rib, ribeye, chuck & pork, tomato, parmigiano reggiano

SHRIMP FRA DIAVOLO 32.7 gfo
pan roasted jumbo shrimp, spicy marinara, homemade linguine

SHORT RIB RAVIOLI 34.5
shallot, thyme, veal cream

SPAGHETTI ALLA NAPOLETANA 26.9 gfo
san marzano tomato, basil, parmigiano, evoo
add meatball + 5 each

SALSICCIA ALLA VODKA 25.7
mild italian sausage, cremini mushrooms, creamy tomato alla vodka, homemade rigatoni

PASTA CARBONARA 23.9 gfo
guanciale, pecorino romano, black pepper, egg, bucatini

SECONDI

EGGPLANT PARMESAN 26.9 v
crispy eggplant, marinara, mozzarella, spaghetti

POLLO ALLA PARMIGIANA 28.9
crispy chicken breast, marinara, mozzarella, spaghetti

PAN SEARED SALMON TOSCANO 29.3 gf
pesto, creamy polenta

STEAK PIZZAIOLA 63.7 gf
grilled 16oz ribeye, braised tomato, garlic, oregano

LOBSTER RISOTTO 39.7 gf
cold water lobster, parmigiano

BISTECCA ALLA FIORENTINA 83.5 gf
serves two
24oz prime porterhouse, rosemary parmigiano potato, evoo, fresh herbs, lemon zest, sea salt & pepper

VITELLO AL MARSALA 34.9 gfo
veal, porcini mushroom, shallot, marsala, veal demi, spaghetti

POLLO AL MARSALA 27.7 gfo
cremini mushroom, shallot, marsala, spaghetti

PORK CHOP ALLA MILANESE 28.7
baby arugula, charred lemon, pickled red onion

WHOLE ROASTED BRANZINO 42.5 gf
asparagus, rosemary parmigiano potatoes, meyer lemon, garlic, fresh thyme,

SCAMPI 35.7 gfo
pan roasted jumbo shrimp, garlic, parsley, white wine, calabrian chili, butter, spaghetti

CONTORNI

CREAMY POLENTA 6.5 v gf
SAUSAGE & CANNELLINI BEANS 7.5 vo gf
GRILLED BROCCOLI RABE 11.5 v gf
CREAMY LEMON RISOTTO 7.9 v gf
BUTTER SAUTÉED ASPARAGUS 10.9 v gf
SPAGHETTI AGLIO E OLIO 9.7 v
SAUTEED ESCAROLE 8.9 v gf
ROSEMARY PARMIGIANO POTATOES 6.7 v gf

DOLCI

HOMEMADE CANNOLI 14.5
pistachio crumble, chocolate chip, or italian flag sprinkles
RICOTTA CHEESECAKE 15.5
TIRAMISU 13.7
PANNA COTTA 11.9
FLOURLESS CHOCOLATE TORTA 14.3

v = vegetarian | vo= vegetarian option | gf = gluten free | gfo = gluten free option



*These items may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.