

Dinner Menu



Chicchetti

Mixed Olives	\$6
Burrata / Cherry Tomatoes / Basil / Flake Salt	\$14
Pancetta Wrapped Dates stuffed with Almonds	\$13
Fried Artichokes stuffed with Mascarpone Cheese	\$10
Sausage Mini Arancini (Rice Balls)	\$7
Polpette (Homemade Meatballs)	\$8
Crab Cake / Lemon Caper Sauce	\$11
Soup of the day	\$5

Flatbread Pizzette

Prosciutto & Arugula / Mozzarella/ Tomatoes/ Parmigiano Reggiano	\$12
Margherita / Pomodoro Sauce/ Mozzarella/ Fresh Basil	\$10
Vegetarian / Assorted Vegetables / Balsamic Reduction / Mozzarella	\$11
Porcini / Fennel sausage / Ricotta / Sautéed Spinach/ White truffle oil	\$13

Formaggi & Salumi

Highlighting fine imported product from Italy, Spain, and France, our platters rotate on a weekly basis based on seasonality and availability. Includes three cheeses and two meats.

ITALY (for 2)	\$21
SPAIN (for 2)	\$21
FRANCE (for 2)	\$21

Crostini

5 Per Order. Mix and Match Encouraged \$9

Goat Cheese Spread, Walnuts, Honey	Homemade Tomato Bruschetta
Red Bell Pepper Pesto, Ricotta	Lomo, Manchego, & Membrillo
Speck Prosciutto, Provolone, Blood Orange Pepper Jam	Italian White Anchovies with Canellini Beans
Black Olive Paste & Sundried Tomatoes	Camembert and Balsamic Onion Jam
Blue Cheese and Fig	Salami & Fennel
Our Famous Tuna Salad with Gruyere	Prosciutto Mozzarella

Insalate

Baby Arugula & Bocconcini / Grape Tomatoes / Red Onions/ White Balsamic Vinaigrette	\$9
Mesclun /Honey Goat Cheese / Dried Cranberries / Pecans / Balsamic Vinaigrette	\$9
Spinach / English Cheddar / Strawberries / Roasted Almonds / Red Wine Vinaigrette	\$9
Kale Caesar Salad	\$9
<i>Add Grilled Chicken or Shrimp</i>	\$5

Panini

Served with Mesclun Greens or Substitute Parmesan Truffle Fries (+\$2)

Grilled Chicken / Fresh Mozzarella / Roasted Pepper / Basil / Pesto / Garlic Mayo	\$11
Grilled Portobello / Roasted Peppers / Arugula / Ricotta Cheese / Balsamic Glaze	\$10
Prosciutto / Sundried Tomatoes / Mozzarella / Arugula / Balsamic Glaze	\$12

Pasta

Freshly Made in House

Gnocchi/ Homemade pesto sauce / cherry tomatoes	\$12
Penne/ Sweet fennel sausage /Sautéed spinach / Cherry tomatoes	\$14
Lasagna Bolognese	\$14

Entrada

Shrimp / Housemade Polenta Stacks / Red Bell Pepper Pesto	\$16
Mussels Fra Diavola / San Marzano Tomatoes / White Wine / Fresh Basil / Garlic / Red Pepper	\$16
Pork Tenderloin Medallions / Caramelized Pears / Balsamic Glazed Cipollini Onions / Thyme	\$18
Beef Short Rib / Creamy Gorgonzola Polenta / Red Wine Demi-Glace	\$21

Alla Parmigiana

Choice between Eggplant, Chicken or Meatball Hero / Served On Freshly Baked Italian Baguette

Platter / Served with either side of Penne Pasta or Arugula Salad	\$17
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Contorni

Sautéed Spinach with Garlic	\$6
Parmesan Truffle Fries	\$6
Wild Rice / Pecans / Dried Cranberries / Scallions	\$8
Grilled Vegetables / Balsamic Reduction	\$6