



Chicchetti

Mixed Olives \$7

Burrata / Prosciutto di Parma / Arugula / Balsamic Glaze \$16

Pancetta Wrapped Dates stuffed with Almonds / Goat Cheese Spread \$13

Fried Artichokes stuffed with Mascarpone Cheese \$10

Asiago Porcini Mini Arancini \$9

Fried Calamari / Arrabiata Sauce \$11

Polpetta (Homemade Meatballs) \$10

Crab Cake / Lemon Caper Sauce \$12

Soup of the day \$7

Flatbread Pizzette

Prosciutto & Arugula / Mozzarella / Tomatoes / Parmigiano Reggiano \$13

Margherita / Pomodoro Sauce / Mozzarella / Fresh Basil \$12

Vegetarian / Assorted Vegetables / Balsamic Reduction / Mozzarella \$13

Porcini / Fennel sausage / Ricotta / Sautéed Spinach / White truffle oil \$14

Formaggi & Salumi

ITALY (for 2)

Pecorino / Taleggio / Montasio / Prosciutto di Parma / Genoa Salami \$23

SPAIN (for 2)

Idiazabal / Manchego / Queso de Cabra / Serrano Ham / Chorizo \$23

FRANCE (for 2)

Cantal / Fresh Cheve / Camembert / Rosette de Lyon / Saucisson \$23

Crostini

5 Per Order. Mix and Match Encouraged \$10

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 **Pesto Bocconcini**

Our Famous Tuna Salad with Gruyere **Prosciutto Mozzarella**

Insalate

Baby Arugula & Bocconcini / Grape Tomatoes / Red Onions / White Balsamic Vinaigrette \$10

Mesclun / Honey Goat Cheese / Dried Cranberries / Pecans / Balsamic \$10

Beets / Almond Crusted Goat Cheese / Arugula / Balsamic Glaze \$10

Kale Caesar Salad \$10

Add Grilled Chicken or Shrimp \$5

Panini

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

Grilled Chicken / Mozzarella / Roasted Pepper / Basil / Pesto / Garlic Mayo \$13

Grilled Portobello / Roasted Peppers / Arugula / Ricotta Cheese / Balsamic Glaze \$12

Prosciutto / Fresh Tomatoes / Mozzarella / Arugula / Balsamic Glaze \$14

Pasta

Freshly Made in House

Gnocchi / Homemade pesto sauce / cherry tomatoes \$16

Penne / Sweet fennel sausage / Sautéed spinach / Cherry tomatoes \$16

Lasagna Bolognese \$16

Entrada

Seared Salmon / Roasted Vegetables / Balsamic Reduction \$22

Mussels Fra Diavola / San Marzano Tomatoes / White Wine / Fresh Basil / Garlic / Red Pepper \$20

Grilled Strip Steak / Salsa Verde / Sriracha Steak Fries \$29

Grilled Chicken Paillard / Shoestring Potatoes / Arugula Salad \$19

Beef Short Rib / Creamy Gorgonzola Polenta / Red Wine Demi-Glace \$24

Alla Parmigiana

Choice between

Eggplant, Chicken or Meatball

Hero / Served On Freshly Baked Italian Baguette \$14

Platter / Served with either side of Penne Pasta or Arugula Salad \$19

Contorni

Sautéed Spinach with Garlic \$6

Parmesan Truffle Fries \$6

Wild Rice / Pecans / Dried Cranberries / Scallions \$8

Grilled Vegetables / Balsamic Reduction \$6