
BRUSCHETTA

3 \$11 4 \$14 5 \$16

**TOMATO & BASIL | GOAT CHEESE & MARINATED BEETS | EGGPLANT CAMPONATA
GORGONZOLA & FIG | WARM RICOTTA & GRILLED PEACH**

SALADS

\$13

CAPRESE

Mozzarella, basil, heirloom tomatoes, evoo

ARUGULA

Arugula, shaved parmigiano, red onions, grape tomatoes, cracked black pepper, evoo

CAESAR

Romaine, parmigiano, croutons

MEDITERRANEAN

Vine ripe tomatoes, onions, kalamata olives, peppers cucumber, feta, capers, citrus evoo

\$15

RESETTE

Mixed greens, roasted peppers, mozzarella, croutons, tomatoes, olives, balsamic vinaigrette

MODENA

Boston lettuce, goat cheese, sun-dried tomatoes toasted pine nuts, balsamic dressing

MACHE

Frisée, mixed greens, sliced chicken breast, avocado celery, scallions, lemon, evoo

BEEF CARPACCIO

Cured filet mignon, arugula, parmigiano

SOUPS

\$8

MINISTRONE

Seasonal vegetables, vegetarian broth

PASTA E FAGIOLI

Hearty white beans, pancetta, tomatoes

ITALIAN WEDDING

Chicken broth, escarole, mozzarella, mini meatballs

SMALL PLATES

\$12

ARANCINI**TRUFFLE POMMES FRITES****BROCCOLINI****ASSORTED MARINATED OLIVES**

\$14

CANDIED BRUSSEL SPROUTS & PANCETTA**MUSSELS MARINERA****EGGPLANT ROLLATINI****MEATBALLS & RICOTTA**

\$16

BURRATA & PROSCIUTTO**FRIED CALAMARI****GRILLED OCTOPUS****BROILED LAMB CHOP****HAMBURGER**

Caramelized onion, fontina, roasted tomato, bone marrow mayo

\$15

PIZZA

\$17

MARGHERITA

Tomato sauce, mozzarella, parmigiano, roasted cherry tomatoes, basil

PEPPERONI

Tomato sauce, mozzarella, parmigiano pepperoni, spicy garlic

NAPOLI

Tomato sauce, kalamata olives, roasted tomatoes anchovies

\$19

BURRATA

Burrata, parmigiano, prosciutto, garlic, evoo

SPICY SAUSAGE

Tomato sauce, mozzarella, pecorino romano

DEL RE

Prosciutto, gorgonzola, fig jam caramelized pearl onions

SANDWICHES

Ciabatta bread; pommes frites

\$15

THE CLUB

Smoked turkey, sun-dried tomato pesto, cheddar, avocado, apple smoked bacon

THE ITALIAN

Mozzarella, prosciutto, roasted pepper, tomatoes, balsamic reduction

GRILLED CHICKEN

Arugula pesto, tomatoes, fontina

ENTRÉES

\$20

CHICKEN PARMIGIANA

Mozzarella, basil, tomato sauce,

EGGPLANT PARMIGIANA

Mozzarella, ricotta, light tomato sauce

HANGER STEAK

Porcini mushroom, marsala wine

POULTRY

free range

\$26

CHICKEN SCARPAREILLO

Italian sausage, red onions, sweet & spicy cherry peppers, garlic, rosemary, lemon

PAILLARD

Grilled chicken, seasonal vegetables lemon, evoo

PASTA

\$19

POMODORO

Spaghetti, roasted tomatoes, fresh basil roasted garlic

BOLOGNESE

Rigatoni, meat ragu béchamel, pecorino romano

CARBONARA

Fettuccini, pancetta, sweet English peas, butter cream regiano cheese, poached egg

PESTO

Penne, pine nuts, artichoke hearts, sun-dried tomatoes basil- arugula pesto

MELANZANA

Penne, roasted eggplant, fresh mozzarella, garlic fresh basil, light pomodoro sauce

\$23

SUNDAY SAUCE

Pappardelle, lamb, bresaola, tomato, beef ragu, shaved pecorino

VONGOLE

Linguini, manilla clams, chili flakes, garlic, evoo

ALASKAN KING CRAB

Angel hair, crab meat, king crab legs, garlic basil, light tomato broth

RAVIOLI DEL GIORNO

Homemade ravioli of the day

MEAT

all natural

\$36

RIB-EYE

Grilled bone-in rib-eye, seasonal vegetables

VEAL MILANESE

Breaded veal, arugula, chopped tomatoes red onions, parmigiano, lemon – evoo

SEAFOOD

sustainable

\$37

SALMON

Roasted salmon, seasonal vegetables

BRANZINO

Mediterranean sea bass, carrots, parsley chard lemon, capers, evoo