

ANTIPASTI

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IMPORTED ITALIAN MEATS, CHEESES, PICKLED VEGETABLES
SMALL 20 / LARGE 32

OYSTERS ON THE ½ SHELL

MIGNONETTE, COCKTAIL SAUCE, LEMON 18.50/37

TUNA TARTARE

SHALLOTS, CAPERS, LEMON AIOLI, HOMEMADE CHIPS 18

BURRATA

ARUGULA, PROSCIUTTO DI PARMA, BUTTERNUT SQUASH,
HAZELNUTS, AGED BALSAMIC 18

CLAMS CASINO

ONION, PARSLEY, BELL PEPPER, ITALIAN BREADCRUMBS, LEMON,
BACON 17

STUFFED HOT PEPPERS

ITALIAN CHEESES, GARLIC, EVOO 15

EGGPLANT STACK

FRESH MOZZARELLA, TOMATO, BASIL, AGED BALSAMIC 16

ARTICHOKES AMALFI

SEASONED BREADCRUMBS, LEMON, PECORINO, EVOO 15

INSALATE

ITALIAN

ARUGULA, ROMAINE, FENNEL, TOMATO, CHICKPEAS, RED ONION,
OLIVES, ROMANO, WHITE BALSAMIC

CAESAR

PROSCIUTTO, LEMON, WHITE ANCHOVY, CROUTONS

CHOOSE YOUR PROTIEN

GRILLED BREAST OF CHICKEN 21

LEMON SCENTED SHRIMP 22

WILD CAUGHT SALMON 26

MEATBALL

ROMAINE, TOMATO, CUCUMBER, RED ONION, SEASONED
RICOTTA, TOMATO VINAIGRETTE 17

ITALIAN TUNA

ARUGULA, SHAVED FENNEL, OIL CURED OLIVES, CELERY, ONION,
EVOO, LEMON 19

PASTA

TORCHIO BOLOGNESE

PORK, BEEF, VEAL, TOMATO, RED WINE, PARMIGIANO 21/28

SAFFRON FARFALLE

ROASTED RED PEPPER, BABY KALE, CALABRIAN CHILI, PECORINO
ROMANO 18/23

SHRIMP SCAMPI

SPAGHETTI, SHRIMP, LEMON, WHITE WINE, GARLIC 21/28

RIGATONI ARRABBIATA

SHRIMP, ITALIAN SAUSAGE, HOT PEPPERS, SAN MARZANO
TOMATOES 21/28

SUNDAY SAUCE

SPAGHETTI, MEATBALLS, HOMEMADE TOMATO SAUCE 17/22

ENTRATA

CHICKEN CUTLET MILANESE

ARUGULA, TOMATO, CUCUMBER, REGGIANO 26

CHICKEN PARMESAN

SPAGHETTI, HOMEMADE TOATO SAUCE 26

CHICKEN CUTLET ALLA VODKA

RIGATONI, HOMEMADE VODKA SAUCE 26

VEAL CUTLET MILANESE

ARUGULA, TOMATO, CUCUMBER, REGGIANO 31

VEAL PARMESAN

SPAGHETTI, HOMEMADE TOMATO SAUCE 31

VEAL CUTLET ALLA VODKA

RIGATONI, HOMEMADE VODKA SAUCE 31

GRILLED WILD CAUGHT SALMON

WHITE WINE, LEMON, BASIL, LOCAL VEGETABLES 31

BERKSHIRE PORK CHOP

PANKO CRUST, HOT CHERRY PEPPER DEMI GLACE 35

PLEASE MAKE US AWARE OF FOOD ALLERGIES OR DIET
RESTRICTIONS, WE DO OFFER MANY GLUTEN FREE OPTIONS
HOWEVER WE ARE NOT A FLOURLESS RESTAURANT.

CHEF CHRIS SMALDONE, SOUS CHEF MARK FELL
GM KATHY DONALDSON, AGM SEAN RATLIFF
BAR MANAGER ANGELA KINTIGH 12/21

