

Antipasti



CALAMARI CONFUSO – lightly breaded and fried squid and zucchini chips/strips served with house made marinara sauce and roasted garlic aioli dipping sauces— 18

CAESAR SALAD – romaine, parmesan and focaccia croutons tossed in our house made creamy Caesar pesto dressing – 12

CLASSIC ITALIAN SALAD – romaine, Gaeta olives, cucumber, pepperoncini, roasted red pepper, provolone and focaccia croutons tossed in our house Italian dressing – 12

HOUSE-MADE MEATBALLS – Rich Tomato Sauce, Burrata, Basil, Graza EVOO and house-made focaccia – 17

CACIO E PEPE ARANCINI – Risotto with cracked black pepper and aged parmesan served over marinara. – 17

GNOCCHI – fresh potato, asiago, and porcini gnocchi sauteed in butter with crispy prosciutto and thyme – 16

BREAD TABLE SERVICE with Olive Oil & Balsamic Selections – includes house made focaccia plus other breads – a donation is made to Healthy Harvest Food Bank for each bread service – 9



Le Paste

all pastas are made in-house daily / gluten-free spaghetti pasta available upon request

PAGLIA E FIENO – multi-colored tagliatelle, pancetta and peas in a creamy parmesan sauce— 22

PENNE A LA VODKA – penne tossed in a silky tomato cream sauce with a touch of vodka and finished with parmesan and fresh herbs— 20

NONNA'S BOLOGNESE – a Sunday-Sauce Ragu with beef and pork simmered in a rich tomato sauce and served over papparella pasta— 24

LINGUINI WITH CLAMS – linguini with littleneck clams, clam broth and red or white sauce— 24

FRUTTI DE MARE – spaghetti with Littleneck clams, mussels, squid, scallops, and shrimp in a spicy fra diavolo sauce or seafood cream sauce— 28

SPAGHETTI & MEATBALLS – spaghetti with signature meatballs made from a blend of beef, pork and veal with marinara sauce— 22

CASARECCE PIEMONTESE – casarecce pasta with sautéed cremini mushroom tossed in our signature bolognese sauce with a touch of our parmesan cream sauce— 24

FOUR-CHEESE RAVIOLI – pasta pillows stuffed with mozzarella, ricotta, parmesan and reggiano cheeses, served with marinara sauce.— 24

LOBSTER RAVIOLI – pasta pillows stuffed with cold-water lobster served with vodka sauce— 26

RAVIOLI OF THE DAY – chef's selection

CHILDREN'S PASTA OF THE DAY – chef's selection of pasta shaped as fish, dogs, or macaroni served with red or white sauce – 10

Pizza Napolitana – 12"

our fresh dough is cooked in our wood-fired oven / gluten-free available upon request

MARGHERITA – our red sauce base with fresh mozzarella and basil—22

PROCUITTO & RECULA – our signature white sauce with fresh mozzarella, lightly dressed with lemon juice, olive oil, salt and pepper and topped with arugula and prosciutto after baking – 26

ARTISAN PEPPERONI – our red sauce base with mozzarella, Olli Salumeria pepperoni— 25

QUATTRO FORMAGGI – our garlic base with mozzarella, gorgonzola, Grana Padano and Pecorino Romano— 24

FUNGHI – our garlic base with asiago, fresh mozzarella, mixed mushrooms, Calabrian chili and parsley —25

MEATBALL – our red sauce base with mozzarella and ricotta, our signature meatballs and Calabrian chili— 26

CAPRICCIOSA – our garlic base with prosciutto, mozzarella, wild mushrooms, artichokes and Gaeta olives— 27

BAGNA CAUDA – our red sauce base with Italian fennel sausage, spinach, mozzarella, roasted garlic & anchovy— 27

TOSCANA – our garlic base with mozzarella and ricotta cheese, grilled chicken, spinach, mushrooms and fresh basil. Drizzled with white truffle oil— 28

FOUR SEASONS – our red sauce with mozzarella, ham, mushrooms, artichokes and Gaeta olives— 27



Portata Principale

all entrees are served with grilled zucchini / add a small soup of the day, classic Italian or Caesar salad +6

PARMESANA – crispy chicken, eggplant, or veal cutlet topped with fresh mozzarella cheese and marinara, add spaghetti +3 – chicken 28 / veal 32

MARSALA – chicken or veal cutlet flour–dusted and sautéed with wild mushrooms in a marsala wine sauce, add spaghetti +3 – chicken 28 / veal 32

CHICKEN SCARPARELLO – chicken cutlet flour–dusted and sautéed with wild mushrooms, sweet peppers, sausage, pepperoncini and herb–roasted potato tossed in a vinegar–butter sauce – 32

BRANZINO – whole roasted bronzini or other fish stuffed with herbs, garlic, and lemon, served with parmesan polenta– 32

SEARED SCALLOPS – fresh scallops seared with browned butter and prosciutto served over creamy polenta– 32

VEAL OSSOBUCO – slow–braised veal shank served with creamy polenta–36 (when available)

TUSCAN STEAK – 9oz sirloin marinated in garlic, rosemary and lemon served with herb–roasted potato – 36



Dolci e Bevande

TIRAMISU – espresso–soaked ladyfingers layered with mascarpone cream and cocoa – 14

CANNOLI – crispy shells filled with sweet ricotta, chocolate chips and pistachios – 12

ZEPPOLE – golden fried dough dusted with powdered sugar, served with chocolate and raspberry sauce – 12

LIMONCELLO CAKE – light sponge cake soaked in limoncello with lemon cream frosting – 14

ESPRESSO – 4
CAPPUCCINO – 6
LATTE – 6
COFFEE – 4



DESSERT WINE & MARTINIS

MOSCATO D'ASTI – sweet sparkling wine with notes of peach and apricot – 12

VIN SANTO – Tuscan dessert wine served with biscotti – 14

ESPRESSO MARTINI – vodka, Kahlua, fresh espresso – 16

LIMONCELLO MARTINI – limoncello, vodka, fresh lemon – 15

TIRAMISU MARTINI – Kahlua, Baileys, espresso, cocoa rim – 16

