

menu

aperitivo

- PEACHES & PROSCIUTTO** \$19
creamy ricotta mixed with walnuts & honey, peaches & balsamic reduction
- BURRATA CROSTINI** \$19
toasted crostini, burrata, pesto, evoo, sun-dried tomato,
- STUFFED MEATBALL TRIO** \$16
homemade mozzarella-stuffed beef meatballs, san marzano tomato sauce
- STEAMED MUSSELS** \$19
white wine, marinara or spicy marinara
- SALUMI E FORMAGGI BOARD** \$27
chef's selection of meats & cheese
- SIZZLING SHRIMP SCAMPI** \$25
garlic butter, spicy chilies, garlic bread
- BRUSCHETTA** \$14
toasted crostini, diced tomato, onion, scallion, shaved parmesan, olive oil, balsamic glaze

sandwiches

- CHICKEN MILANESE** \$19
burrata, arugula, tomato, onion, balsamic glaze, ciabatta
- PIERMONT AVE** \$21
roast beef, turkey, jarlsberg, lettuce, tomato, chipotle mayo, ciabatta
- SUMMER OF LOVE** \$20
turkey, melted jarlsberg, champagne mustard, ciabatta
- SICILIA** \$20
prosciutto di parma, burrata, arugula, fig jam, evoo, ciabatta
- THE ITALIAN DIP** \$23
homemade roast beef, provolone, horseradish cream, homemade au jus
- CAPRI** \$17
grilled chicken, fresh mozzarella, sun-dried tomato, pesto, ciabatta

chilled

- JUMBO SHRIMP COCKTAIL** \$25
cocktail sauce
- SHRIMP & CRAB SALAD** \$25
sliced celery, red onion, olives, tomato, garlic red wine vinaigrette
- CRAB COCKTAIL** \$25
cocktail sauce

insalata

- CAPRESE** \$20
fresh mozzarella, beefsteak tomato, basil, olives, borettane onion, balsamic.
- DI ASPARAGI** \$20
steamed asparagus spears, arugula, grated pecorino, organic hard boiled egg, lemon vinaigrette
- VENICE BEACH** \$27
arugula, peaches, burrata, red onion, grilled chicken, honey vinaigrette
- CLASSIC CAESER** \$17
romaine hearts, shaved pecorino, toasted croutons, classic dressing
- SALAD ADD ONS:**
+ grilled shrimp \$13
+ grilled chicken \$9
+ salmon \$14

pizzette

- SOUTHERN BELLE** \$25
peaches, goat cheese, mozzarella, hot honey
- SPICY PEPPERONI** \$23
pepperoni, soppressata, mozzarella, chili oil
- FIG & PROSCIUTTO** \$25
fig jam, prosciutto, arugula, shaved parmesan, fresh mozzarella
- MARGHERITA** \$22
san marzano tomato sauce, fresh mozzarella, basil, olive oil
- THE UPSIDE DOWN** \$23
mozzarella under homemade san marzano sauce, grated pecorino, oregano, olive oil
- VEGGIE** \$23
spinach, sun-dried tomato, pesto artichoke cream, mozzarella, arugula

pasta & mains

- SALMON PROVENCAL** \$35
diced tomato, capers, garlic lemon white wine, sautéed spinach, smashed fingerlings
- MINI CRAB CAKES** \$35
savory corn chutney, smashed fingerlings, remoulade drizzle
- HERB CRUSTED CHICKEN** \$33
frenched chicken breast, crusty herbs, lemon cream sauce, sautéed spinach, smashed fingerlings
- RIGATONI BOLOGNESE** \$20
braised beef ragu, ricotta
- SHORT RIB RAVIOLI** \$23
porchini butter
- WILD MUSHROOM RAVIOLI** \$23
truffle cream
- PASTA FRESCA** \$21
mezza rigatoni, spinach, asparagus, sun-dried tomato, creamy pesto
- SUMMERTIME PASTA** \$27
capellini, shrimp, crab, arugula, fresh tomato basil
- CAVATELLI DI PALERMO** \$25
sausage, grape tomato, burrata, pecorino, tomato cream sauce