

menu

aperitivo

PEACHES & PROSCIUTTO \$18
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

SOUP OF THE DAY \$11

BURRATA & PROSCIUTTO \$21
roasted peppers, plum tomato, basil, olive oil, balsamic reduction

SIZZLING SHRIMP SCAMPI \$23
garlic butter, spicy chilies, garlic bread

BRUSCHETTA \$14
toasted crostini, diced tomato, onion, scallion, shaved parmesan, olive oil, balsamic glaze

panini & sandwiches

CHICKEN MILANESE \$19
burrata, arugula, tomato, onion, balsamic glaze

FORMAGGIO PANINI \$15
mozzarella, provolone, gruyere, arugula, beefsteak tomato, artichoke cream

MEATBALL PARM \$20
homemade mozzarella-stuffed beef meatballs, provolone, mozzarella, san marzano sauce, toasted garlic bread

SICILIA \$17
prosciutto di parma, burrata, arugula, fig jam, evoo

THE ITALIAN DIP \$23
homemade roast beef, provolone, italian baguette, horseradich cream, homemade au jus

CAPRI \$17
grilled chicken, fresh mozzarella, sun-dried tomato, pesto

chilled

JUMBO SHRIMP COCKTAIL
cocktail sauce
\$23

SHRIMP & CRAB SALAD
sliced celery, red onion, olives, tomato, garlic red wine vinaigrette
\$25

CRAB COCKTAIL
cocktail sauce
\$25

insalata

CAPRESE \$19
fresh mozzarella, beefsteak tomato, basil, taggiasca olives, borettane onion, balsamic. **+add anchovies \$4**

DI ASPARAGI \$19
steamed asparagus spears, arugula, grated pecorino, organic hard boiled egg, lemon vinaigrette

WINTER GREEN \$19
arugula, spinach, apples, walnuts, red onion, homemade apple cider vinaigrette

CLASSIC CAESER \$17
romaine hearts, shaved pecorino, toasted croutons, classic dressing

SALAD ADD ONS:
+ grilled shrimp \$13
+ grilled chicken \$9
+ salmon \$14

pizzette

SPICY GARLIC SHRIMP \$26
mozzarella, garlic, chili flakes

SPICY PEPPERONI \$22
pepperoni, soppressata, mozzarella, chili oil

FIG & PROSCIUTTO \$25
fig jam, prosciutto, arugula, shaved parmesan, fresh mozzarella

MARGHERITA \$21
san marzano tomato sauce, fresh mozzarella, basil, olive oil

THE UPSIDE DOWN \$22
mozzarella under homemade san marzano sauce, grated pecorino, oregano, olive oil

VEGGIE \$22
spinach, sun-dried tomato, pesto artichoke cream, mozzarella, arugula

pasta & mains

SALMON PROVENCAL
diced tomato, capers, garlic lemon white wine, sautéed spinach, smashed fingerlings
\$33

RIGATONI BOLOGNESE
braised beef ragu, ricotta
\$19

PASTA FRESCA
mezza rigatoni, spinach, asparagus, sun-dried tomato, creamy pesto
\$19

MINI CRAB CAKES
savory corn chutney, smashed fingerlings, remoulade drizzle
\$35

SHORT RIB RAVIOLI
porcini butter
\$23

CAPPELLINI CRAB MEAT
jumbo crab, spicy marinara, arugula
\$27

HERB CRUSTED CHICKEN
half chicken, crusty herbs, lemon cream sauce, sautéed spinach, smashed fingerlings
\$30

BUTTERNUT SQUASH RAVIOLI
sage brown butter, goat cheese
\$19

CAVATELLI DI PALERMO
sausage, grape tomato, burrata, pecorino, tomato cream sauce
\$23