



## SNACKS

### Marinated Olives

Shallot, parsley, oregano, white balsamic 7.75

### Whipped Ricotta & Confit Garlic

Add to complimentary house made bread 6.50

### Cacio e Pepe Chips

Parmesan, black pepper, garlic aioli 11.00

## BRUSCHETTA

### Goat Cheese

Caramelized onions, goat cheese spread 13.00

### Pomodoro

Seasoned tomatoes, garlic, basil 12.00

### Roasted Red Peppers

Arugula, goat cheese spread 13.50

## SHARE PLATES

### Calamari e Gamberi Fritti

Fresh cut calamari and shrimp served with pomodoro sauce 19.95

### Grilled Octopus

Cannellini bean purée, confit tomatoes 20.75

### Zucchini Flowers

Fried filled with ricotta cheese 16.00

### Burrata Caprese

Italian imported burrata cheese, marinated tomatoes, basil olive oil 19.95

### Stella Pizza

Crispy pizza crust, fresh tomatoes, mozzarella, olives, Prosciutto di Parma, arugula 29.75

### Fried Brussels Sprouts

Almond romesco sauce, grated Parmigiano Reggiano, aromatic breadcrumbs 16.50

### Polpette

Pork and beef meatballs, tomato sauce, parmesan cream, basil 16.00

### Baccalà Croquettes

Crispy salted cod and potato croquettes, tartar sauce 14.75

## SOUPS & SALADS

**Add:** Grilled Chicken 8, Chicken Milanese 10, Grilled Shrimp 12, Salmon 12, Parma Prosciutto 12

### Kale Caesar

Kale, parmesan, lemon, crushed croutons 15.95

### Romana

Grilled romaine, charred onions, pancetta, feta crumble, lemon vinaigrette 17.75

### Pesca Burrata

Fresh peaches, arugula, whipped burrata, pistachio, honey, balsamic dressing 17.95

### Estiva

Tomatoes, scallions, olives, fennel, spring mix, goat cheese 16.75

### White Bean Soup

Cannellini beans, light tomato sauce, onions, bacon 12.75

## PIZZA

**Pizzas made with our house-made dough**

**Add:** Chili Oil 2, Pesto 6, Burrata 6, Truffle Oil 3, Honey 2

### Margherita

Tomato sauce, mozzarella, basil 19.95

### Pepperoni

Tomato sauce, mozzarella 22.50

### Cacio e Pepe con Tartufo

Pecorino Romano, Parmigiano Reggiano, cream, truffle oil, mushrooms, black pepper 25.75

### Ricotta Calzone

Tomato, mozzarella, ricotta, basil 24.00

### Prosciutto di Parma

Tomato sauce, Prosciutto di Parma, mozzarella, arugula 27.95

### Quattro Formaggi

Tomato sauce, mozzarella, gorgonzola, fontina, parmigiano 23.50

### Sausage e Ricotta

Tomato sauce, ricotta cheese, Calabrian chili oil 25.25

### Burrata

Spicy honey, pepperoni, burrata, mozzarella, tomato sauce 25.50

### Quattro Stagioni

Tomato sauce, mozzarella, champignon mushrooms, artichokes, ham, olives 24.25

### Vegetariana

Tomato sauce, mozzarella, eggplant, zucchini, red peppers 22.75

### Sarda

Tomato sauce, sausage, ham, pepperoni, mozzarella 27.25

\*A 2% Kitchen Appreciation fee is added to all guests checks that is 100% paid to our hard working kitchen staff. Please ask your server if you have any questions or concerns.  
\$3.00 fee added for split plates | 20% gratuity added for parties of 6 or more.

\***Notice:** The consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

## PASTA

*We serve our pasta 'al dente'*

*Substitute gluten-free or fresh egg pasta 2.00*

### Penne alla Vodka Arrabiata

Tomato sauce, garlic, red pepper flakes, cream, parsley 24.95

### Spaghetti alle Vongole

Clams, garlic, red pepper flakes, parsley, white wine 29.50

### Tagliatelle alla Bolognese

Classic beef and pork Bolognese 27.95

### Tagliatelle ai Funghi

Champignon mushrooms, garlic, cream, parsley 26.50

### Gnocchi Cozze Asparagi

Saffron, mussels, asparagus 28.75

### Gnocchi al Pesto

Homemade basil pine nut pesto 23.95  
Add burrata cheese 6.00

### Ricotta Gnocchi

Kale almond pesto, confit tomatoes, burrata 27.95

### Mezze Maniche Carbonara

Egg yolks, black pepper, pancetta, Parmigiano Reggiano, pecorino 27.50

### Spaghetti Pomodoro

Classic tomato sauce, fresh basil 22.50

### Lasagna Bolognese

Classic Bolognese meat sauce, bechamel sauce, Parmigiano Reggiano 29.95

### Tagliatelle Asparagi e Prosciutto

Asparagus, Parma prosciutto, cream, parsley 27.75

### Bucatini Cacio e Pepe

Pecorino Romano, Parmigiano Reggiano, cream, black pepper 26.75

### Orecchiette Salsiccia

Sausage, tomato sauce, fresh arugula 28.95

## ENTRÉES

### Bistecca

Roasted 12oz prime striploin steak, aromatic butter, confit potatoes, broccoli rabe 49

### Milanese di Pollo

Breaded fried chicken breast with tomatoes, arugula 28.95

### Salmonella Griglia

Fresh grilled salmon, baby scallion, fried zucchini, snow peas, tartar sauce 29.95

### Zuppa Frutti di Mare

Fregola, clams, shrimp, mussels, calamari, simmered in white wine, garlic, tomatoes, red pepper broth 34.50

### Parmigiana Melanzane

Fried eggplant, mozzarella, Parmigiano Reggiano, smoked scamorza, tomato sauce, basil 28.75

## SIDES

### Confit Potatoes

9.50

### Tre Sapori

Arugula, cherry tomatoes, Parmigiano Reggiano, lemon dressing 12.50

### Sautéed Broccoli Rabe

10.50

### Sautéed Mushrooms

11.00



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