

SMALL BITES

Fried Provolone

House-made bread, fig jam 12

Marinated Olives

Shallots, parsley, oregano, white balsamic 6

Vongole Croquettes

Chopped clams, parsley, giardiniera sauce 13

SHARE PLATES

Calamari

Fresh cut calamari and shrimp served with pomodoro sauce 19

Fried Brussels Sprouts

Roasted squash and peanut pesto, toasted pumpkin seeds, feta crumbled, granny smith apples 16

Burrata Peperonata

Creamy fresh burrata cheese with sweet and sour bell peppers, basil, and tomatoes 19

SALADS

Add: Grilled Chicken 8, Chicken Milanese 9, Grilled Shrimp 12, Salmon 12, Parma Prosciutto 11

Caprese

Fresh Mozzarella, seasoned tomatoes, basil olive oil 16

Pompelmo

Radichhio, romaine, grapefruit, cured olives, oregano, crispy leeks, lemon dressing 16

Carpione

Arugula, burrata cheese, pecans, olive oil, squash marinated in vinegar and herbs 16

SANDWICHES

Served on focaccia, limited availability

Italian Dip

Genovese Beef, melted fontina cheese, demi - glace au jus 17

Porchetta

Roasted pork stuffed with garlic and fresh herbs, melted provolone cheese, and salsa verde 18

PIZZA

Made with our house-made dough Add: Chili Oil 2, Pesto 6, Burrata 6, Truffle Oil 3, Honey 2

Margherita

Tomato Sauce, Basil, Mozzarella 19

Salsiccia E Pepperonata

Tomato, mozzarella, sausage, sweet and sour bell pepper sauce, Calabrian chili oil 24

Prosciuto di Parma

Tomato sauce, Prosciutto di Parma, mozzarella, arugula 24

Marinara

Tomato sauce, oregano, roasted garlic confit cream 18

Bruschetta

Pomodoro Seasoned Tomatoes, garlic, basil 11

Pesca Candied Peaches, Montasio Cheese, Aged Balsamic 12

Amatriciana Fries

Hand-Cut Fries, Guanciale, Onion, Tomato, Pecorino Romano 11

Daily Bread Accompany Bread Service

Butternut Squash Caponata 8

Whipped Ricotta & Garlic Confit Spread 6

Limoncello Pepper Ribs

Slow-cooked pork in a limoncello, lemon, and black pepper marinade, green onion 16

Polpette

Pork and beef meatballs, tomato sauce, parmesan cream, basil 16

Baccalà Mantecato

Venetian-style whipped salt cod, roasted cherry tomatoes, black polenta 14

Kale Caesar

Romaine, kale, parmesan, lemon, crushed croutons 15

Misticanza

Mesclun Greens, beets, pears, toasted sesame seeds, balsamic, gorgonzola dressing 16

Autunno

Napa Cabbage, pickled grapes, confit sweet potatoes, goat cheese, red wine vinaigrette 16

Minestrone Soup

Seasonal Chopped Veggies 10

Fried Chicken

Milanese chicken cutlet, romaine lettuce, shaved parmesan, black garlic aioli 17

Capicola

Spicy capicola, sundried tomato sauce, sauteed broccoli rabe 16

Pepperoni

Tomato Sauce, Mozzarella 21

Burrata

Tomato sauce, mozzarella, pepperoni, hot honey, burrata stracciatella 25

Cacio e Pepe

Pecorino Romano, Parmigiano Reggiano, cream, truffle oil, mushrooms, black pepper 24



Executive Chef: Marco Apicella - Torino Italy

20% gratuity added for parties of 6 or more. *Notice: The consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs m a y 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

Spaghetti alla Vongole

Clams, garlic, red pepper flakes, parsley, white wine 27

Bucatini Cacio e Pepe

Pecorino Romano, Parmigiano Reggiano, cream, black pepper 25

Tagliatelle ai Funghi

Champignon mushrooms, garlic, cream, parsley 24

Tagliatelle alla Bolognese

Beef and pork Bolognese meat sauce 26

Gnocchi Pesto

Homemade pesto topped with burrata cheese and toasted pine nuts 26

Gnocchi Sorrentina

Baked gnocchi with tomato sauce, mozzarella, parmesan, basil 25

Butternut Squash Ravioli

Brown butter, gorgonzola, amaretti crumble 26

Spaghetti Pomodoro

Classic tomato sauce, fresh basil 19

Gnocchi alla Genovese

Slow-cooked stewed beef, caramelized onions, white wine, demi-glace reduction 27

Bucatini al Amatriciana

tomato, guanciale, pecorino romano cheese 25

Penne alla Vodka Arrabiata

sauce, garlic, red pepper flakes, cream, parsley 24

Pasta Ceci Calamari e Peperone Crusco

Tubetti pasta with chickpeas, calamari & crispy dried sweet peppers. 28

Mezze Maniche Carbonara

Guanciale, egg yolks, black pepper, parmigiano reggiano, pecorino 25

ENTRÉES

Brasato Vermouth Di Torino

Slow Roasted Beef cooked in Italian vermouth, with fresh herbs, served over baked polenta, sauteed red cabbage, reduced demi glace 34

Salmone alla Griglia

Fresh grilled salmon, broccoli, horseradish chive sauce 29

Melanzane di Parmigiana

Baked eggplant, mozzarella, parmesan cheese, tomato sauce, and basil 28

Lasagna Bolognese

Classic Bolognese meat sauce, bechamel sauce, Parmigiano Reggiano 27

Broccoli Rabe Risotto

Carnarolli Rice, Parmesan, Butter, Broccoli Rabe, Chili, Sun-Dried Tomato, Olive Crumble 27

Milanese di Pollo

Panko breaded fried chicken breast with tomatoes, arugula, lemon vinaigrette 28

Pork Loin Saltimbocca

Pan Fried Pork Cutlets topped with Prosciutto di Parma and sage, served over broccoli rabe mashed potatoes 29

SIDES \$9

Sauteed Broccoli

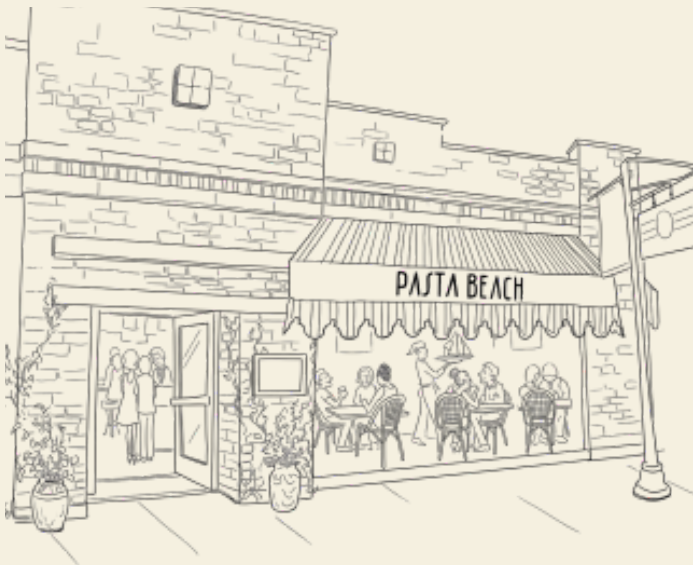
Garlic, red pepper, olive oil

Broccoli Rabe Mashed Potatoes

Olive Oil, Salt & Pepper

Kale Caesar

Romaine, kale, parmesan, lemon, crushed croutons



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