



Antipasti

two or four servings

Salumi imported and domestic cured meats, marinated olives and crostini	12.95/16.95
Bruschetta cherry tomatoes, basil and garlic served on grilled baguette	7.95/11.95
Fritto flash fried calamari and zucchini served with spicy marinara	11.95/15.95

Insalate

Caesar baby romaine, red endive, parmigiano, black pepper, caesar dressing	7.95
Mista organic mixed greens, vegetable crudite, asiago crostini, red wine vinaigrette	7.95
Lattuga iceberg, turkey bacon, cherry tomatoes, gorgonzola, blue cheese dressing	8.95

Entree Insalate

Caprese fresh mozzarella, sliced tomatoes, basil, evoo, balsamic reduction	11.95
Portobello organic mixed greens, grilled portobello mushroom, tomatoes, goat cheese, tuscan fries, balsamic vinaigrette	10.95
Bistecca* grilled filet mignon, baby organic arugula, cherry tomatoes, grana padano cheese, aged balsamic vinaigrette	17.95
Romana romaine lettuce, avocado, red onion, tomatoes, feta, red wine vinaigrette	
<i>with grilled shrimp</i>	17.95
<i>with salmon*</i>	18.95
Paillard seasoned and pounded grilled chicken breast, organic mixed greens, grape tomatoes, red onions, carrots, radishes, tuscan pecorino cheese, balsamic vinaigrette	14.95

Pasta Fatta in Casa

pasta made in house

Gnocchi Sorrentina	potato dumplings with tomato sauce, mozzarella and basil	14.95
Garganelli	prosciutto, fresh asparagus, truffle butter and parmigiano	15.95
Lasagna Emiliana	spinach pasta with bolognese sauce and bechamel	15.95
Ravioli Caprese	ricotta filled pillow pasta with tomato basil sauce and parmigiano	14.95
Linguine Mare	shrimp, calamari, clams, mussels, cherry tomatoes and peperoncino in a garlic and white wine broth	18.95
Rigatoni Buttera	tubular pasta, italian sausage and sweet peas in a tomato cream sauce	15.95
Farfalle con Pollo	bowtie pasta, sautéed chicken, spinach and sundried tomatoes in an asiago cream sauce	15.95
Pomodoro	fresh tomatoes, basil, garlic and evoo	12.95
Pasta Bolognese	meat sauce and parmigiano	14.95
Tagliatelle	sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes, finished with basil and parmesan cheese	15.95

Mare e Terra

sea and land

Pollo Parma	lightly breaded chicken breast, pan fried then baked with pomodoro sauce and fresh mozzarella, served with side of pasta	16.95
Vitello Piccata*	veal sautéed with lemon, butter, capers and white wine sauce, served with a side of pasta	21.95
Salmone*	pan seared Scottish salmon with zucchini farrotto	18.95
Scampi Positano	penne pasta, sautéed shrimp, zucchini, cherry tomatoes in a garlic and white wine sauce with pecorino cheese	18.95

*May be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness