
Per Cominciare

<i>Antipasto Misto</i>	24.95
Assortment of premium cured meats, aged cheeses, marinated vegetables, and Mediterranean olives served with grilled crostini	
<i>Bruschetta</i>	17.95
Cherry tomatoes, basil, garlic, olive oil, and fresh mozzarella with a balsamic reduction served on a grilled baguette	
<i>Fritto Misto</i>	23.95
Flash-fried calamari and zucchini served with spicy marinara	

Antipasti e Insalate

<i>Carpaccio*</i>	24.95
Arugula, beef tenderloin, shaved parmigiano with truffle aioli	
<i>Cozze</i>	21.95
Sautéed mussels served in a light tomato, garlic, and white wine broth with grilled crostini	
<i>Parmigiana</i>	18.95
Tuscan-style eggplant parmesan	
<i>Burrata</i>	27.95
24-month aged prosciutto di Parma and burrata cheese with local raw honey, black truffle, and house-made focaccia	
<i>Portobello</i>	16.95
Organic green salad with grilled portobello mushroom, tomatoes, goat cheese, and Tuscan fries with balsamic vinaigrette	
<i>Mista</i>	13.95
Mixed greens with asiago crostini, vegetable crudite, red wine vinaigrette	
<i>Caesar</i>	13.95
Radicchio, romaine, asiago croutons, and parmigiano reggiano, with house-made dressing	
<i>Toscana</i>	14.95
Organic mixed greens, Roma tomatoes, caramelized walnuts, feta cheese and balsamic vinaigrette	
<i>Arugula</i>	14.95
Organic arugula, poached pears, goat cheese and balsamic vinaigrette	
<i>Caprese</i>	16.95
Fresh mozzarella, sliced tomatoes, basil, arugula, and EVOO	

Contorni 14.95

Pasta with Pomodoro sauce or olive oil & garlic

Oven-roasted fingerling potatoes with rosemary and garlic

Grilled Asparagus

Sautéed Broccoli

Sautéed Baby Spinach

25.00 corkage fee per bottle, limit 2 bottles per table

* May be prepared raw or undercooked.

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

Pasta Fatta in Casa

<i>Gnocchi</i>	28.95
House-made potato dumplings with tomato sauce, mozzarella, and basil	
<i>Lasagna</i>	29.95
Spinach pasta with bolognese sauce and béchamel	
<i>Ravioli</i>	28.95
Ricotta-filled pillow pasta with tomato basil sauce and parmesan	
<i>Agnolotti</i>	34.95
Roasted veal and swiss chard ravioli with a brown butter sage sauce	
<i>Tagliatelle</i>	28.95
Sautéed shallots, diced eggplant, zucchini, sweet peppers, and cherry tomatoes finished with basil and parmesan cheese	

Altre Paste

<i>Spaghetti Carbonara*</i>	32.95
Pasta with egg yolk, cacio cheese, guanciale, smoked pancetta and black pepper	
<i>Linguine</i>	36.95
Fresh clams sautéed and served in bianco or rosso sauce	
<i>Rigatoni Buttera</i>	29.95
Italian sausage and sweet peas in tomato cream sauce	
<i>Cavatelli</i>	29.95
Small pasta shells, beef meatballs in tomato sauce	
<i>Penne</i>	34.95
Sautéed shrimp, zucchini, and cherry tomatoes in a garlic and white wine sauce with pecorino cheese	

Mare e Terra

<i>Salmone*</i>	37.95
Pan-seared Scottish salmon with zucchini farrotto	
<i>Mare</i>	54.95
Lobster, scallops, calamari, mussels, clams, shrimp, and peperoncino over linguini, in bianco or rosso sauce	
<i>Osso Buco</i>	59.95
Milano style, slow-braised veal shank with saffron risotto	
<i>Vitello Piccata</i>	39.95
Veal sautéed with lemon, butter, capers, and white wine sauce. Served with sautéed spinach and roasted potatoes	
<i>Pollo Medici</i>	37.95
Lightly breaded chicken breast, pan-fried and baked with Pomodoro sauce and fresh mozzarella, served with crispy potatoes or a side of pasta	
<i>Filetto*</i>	59.95
9 oz. prime beef tenderloin with black truffle demi, served with grilled asparagus and crispy potatoes	