



Antipasta

<i>Duo Brushette</i>	16.95
Toasted artisanal bread with marinated cherry tomatoes and eggplant caponata	
<i>Antipasto Misto</i>	19.95
Cured meats, cheeses, marinated eggplant, grilled bruschetta bread	
<i>Fritto Misto</i>	21.95
Flash-fried calamari and zucchini served with spicy marinara	
<i>Burrata</i>	26.95
29-month aged Prosciutto di Parma and burrata cheese with local raw honey, black truffle, and house-made focaccia	
<i>Parmigiana</i>	17.95
Tuscan-style eggplant and Parmesan	
<i>Carpaccio*</i>	21.95
Beef tenderloin, arugula, shaved Parmesan, white truffle oil	
<i>Cozze</i>	16.95
Mussels sautéed with garlic, white wine, lemon and butter, or in tomato sauce	
<i>Polipo</i>	26.95
Grilled octopus, potatoes, olives	
<i>Polpettine</i>	15.95
Housemade beef meatballs in tomato sauce	
<i>Caesar</i>	12.95
Romaine lettuce, asiago croutons, shaved Parmesan	
<i>Caprese</i>	16.95
Fresh mozzarella, sliced tomatoes, basil, E.V.O.O	
<i>Mista</i>	12.95
Mixed greens, vegetable crudites, and tomatoes, with white balsamic dressing	

Contorni \$12.95

Roasted Seasonal Vegetables

Sautéed Spinach

Pasta with olive oil & garlic

Mashed Potatoes

Pasta Pomodoro

No substitutions, please • \$25 corkage fee per bottle, limit 2 bottles per table, no exceptions

Primi Piatti

Add \$5 for imported gluten-free pasta/ Chicken \$14 or Shrimp \$16

<i>Tagliatelle</i>	27.95
Ribbons of fresh pasta with beef ragout and Parmigiano	
<i>Ravioli</i>	27.95
Housemade burrata ravioli, fresh tomato sauce, and grana padano cheese	
<i>Gnocchi</i>	25.95
Housemade potato dumplings with tomato sauce, mozzarella and basil	
<i>Spaghetti</i>	27.95
Housemade meatballs and tomato sauce	
<i>Rigatoni Buttera</i>	28.95
Rigatoni pasta with sweet Italian sausage and peas in tomato cream sauce	
<i>Lasagna</i>	27.95
Imported pasta with meat sauce, béchamel, Parmigiano	
<i>Gigli</i>	34.95
Lily-shaped pasta mixed with jumbo shrimp, zucchini, cherry tomatoes, and Romano pecorino cheese in a white wine and butter sauce	
<i>Penne</i>	24.95
Sautéed shallots, diced eggplant, zucchini, sweet peppers, and cherry tomatoes. Finished with basil and Parmesan cheese	
<i>Carbonara</i>	26.95
Spaghetti tossed with egg yolk, cacio cheese, guanciale, and black pepper and pecorino cheese	
<i>Agnolotti</i>	36.95
House-made, slow-roasted beef short rib and spinach ravioli with brown butter sage sauce	

La Cena

<i>Osso Buco</i>	58.95
Slow-braised veal shank Milano style. Served with saffron risotto	
<i>Mare</i>	47.95
Lobster, shrimp, calamari, clams, and mussels over linguine, served with choice of white or red sauce	
<i>Salmone*</i>	36.95
Pan-seared, crisp-skinned salmon finished with butter, fresh rosemary, and lemon. Served with Parmesan risotto or seasonal vegetables	
<i>Filetto*</i>	59.95
9 oz prime beef tenderloin with black truffle demi. Served with grilled asparagus and roasted potatoes	
<i>Pollo</i>	34.95
Choose Parmesan with lightly breaded chicken breast, tomato sauce, and mozzarella, or Piccata with lemon, butter, and caper sauce. Served with pasta or seasonal vegetables	
<i>Vitello</i>	38.95
Choose Parmesan with lightly breaded veal medallions, tomato sauce, and mozzarella, or Piccata with lemon, butter, and caper sauce. Served with sautéed spinach and mashed potatoes	

* May be prepared raw or undercooked.

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