

• ANTIPASTI MISTI DELLA CASA •

Cozze con limoncello ~ <i>steamed mussels finished with a limoncello–orange beurre blanc</i>	8
Prosciutto di parma ~ <i>18 month aged parma prosciutto, sweet melon and parmigiano reggiano</i>	14
Calamari fritto ~ <i>fried calamari with dipping aioli</i>	10
Tuffo della casa ~ <i>our very own house made crab dip with grilled flat bread</i>	9
Tonno ed anguria* ~ <i>tuscan herb crusted tuna, watermelon carpaccio finished with aged balsamic syrup</i>	11
Carpaccio di manzo ~ <i>shaved angus beef, black olive tapenade, arugula and parmesan</i>	13
Fichi cotti in camicia~ <i>red wine poached black mission figs set with fontina cheese crostini and</i>	
..... <i>petite frisee salad</i>	10
Pan tostato con torte di granchio ~ <i>pan roasted crab cake with sweet corn & pancetta relish...</i>	
... <i>finished with smoked pepper chive sauce</i>	10
Insalata Caprese ~ <i>locally grown heirloom tomatoes, buffalo mozzarella salad.....</i>	
.... <i>with basil, toasted pine nuts and balsamic syrup</i>	9

• ZUPPAS & INSALATA •

soups and salads

Minestrone di pesto ~ <i>traditional vegetable and cannellini bean soup with basil pesto</i>	6
Zuppa di stagionale ~ <i>chilled cream of potato and leek soup</i>	7
Insalata cesare ~ <i>baby romaine lettuce, polenta croutons, parmigiano reggiano</i>	10
Insalata di rucola con pera, noci e gorgonzola ~ <i>arugula with thin sliced pears, walnuts & gorgonzola</i>	9
Insalata della fragola ~ <i>locally grown strawberries, bibb lettuce, goat cheese and saba vinaigrette</i>	8

• LE PIZZE •

house made pizzas

Margherita ~ <i>san marzano tomatoes, mozzarella, basil, roasted tomato</i>	12
Prosciutto e rucola ~ <i>prosciutto di parma, tomato, mozzarella and arugula</i>	12
Salsiccia ~ <i>tomato, mozzarella, sweet onion, spicy italian sausage</i>	12
Toscana ~ <i>grilled white pizza with goat cheese, marinated artichokes and arugula</i>	12

• PASTA •

Pasta del rosmarino e dell'aragosta ~ <i>sautéed lobster finished with a light cream of rosemary over...</i>	
	<i>....buttered spaghetti pasta</i> 28
Cavatelli con asparago e pomodoro secco ~ <i>cavatelli pasta with asparagus and oven roasted tomatoes</i>	16
Gnocchi italiani della salsiccia~ <i>potato gnocchi tossed with sweet italian sausage, sage and walnuts</i>	16
Gnocchi Tuscany~ <i>crispy potato gnocchi, pancetta, frisee lettuce, garlic and parsley</i>	16
Perchiatelli bolognese* ~ <i>classic meat ragu</i>	17
Tagliatelle nere allo scoglio *~ <i>black linguine with shrimp, scallop, mussels & calamari</i>	22
Risotto stagionale ~ <i>chef inspired seasonal risotto</i>	24

• CARNE & PESCE •

meat and fish entrees

Pollo al mattone ~ <i>chicken cooked under a brick with fingerling potatoes and pancetta</i>	24
Branzino alla griglia* ~ <i>mediterranean grilled sea bass with carmelized fennel and reggiano polenta</i>	25
Salmoni crostosi del basilico* <i>roasted atlantic salmon with a basil crust, artichoke and tomato stew</i>	26
Pollo Arrostito ~ <i>roasted chicken over raisin-pinenut orange couscous finished with rosemary beurre blanc</i>	24
Bracirole ai mirtilli* ~ <i>pork chop with blueberries and gorgonzola mashed potatoes</i>	25
Ribeye Bistecca* 33 ~ New York alla griglia * 35~ Grilled Beef Filetto...8 oz. * 35~	
<i>..... all grilled steaks are served with lemon roasted potatoes and verjus reduction.....</i>	

• I CONTORNI •

sides and extras

Spinaci al limone ~ <i>sautéed spinach with garlic, lemon, and extra virgin olive oil</i>	6
Asparago ~ <i>grilled asparagus with parmesan cheese</i>	6
Risotto stagionale ~ <i>chef inspired seasonal risotto</i>	6
Patate arrosto ~ <i>lemon roasted fingerling potatoes</i>	6
Passito di patate con gorgonzola- <i>gorgonzola mashed potatoes</i>	6

Executive Chef Laurent Chosset

*consuming raw or undercooked meat, eggs, and/or fish may increase your risk of food-borne illness