



PRIMI

CAESAR SALAD <i>romaine, pecorino, anchovies, croutons</i>	8.95
ARUGULA SALAD <i>fennel, almonds, radishes, honey vinaigrette, pecorino</i>	8.95
INSALATA MISTA	10.95
<i>mesclun, chioggia beets, gorgonzola, pine nuts, balsamic vinaigrette</i>	
Add chicken breast (5.95) or Atlantic salmon (8.95) to your salad	
MINESTRA DI CECI <i>chickpea, lacinato, & butternut soup</i>	7.95
FRIED MOZZARELLA <i>tomato basil sauce, basil aioli</i>	9.95
WOOD FIRED MUSSELS <i>white wine, tomato, garlic, Red Hen bread</i>	16.95
FRIED CALAMARI <i>tomato basil sauce, lemon aioli</i>	14.95
SOLDATINI <i>prosciutto wrapped mozzarella, balsamic</i>	11.95
STUFFED CLAMS <i>herb breadcrumbs, pancetta, almonds</i>	14.95

HOUSE SALUMI & ANTIPASTI

BRESAOLA	11.95
SOPPRESSATA	11.95
MAPLEBROOK FARM MOZZARELLA	7.95
AGRODOLCE PEPPERS	5.95
CASTELVETRANO OLIVES	6.95
ANTIPASTI MISTA	18.95
<i>sampling of all items</i>	



PASTA

PAPPARDELLE <i>fresh, house made</i>	
SMOKED MUSHROOMS <i>Marsala cream, rosemary, truffle oil</i>	17.95
FENNEL SAUSAGE <i>fennel cream, spinach, fried sage</i>	18.95
AGNELLO <i>lamb ragu, mint, pecorino</i>	24.95
RIGATONI <i>dried, imported</i>	
BOLOGNESE <i>beef & pork ragu, parmigiano</i>	17.95
VERDURE <i>peppers, smoked mushrooms, spinach, tomatoes, pecorino</i>	16.95
HAND ROLLED GNOCCHI <i>fresh, house made</i>	
SORRENTINA <i>tomato basil sauce, mozzarella, garlic, basil</i>	18.95
ITALIAN SAUSAGE <i>smoked mushrooms, tomato basil sauce, parmigiano</i>	21.95
BAVA <i>teleggio cream, kale, butternut squash, pine nuts</i>	21.95
LINGUINE <i>dried, imported</i>	
POMODORO <i>tomato basil sauce, parmigiano</i>	11.95
POLPETTE <i>house meatballs, tomato basil sauce, parmigiano</i>	16.95
FRA DIAVOLO <i>shrimp, mussels, spicy tomato sauce, garlic</i>	24.95
CHEESE TORTELLINI <i>fresh, imported</i>	
POMODORO <i>tomato basil sauce, parmigiano</i>	15.95
GORGONZOLA <i>gorgonzola cream, spiced walnuts, cipollini onions, rosemary</i>	21.95

Gluten free pasta may be substituted for most pasta dishes

SECONDI

WOOD FIRED EGGPLANT ROLLATINI	17.95
<i>mozzarella, tomato basil sauce, smoked mushrooms, sautéed broccolini</i>	
BRAISED PORK SHOULDER	23.95
<i>crispy prosciutto, polenta, braised lacinato</i>	
CHICKEN PARMIGIANA	18.95
<i>mozzarella, tomato basil sauce, linguine</i>	
SEARED ATLANTIC SALMON	24.95
<i>parsnip purée, marinated beets, salsa verde</i>	
CHICKEN MARSALA	21.95
<i>smoked mushrooms, pancetta, polenta</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

A 20% service charge may be added to parties of twelve or more.

WOOD FIRED PIZZA

MARGHERITA	16.95
<i>tomato basil sauce, mozzarella, basil</i>	
STAGIONI	17.95
<i>garlic, olive oil, mozzarella, butternut squash, kale, toasted pine nuts, aged balsamic</i>	
ETNA	18.95
<i>pepperoni, roasted peppers, mozzarella, tomato basil sauce, Calabrese chiles</i>	
ROMA	18.95
<i>sausage, smoked mushrooms, mozzarella, tomato basil sauce, Calabrese chiles</i>	
PANE FRATTAU	18.95
<i>tomato basil sauce, pecorino, mozzarella, pancetta, sunny-side up eggs</i>	
FUNGHI	17.95
<i>smoked mushrooms, mozzarella, herb ricotta, scallions, truffle oil, parsley</i>	
PROSCIUTTO	21.95
<i>spinach, mozzarella, prosciutto, garlic, olive oil, arugula</i>	
GAMBERETTO	23.95
<i>wood fired shrimp, tomato basil sauce, mozzarella, olives</i>	
SOPPRESSATA	21.95
<i>house made soppressata, broccolini, breadcrumbs, chili oil</i>	

Feel free to build your own pizza

Gluten free crust available, \$3 additional charge

CONTORNI

6.95 each

SAUTÉED BROCCOLINI
<i>lemon, butter</i>
CREAMY POLENTA
<i>gorgonzola, spiced walnuts</i>
MARINATED BEETS
<i>herb ricotta, salsa verde</i>