

ARTISAN FOCACCIA from La Panciata

**WITH OLIVE OIL
& GARLIC 2.50**

WITH POMODORO \$4

**WITH ROASTED PEPPER
& WALNUT PESTO \$5**

WITH WHIPPED RICOTTA \$5



PRIMI

CAESAR SALAD 9.95
romaine, pecorino, anchovies, croutons

ARUGULA SALAD 9.95
arugula, shaved fennel & radish,
almonds, pecorino

FRIED MOZZARELLA 10.95
Maplebrook Farm mozzarella,
pomodoro, basil aioli

WOOD FIRED MUSSELS 16.95
white wine, tomato, garlic butter,
focaccia toast

FRIED CALAMARI 16.95
pomodoro, lemon aioli

MARINATED OLIVES 6.95
olive oil, garlic, citrus, herbs

ANTIPASTI MISTA 18.95
house salami, olives, mozzarella, spicy
broccolini with anchovies, grissini

**MAPLEBROOK FARM
BURRATINI 14.95**
focaccia toast, wood fired squash,
pine nuts, salsa verde

FALL PANZANELLA 14.95
ciabatta, arugula, roasted squash,
raisins, brussels sprouts, pumpkin seeds,
parmigiano, balsamic vinaigrette

WOOD FIRED PIZZA

MARGHERITA 17.95
pomodoro, extra virgin olive oil,
mozzarella, basil

TOMATO PIE 16.95
pomodoro, extra virgin olive oil,
sliced garlic, parmigiano

ETNA 21.95
pepperoni, roasted peppers, mozzarella,
pomodoro, spicy cherry peppers

ROMA 21.95
sausage, smoked mushrooms,
broccolini, mozzarella, pomodoro,
Calabrese chiles

PANE FRATTAU 21.95
pomodoro, pecorino, mozzarella,
pancetta, sunny-side up eggs

FUNGHI 18.95
smoked mushrooms, mozzarella,
whipped ricotta, scallions,
truffle oil, parsley

PROSCIUTTO 21.95
spinach, mozzarella, prosciutto, garlic,
olive oil, arugula, parmigiano

GAMBERONI 26.95
wood fired shrimp, pomodoro,
mozzarella, olives, lemon

Feel free to build your own pizza
****Gluten Free Crust available, \$3 additional charge****

CONTORNI

BROCCOLINI 7.95
chili oil, anchovies

HOUSE MEATBALLS 7.95
tomato basil sauce, parmigiano

SAUTEED LACINATO KALE 6.95
olive oil, lemon, garlic

BRUSSELS SPROUTS 7.95
shallots, raisins, parmigiano

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

PASTA

PAPPARDELLE *fresh, house made*

SMOKED MUSHROOMS 21.95
marsala cream, rosemary,
truffle oil

AGNELLO 24.95
lamb bolognese, fresh mint,
pecorino

MEZZI RIGATONI *dried, imported*

BOLOGNESE 21.95
beef & pork ragu, parmigiano

FENNEL SAUSAGE 23.95
fennel cream, spinach, fried sage,
parmigiano

FAGIOLI 21.95
white beans, lacinato kale, cherry
tomatoes, white wine, lemon, parmigiano

HAND ROLLED GNOCCHI *fresh, house made*

SORRENTINA 18.95
pomodoro, mozzarella, garlic,
basil, parmigiano

ITALIAN SAUSAGE 23.95
wood fired mushrooms,
pomodoro, parmigiano

ZUCCA 21.95
roasted pumpkin, mascarpone, brown
butter, toasted pine nuts, crispy sage

SPAGHETTI *dried, imported*

FRA DIAVOLO 28.95
shrimp, mussels, pomodoro,
Calabrese chiles, garlic, herb butter

POLPETE 18.95
spaghetti pomodoro with
house meatballs

SCAMPI 28.95
shrimp, white wine, cherry tomatoes,
garlic, lemon, parsley

ALL'AMATRICIANA 18.95
pomodoro, house pancetta,
red onion, garlic

Gluten free pasta may be substituted on all pastas

SECONDI

CHICKEN PARMIGIANA 21.95
mozzarella, spaghetti pomodoro

EGGPLANT PARMIGIANA 28.95
mozzarella, ricotta, spaghetti pomodoro

ATLANTIC COD 28.95
pumpkin puree, brussels sprouts,
arugula, sage brown butter

CHICKEN MARSALA 28.95
Adams' Farm chicken, marsala wine,
smoked mushrooms, pancetta,
creamy polenta

BEEF BRACIOLE 28.95
stuffed with raisins, pine nuts,
breadcrumbs, parmesan; pomodoro,
broccolini and polenta