



ZUPPE

FAGIOLI

Traditional Tuscan-style white bean soup with prosciutto and ditalini pasta

\$9.5

INSALATE

ITALIAN GREEN SALAD **GF**

Kalamata olives, tomatoes, cucumber, red onion, and Italian herb dressing

\$13.5

CAESAR SALAD

Romaine hearts, croutons, Parmesan twists and creamy Caesar dressing

\$14.5

CHOPPED WEDGE **GF**

Iceberg lettuce, red onion, blue cheese crumbles, crispy prosciutto, tomatoes, blue cheese dressing and balsamic glaze

\$14.5

ATENE SALAD **GF**

Mixed greens, roasted peppers, Kalamata olives, feta, white beans, and lemon dressing

\$17.5

ADD TO ANY SALAD: Chicken \$8 Salmon \$9 Shrimp \$10 Meatball \$6

ANTIPASTI

CALAMARI GIARDINIERA

Fresh breaded calamari, pickled vegetables, and marinara sauce

\$18

MEATBALLS

Housemade meatballs, herb ricotta and marinara sauce

\$15

BEEF CARPACCIO* **GF**

Lightly cured raw beef, arugula, roasted peppers, capers, shaved Parmesan, olive oil and lemon dressing

\$21

SAUSAGE & PEPPERS **GF**

Italian sausage, bell peppers, marinara sauce and Parmesan

\$15

BRUSCHETTA

Fresh tomatoes, basil, red onion, arugula on a toasted ciabatta with a balsamic glaze

\$15

EGGPLANT ROLLATINI

Ricotta and Parmesan stuffed eggplant with marinara sauce

\$16

CAPRESE **GF**

Heirloom tomatoes, fresh mozzarella, basil oil, micro basil, cracked black pepper and balsamic glaze

\$16

FIOCCHI

Pear and ricotta pasta in a mascarpone cream sauce

\$16

MUSSELS

White wine, lemon butter, garlic served with crostini

\$19

SANDWICHES

Served with crispy fries, side salad or half soup

CHICKEN PARMESAN

Breaded chicken, mozzarella, marinara sauce on a ciabatta hoagie

\$17

PARMA

Prosciutto, fresh mozzarella, arugula, pickled onions, lemon dressing on focaccia bread

\$17.5

CAPRESE

Fresh mozzarella, heirloom tomatoes, basil, balsamic glaze on a multigrain ciabatta

\$17

MEATBALL

Housemade meatballs, mozzarella, marinara sauce on a ciabatta hoagie

\$17

SAUSAGE & PEPPERS

Italian sausage, bell peppers, red onion, mozzarella, and marinara sauce on a ciabatta hoagie

\$17



PASTA

Our pasta is hand-crafted on-site and made fresh daily in our Pastaria

SPAGHETTI & MEATBALLS <i>Marinara sauce and housemade meatballs</i>	\$23
SPAGHETTI ALLA BOLOGNESE <i>Housemade Bolognese, marinara sauce and basil</i>	\$23
RIGATONI ALLA VODKA <i>Sautéed pancetta, pearl onions, tomatoes in a creamy vodka sauce</i>	\$21
LIGHT & FRESH <i>Lemon and black pepper pasta, garlic, tomatoes, and basil</i>	\$21
LINGUINE ALLE VONGOLE <i>Steamed clams, white wine and garlic (available with house marinara sauce)</i>	\$27
CHEESE RAVIOLI <i>Parmesan and ricotta stuffed ravioli in a creamy marinara sauce with a housemade meatball</i>	\$23
LASAGNA <i>Traditional layered lasagna with housemade Bolognese, ricotta, mascarpone, Parmesan and marinara sauce</i>	\$25
SELVAGGIO <i>Spaghetti, cremini and shiitake mushrooms, asparagus tips, red peppers, sun dried and fresh tomatoes</i>	\$23

SPECIALITÀ dello CHEF

SALMON FANTASIA <i>Pan seared salmon, garlic Parmesan mashed potatoes, sautéed asparagus, mushrooms and Calvados brandy cream sauce</i>	\$27
EGGPLANT PARMESAN <i>Layered eggplant, fresh mozzarella, marinara sauce and Parmesan</i>	\$25
CHICKEN/VEAL MARSALA <i>Chicken or veal scallopini with sautéed mushrooms served in Marsala wine sauce over spaghetti</i>	\$23/\$27
CHICKEN/VEAL PICCATA <i>Chicken or veal scallopini sautéed in caper, shallot, white wine, lemon butter sauce over spaghetti</i>	\$23/\$27
CHICKEN/VEAL PARMESAN <i>Breaded chicken or veal scallopini, mozzarella in marinara sauce over spaghetti</i>	\$23/\$27

CONTORNI

GARLIC PARMESAN MASHED POTATOES	\$9.5
RISOTTO	\$10.5
BROCCOLI RABE SAUTÉED WITH GARLIC	\$8.5
SPINACH SAUTÉED WITH GARLIC	\$9.5
BALSAMIC GLAZED ASPARAGUS	\$9.5
FRENCH FRIES	\$5.5

GLUTEN FRIENDLY PASTA AVAILABLE FOR ADDITIONAL \$3  GLUTEN FREE

Parties of 8 or more will include a 20% gratuity • Subject to select menu

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Due to the size of and selection of our menu we are unable to deviate from our original recipes but will make every effort when possible to accommodate you.