

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

CONTORNI

GARLIC PARMESAN MASHED POTATOES

\$9.5

RISOTTO

\$10.5

SPINACH SAUTÉED WITH GARLIC

\$7.5

BROCCOLI RABE SAUTÉED WITH GARLIC

\$8.5

BALSAMIC GLAZED ASPARAGUS

\$9.5

GLUTEN FRIENDLY PASTA AVAILABLE FOR ADDITIONAL \$3 **GF 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.



PASTA

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

SPAGHETTI & MEATBALLS <i>Marinara sauce and housemade meatballs</i>	\$25
SPAGHETTI ALLA BOLOGNESE <i>Housemade Bolognese, marinara sauce and basil</i>	\$25
RIGATONI ALLA VODKA <i>Sautéed pancetta, pearl onions, tomatoes in a creamy vodka sauce</i>	\$23
PAPPARDELLE <i>Colossal shrimp, sautéed mushrooms, lemon, red pepper flakes in a lemon tomato concasse sauce</i>	\$38
SELVAGGIO <i>Spaghetti, cremini and shiitake mushrooms, asparagus tips, red peppers, sun dried and fresh tomatoes</i>	\$29
VILLAGGIO <i>Linguine, sautéed chicken, broccolini, heirloom grape tomatoes, pine nuts, garlic and olive oil</i>	\$27
CHEESE RAVIOLI <i>Parmesan and ricotta stuffed ravioli in a creamy marinara sauce with a housemade meatball</i>	\$29
LASAGNA <i>Traditional layered lasagna with housemade Bolognese, ricotta, mascarpone, Parmesan and marinara sauce</i>	\$31
CAVATELLI DEROMO'S <i>Sautéed broccoli rabe, heirloom grape tomatoes, Italian sausage</i>	\$30
LOBSTER FRA DIAVOLO <i>Fettucine pasta, two 3oz lobster tails, jumbo shrimp, lemon tomato concasse sauce</i>	\$48
LINGUINE ALLE VONGOLE <i>Steamed clams, white wine and garlic. (available with house marinara sauce)</i>	\$32
LOBSTER RAVIOLI <i>Pan seared scallops and sun-dried tomato beurre blanc</i>	\$48

SPECIALITÀ dello CHEF

SALMON FANTASIA  <i>Pan seared salmon, garlic Parmesan mashed potatoes, sautéed asparagus, mushrooms and Calvados brandy cream sauce</i>	\$37
BRANZINO  <i>Pan seared European sea bass, garlic Parmesan mashed potatoes, tri-color baby carrots, Castelvetrano olives and Marcona almond tapenade with a shallot beurre blanc</i>	\$38
PESCE AL GRANCCIO <i>Pan seared haddock, topped with jumbo lump crab meat and sun-dried tomato beurre blanc, served with broccolini and spinach</i>	\$42
EGGPLANT PARMESAN <i>Layered eggplant, fresh mozzarella, marinara sauce and Parmesan</i>	\$31
VITELLO SCHANTINELLA  <i>Sea scallops, pan seared veal medallions, jumbo shrimp, risotto, roasted pearl onions and a basil sherry cream sauce</i>	\$48
8oz FILET MIGNON <i>Broccolini, garlic Parmesan mashed potatoes, rosemary demi-glace</i>	\$46
CHICKEN/VEAL MARSALA <i>Chicken or veal scallopini with sautéed mushrooms served in Marsala wine sauce over spaghetti</i>	\$31/\$36
CHICKEN/VEAL PICCATA <i>Chicken or veal scallopini sautéed in caper, shallot, white wine, lemon butter sauce over spaghetti</i>	\$31/\$36
CHICKEN/VEAL PARMESAN <i>Breaded chicken or veal scallopini, mozzarella in marinara sauce over spaghetti</i>	\$31/\$36
VEAL CHOP PARMESAN <i>Breaded bone-in veal chop served with spaghetti</i>	\$46