

Appetizers

Spinach Salad	baby spinach, cherry tomatoes, pancetta, pistachio wrapped goat cheese, raspberry vinaigrette.....	\$10
Arugula Salad	caramelized walnuts, dried cranberries, cherry tomatoes, shaved grana padana orange vinaigrette.....	\$10
Caesar Salad	romaine, shaved grana padana, anchovy-parmesan croutons.....	\$10
Burrata	prosciutto, roasted peppers, basil, EVOO.....	\$15
Bruschetta	whipped ricotta, pancetta-tomato jam, honey.....	\$12
Meatballs	veal, beef, pork meatballs, marinara, herbed ricotta, crostini.....	\$13
Fried Calamari	fresh calamari, sliced lemons, marinara, wasabi aioli.....	\$15
Eggplant Rollatini	battered eggplant, ricotta, mozzarella, marinara.....	\$13
Grilled Octopus	Spanish octopus, cannellini and garbanzo bean, olives, celery, lemon, EVVO.....	\$16
Polenta	grilled crispy polenta, wild mushrooms, gorgonzola cream sauce.....	\$11
Filet Carpaccio	sliced raw filet mignon, crispy capers, horseradish mustard aioli, pickled red onions, parsley-arugula salad, shaved parmigiana.....	\$15
Pork Cheeks Eggroll	pork cheeks, mushrooms, broccoli rabe, provolone, horseradish aioli.....	\$12
Mussels	PEI mussels, Spanish chorizo, white wine.....	\$14
Tuna Tartare	avocado/wasabi.....	\$16
House Cheese Board	a selection of Italian cheeses and cured meats, mixed olives, honey and apricot mostarda, tomato jam (2-4pp).....	\$32

Raw Bar

Oysters of the Day	6 - \$16	12 - \$30	Chilled 1.5lb Lobster...	\$30	U-10 Shrimp Cocktail...	\$18
Jumbo Lump Crabmeat...	\$20		Seafood Tower	Whole Lobster, 6 Oysters, 6 Shrimp & Jumbo Lump Crabmeat ...	\$75	

House Specialities

Gemelli Carbonara	homemade spiral pasta, sweet pea, crispy pork pancetta, fresh egg, parmesan cream.....	\$22
Shrimp Fradiavolo	jumbo shrimp, cherry tomatoes, linguini, spicy white wine pomodoro sauce.....	\$27
Seafood Pappardelle	jumbo shrimp, jumbo lump crab meat, asparagus, cherry tomatoes, brandy pink cream sauce.....	\$29
Sweet Pea Ravioli	homemade sweet pea and ricotta stuffing, shitake mushrooms, pistachios, white wine cream sauce.....	\$22
Gnocchi Rappini	homemade gnocchi, sweet Italian sausage, broccoli rabe, EVOO.....	\$23
Pappardelle Bolognese	veal, beef, pork ragu, homemade pappardelle, shaved parmesan, pink sauce.....	\$25
Penne Vodka	gluten-friendly penne, pancetta, cherry tomatoes, vodka pink sauce.....	\$21
Risotto Primavera	arborio rice, mixed fresh vegetables, white wine garlic pomodoro sauce.....	\$22
Lobster & Shrimp Risotto	jumbo shrimp, fresh chopped lobster, corn, peas, brandy lobster reduction.....	\$31
Pork Cheeks Pappardelle	braise pork cheeks, wild mushrooms, roasted peppers, marsala cream sauce.....	\$24

Entrée Plates

Basa Francese	white fish egg battered, jumbo lump crabmeat, capellini, fresh spinach, lemon white wine sauce.....	\$29
Pan Roasted Salmon	basil pesto farro, cauliflower, broccoli rabe, lemon gremolata.....	\$27
Chicken & Crab	jumbo lump crab meat, chicken breast, fresh spinach, crispy polenta, white wine pomodoro sauce.....	\$27
Veal Saltimboca	veal medallions, truffle potato cake, prosciutto, mozzarella, marsala demi-glazed sauce.....	\$26
Chicken or Veal Parmigiana	marinara, mozzarella, linguini.....	\$22/\$24
Butterfly Whole Bronzino	grilled, cannellini & garbanzo beans, olives, celery, EVOO.....	\$32
Pork Shank	braised pork shank over wild mushroom risotto.....	\$32

Sides

Grilled Polenta	crispy polenta cake, marinara.....	\$7
Asparagus	fresh garlic, EVOO.....	\$9
Roasted Peppers	roasted, fresh garlic, EVOO.....	\$9
Broccoli Rabe	fresh garlic, EVOO.....	\$10
Mushrooms and Onions	wild mushrooms, onions, EVOO.....	\$9
Potato Cakes	potato, parmesan, truffle.....	\$9
Capellini Marinara	marinara, capellini.....	\$7
Roasted Cauliflower	crispy cappers, pine nutes, EVO.....	\$9

*Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish may increase your risk of a food-borne illness.