



ANTIPASTI 6

Prosciutto di Parma e Melone (Summer Season Only) **\$12.00**

Thinly sliced prosciutto draped over ripe cantaloupe

Bruschetta **\$12.00**

Buffalo mozzarella and roasted tomatoes topped with basil and olive oil served over grilled bread

Calamari Fritti **\$9.00**

Fried fresh squid with a side of spicy tomato sauce

Antipasto Misto **\$14.00**

Classic Italian meats and cheeses

Torre Caprese **\$9.00**

Sliced fior di latte mozzarella and basil over ripe tomatoes

Carpaccio di Manzo **\$13.00**

A thinly sliced marinated raw filet mignon, arugula salad and shaved parmesan

INSALATE 2

Cesare **AVAILABLE OPTIONS**

Romaine hearts, Caesar dressing, and parmesan croutons

Small: \$5.00

\$7.50

Insalata di Spinaci e Arugula **AVAILABLE OPTIONS**

A mix of baby spinach and arugula salad with sun dried cranberries, walnuts, and gorgonzola cheese with a lemon

Small: \$5.50

vinaigrette dressing

\$8.00

PASTE 4

Linguine Veneziani **\$24.00**

Fresh housemade linguine with shrimp and scallops sautéed in a garlic lemon sauce with zucchini and marinated tomatoes

Lasagnette Emiliana **\$16.00**

Housemade classic bechamel and meat lasagna

Tagliolini Bolognese **\$16.00**

Traditional housemade beef bolognese with housemade pasta slightly thicker than linguine

Ravioli Spinaci e Formaggi **\$18.00**

Housemade pasta stuffed with spinach and a cheese blend sautéed with brown butter, sage, and tomatoes

PASTE (DURUM) 5

Orecchiette con Salsiccia alla Piemontese	\$16.00
Dome shaped pasta with braised Italian sausage and fresh goat cheese	
Cappellini del Sud	\$15.00
Angel hair pasta with roasted artichokes, sun dried tomatoes and capers in a white wine sauce with fresh herbs	
Gnocchi Arrabbiata	\$16.50
Potato dumpling sautéed with pancetta (Italian bacon) in a spicy tomato sauce	
Rigatoni Nicotera	\$18.00
Thick tubed shaped pasta with curry, chicken, tomato sauce with a touch of cream, zucchini, and shiitake mushrooms	
Cappellini Pomodoro	\$13.50
Angel hair pasta in a basil and fresh San Marzano tomato sauce	

SECONDI 9

Pollo Parmigiana	\$17.00
Classic chicken parmesan with a side of penne pasta in a spicy tomato sauce	
Involitini Val d'Aosta	\$18.00
Chicken breast stuffed with prosciutto ham and fontina cheese with a reduction of balsamic vinegar served with fettuccine alfredo	
Scaloppine Saltimbocca	\$25.00
Thinly sliced veal sautéed with sweet marsala wine and prosciutto served with French green beans and roasted potatoes	
Pollo Piccata	\$17.00
Chicken breast served with piccata sauce, capers, and sun-dried tomatoes with a side of penne pasta in a spicy tomato sauce	
Filetto Ai Tre Pepi (Filet Mignon)	\$31.00
Filet with three peppercorn sauce served with spinach and roasted potatoes	
Agnello Alle Erbe	\$31.00
Grilled New Zealand lamb chops drizzled with fresh herb sauce served with sautéed spinach and roasted potatoes	
Scaloppine Piccata	\$25.00
Thinly sliced veal with piccata sauce, capers, and sun-dried tomatoes with French green beans and roasted potatoes	
Dover Sole	\$33.00
Whole fish cleaned in house, pan sautéed and served with spinach and roasted potatoes	
Pollo Milanese	\$17.00
Lightly breaded chicken breast topped with arugula and tomatoes and served with spinach and potatoes	

DESSERTS 3

Tiramisu	
Vanilla Bean Crème Brûlée	
Chocolate Mousse Torte	

COCKTAILS 6

St. Germaine Cocktail	\$13.00
Prosecco topped with delicious elderflower liquor (St. Germaine)	
Spritz	\$12.00
Prosecco, soda water and Aperol	
Negroni	\$11.00
Campari, gin and sweet vermouth	
Limoncello Martini	\$10.00
Limoncello and vodka	
Espresso Martini	\$11.00
Vodka, kahlua, and a shot of espresso	
Baci Martini	\$13.00
Godiva chocolate and hazelnut martini	

RED WINE 18

Mirassou Pinot Noir - California	\$36.00
fresh fruit aromas and flavors of berries	
Col di Sasso Cabernet - Tuscany, Italy	\$37.00
blend of Cabernet Sauvignon and Sangiovese	
Umani Ronchi Montepulciano - DOC Abruzzo, Italy	\$39.00
robust and full-bodied	
Da Vinci Chianti - DOCG Tuscany, Italy	\$39.00
fresh strawberry and plum	
Piazza del Costello Super Tuscan - Tuscany, Italy	\$39.00
hints of cherry and spice with a touch of coffee notes	
Bogle Petite Sirah - California	\$38.00
bold, dark fruit with hints of vanilla and nutmeg	
Josh Cabernet - California	\$40.00
ripe fruit flavors; black currant and spicy berry fruit with oak nuances	
Bottega Vinaia Pinot Noir - DOC Trentino, Italy	\$46.00
notes of cherry, plum and almond	
Catena Malbec - Mendoza, Argentina	\$48.00
rich, well-integrated tannins, brightly acidity with long finish	
Michele Chiaro Barbera d'Asti - Piedmont, Italy	\$52.00
medium bodied, velvety texture and depths	

Masi Valpolicella - DOC Vento, Italy	\$52.00
fresh with good acidity, silky tannins, cherry and hints of vanilla	
Ferrari Merlot - Sonoma County, California	\$58.00
rich, complex, silky, beautifully balanced	
Monti Antonio & Elio Montepulciano - Abruzzo, Italy	\$62.00
locorice, blackberry, cherry and herbaceous with ripe, round tannins	
Castellare Chianti Classico - DOCG Chianti, Italy	\$66.00
firm structure and refreshing acidity with ripe black cherries	
Reverdito Barolo - DOCG Piedmont, Italy	\$84.00
Smooth with a light to Medium body, cherry notes, and well balanced	
Sequoia Grove Cabernet - Napa Valley, California	\$86.00
well structured, rich, soft tannins	
Sartori Amarone - DOCG Veneto, Italy	\$99.00
robust, full-bodied and dry with excellent balance and velvety finish	
Banfi Brunello di Montalcino - Tuscany, Italy	\$150.00
Velvety, well structured, supple tannins, tart-cherry, traces of spice	

WHITE WINE 9

Ecco Domani Pinot Grigio - Trentino-Alto Adige, Italy	\$34.00
delicate, dry, elegant and balanced	
Verdicchio - Marche, Italy	\$39.00
flavors of green apple, lime quince, pine resin with a distinctive bitter almond finish	
Starborough Sauvignon Blanc - Marlborough, New Zealand	\$40.00
crisp, refreshing tropical fruit over a citrus background	
Rosatello Moscato - Lombardy, Italy	\$40.00
slightly sweet, hints of tropical fruit, peach and melon	
Estancia Unoaked Chardonnay - California	\$40.00
full bodied with hints of tropical fruits, pear and citrus	
Bottega Vinaia Pinot Grigio - Trentino-Alto Adige, Italy	\$43.00
fresh, dry, balanced acid, long finish	
Cline Rosé - California	\$44.00
bright, intense flavors of plum, pomegranate, cherry and hint of anise	
Kendall Jackson Chardonnay - Sonoma County, California	\$48.00
full body, warm notes of vanilla, oak with a creamy finish	
CakeBread Chardonnay - Napa Valley, California	\$90.00
full body, buttery notes with a long finish, fresh melon and minerals	

FRIZZANTE - SPARKLING WINE 2

La Marca Prosecco - DOC Veneto, Italy	\$38.00
citrus, honey and white flowers that finish light and clean	
Veuve Clicqout Brut Champagne - Champagne, France	\$120.00
crisp with hints of toasted honey	

VINI BIANCHI - WHITE WINE 8

Cavit Pinot Grigio - Italy	\$9.00
citrus, dry, light and crisp	
Cavit Chardonnay - Italy	\$9.00
unoaked palate, apple, citrus and tropical fruit	
Cavit Riesling - Italy	\$9.00
refreshing acidity, ripe fruit flavors including apricot, peach, and pear	
Starborough Sauvignon Blanc - New Zealand	\$9.50
crisp and refreshing tropical fruit over a citrus background	
Rosatello Moscato - Italy	\$10.00
slightly sweet, hints of tropical fruit, peach, and melon	
Maschio Prosecco Brut - Italy	\$11.00
fruit forward with peach and almond	
Cline Rosé - California	\$11.00
pleasant fruit aromas lead to bright, intense flavors of plum, pomegranate, cherry, and a hint of sweet anise in this surprisingly dry rosé	
Kendall Jackson Chardonnay - California	\$12.00
full body, with warm notes of vanilla, oak with a creamy finish	

VINI ROSSI - RED WINE 8

Cavit Merlot - Italy	\$9.00
ruby red color with violet reflections and rounded notes of plum, red cherry and a hint of chocolate	
Bolla Pinot Noir - Italy	\$9.00
well balanced, bright cherry notes, with a soft character	
Bolla Chianti - Italy	\$9.00
light with cherry, blackberry, and spice	
Cavit Cabernet - Italy	\$9.00
distinctive flavor of blackberries, cherries, and plums	
Bolla Valpolicella - Italy	\$9.00
Flavors of berries, cherries and almonds, enhances with subtle oak, vanilla and spice complexity	

Bogle Petite Sirah - California	\$9.50
bold, dark fruit with subtle hints of and nutmeg	
Josh Cabernet - California	\$10.00
forward and complex with ripe fruit flavors; black currant and spicy berry fruit and gentle oak nuances	
Ferrari Merlot - California (Sonoma)	\$14.50
rich, complex, silky, beautifully balanced	

DESSERT WINE 1

Taylor Fladgate - Portugal	\$12.00
20 year old Tawny, Complex and elegant, toasty with nuts and spice	

BIRRE 6

St. Pauli (Non Alcoholic)	\$5.00
Peroni	\$5.00
Amstel Light	\$5.00
Stella Artois	\$5.00
Birra Moretti	\$5.00
NewCastle	\$5.00

LIQUORI 15

Disaronno Amaretto
Baileys Irish Cream
Kahlua
Godiva Milk Chocolate
Strega
Frangelico
Sambuca
Campari
Grappa
Aperol
Limoncello
St. Germain

- Gran Marnier
- Chambord
- Luxardo Amaro

VODKA 5

- Svedka
- Tito's
- Ketel 1
- Grey Goose
- Absolut

GIN 4

- Tanqueray
- New Amsterdam
- Bombay Sapphire
- Hendrick's

RUM 1

- Bacardi

COGNAC 1

- Remy VSOP

SCOTCH 3

- Dewar's
- Macallan 12yr
- Chivas Regal

BOURBON / WHISKEY 4

- Jack Daniel's
- Crown Royal
- Limoncello

TEQUILA 2

Patron

El Ultimo Agave

NON ALCOHOLIC 5

Coke

Diet Coke

Sprite

Zevia

no free refills

Unsweet Tea

BOTTIGLIA DI ACQUA 2

Pellegrino

AVAILABLE OPTIONS

1 Lt: \$5.00

1/2 Lt: \$3.50

Panna \$5.00

COFFEES 6

Espresso

Macchiato

Latte

Double Espresso

Cappuccino

Mocha