

ANTIPASTI

CAESAR SALAD	14
Fresh romaine hearts with crunchy croutons, shaved parmesan, topped with savory anchovies.	
Add grilled chicken or shrimp +8	
CROSTINO	15
Roasted bread topped with caramelized shallots, creamy burrata, crispy pancetta, and balsamic reduction.	
CAPRESE v	19
Heirloom tomatoes paired with creamy mozzarella di buffala, fresh basil, and balsamic reduction.	
PORTOBELLO FUNGHI v	16
Sautéed Portobello mushrooms over gorgonzola fondue, topped with crispy arugula, shaved parmesan, touch truffle oil.	
GUAZZETTO di COZZE	17
Mussels and Clams in a garlic white wine sauce with a hint of spicy marinara, served with roasted garlic bread.	
GRILLED OCTOPUS	21
Tender Spanish octopus in a zesty jalapeño dressing, served with a sautéed salad.	
SPIEDINI	15
Grilled Shrimp Skewers, Served over a bed of mix greens, drizzled with a pink sauce	
TAGLIERE MISTO	21
San Daniele Prosciutto, Mortadella, Soppresata, Parmigiana, poached pear, and olives.	
ANTIPASTO SPECIAL	MP

SECONDI

VITELLO Ai FUNGHI	35
Pounded Veal and Porcini mushrooms sauce, served with mashed potatoes and seasoned vegetables.	
COSTICINE di AGNELLO	39
Herb marinated New Zealand Lamb chops with red wine mustard sauce and seasoned vegetables.	
POLLO ARROSTO al BALSAMICO	29
Airline roasted chicken with balsamic reduction, mashed potatoes, and seasoned vegetables.	
SALMONE LIMONE e CAPPERI	33
Grilled Scottish Salmon in lemon caper sauce, with seasoned vegetables.	
FISH OF THE DAY	MP
MEAT OF THE DAY	MP

HOME MADE PASTA

PACCHERI VEGETARIAN v	22
Seasonal vegetables sauteed with a touch marinara sauce.	
PENNE al POMODORO o all'ARRABBIATA v	19
Choice of tomato basil sauce or spice it up with arrabbiata sauce.	
BEEF PAPPARDELLE al GORGONZOLA	25
Italian sausage and radicchio in a creamy gorgonzola sauce.	
FETTUCCHINE VERDI alla BOLOGNESE	25
Spinach fettuccine tossed in a traditional Italian veal and beef ragù.	
VEAL OSSOBUCO RAVIOLI	28
Stuffed with Ossobuco, over gorgonzola fondue, topped with brown butter and sage.	
LOBSTER RAVIOLI	29
In light shrimp pink tomato sauce.	
RISOTTO ai FRUTTI di MARE v ^o	28
Arborio rice with mussels, clams, calamari, and shrimp in a garlic white wine sauce.	
SPAGHETTONI VONGOLE v ^o	25
Italian classic Manila Clams sauteed in a white wine garlic sauce.	
PASTA OF THE DAY	MP

CONTORNI

GAMBERI alla GRIGLIA	8
Grilled shrimp cooked with herbs.	
PATATE ARROSTO	8
Oven roasted potatoes spiced with salt and herbs.	
PURE di PATATE	7
Creamy mashed potatoes.	
SPINACI SPALTATI	7
Sautéed spinach with salt and herbs.	
POLLO ARROSTO	8
Roasted chicken seasoned with salt and herbs.	



We offer Gluten-Free pastas.

Please let your server know if you have food allergies. Foods may contain gluten, dairy, nuts, or shellfish. We cannot guarantee an allergen free dish, as we are not an allergen free environment.

A 20% gratuity will be added to large parties of 6 or more. A 3% charge will be added to all guests checks to accommodate the increased cost wages & benefits.

Thank you for supporting our staff.

WHITE WINE

Prosecco, La Gioiosa Rose Millesimato	11/44
Prosecco, Bellussi Valdobbiadene, Superiore, Brut	14/49
Franciacorta, Contadi Castaldi Brut, Lombardia	64
Louis Roederer Champagne, Collection 243	110
Pinot Grigio, Adler Alto Adige	13/48
Gavi, Villa Sparina Piedmont	15/50
Vermentino, In Cantos Vermentino di Sardegna	15/50
Soave, Brigaldara Veneto	16/56
Chardonnay Maddalena Monterrey CA 2020	13/48
Negroamaro, kreos Salento, Rose	15/50
Greco Di Tufo, Tenuta Rossobruno Campania	62
Chardonnay, Benefizio Pomino Bianco, Frescobaldi, Riserva 2019	98
Zingari, Petra Toscana Bianco	48
Sauvignon, Luisa Isonzo Del Friuli	48
Sauvignon e Timorasso, Nymphae, Monferrato Bianco	64
Falanghina, Flora Campania	68
Grillo, Branciforti Sicily	48

BEER & SPRITZER

Peroni	9
Moretti	8
Estrella	9
Dolomiti	10
Dogtown Duck IPA	11
Orange Spritz	13
Lime Spritz	13



RED WINE

Valpolicella, Brigaldara Veneto, 2021	14/56
Il Vispo La Magia, organic* Toscana Rosso	16/67
Barbera D'Alba Pertinace, Piemont	14/56
Nebbiolo, Paola Sordo Langhe, Piedmont 2019	15/58
Montepuciano D'Abruzzo Torre Zambra, Abruzzo. Organic* Vegan*	14/52
Cabernet Sauvignon Paso Robles, CA 2021	16/67
Pino Nero, Pravis Trentino -Alto Adige	64
Barbera e Syrah Viole, Monferrato	64
Dolcetto D'Alba Munfrina, Pelissero, 2016	64
Nebbiolo Pelissero Langhe, Piedmont 2019	66
Nebbiolo D'Alba, Scarpa Bric Du Nota, Piedmont 2020	71
Barbaresco, Icardi Organic*, Piedmont 2019	80
Barbaresco, Produttori del Barbaresco Piedmont, DOCG 2018	125
Barolo, Paola Sordo Piedmont, DOCG 2017	82
Barolo, Pio Cesare Piedmont, DOCG 2017	175
Barolo, Monfalletto Cordero Di Montezemolo 2018	98
Barolo, Francone Piedmont, DOCG 2018	98
Amarone della Valpolicella Cavolo Brigaldara, Veneto, 2017	150
Amarone della Valpolicella Reius, Veneto, 2016	100
Chianti Classico, Terreno Riserva, Tuscany, 1997	155
Chianti Classico Primocolle, Tuscany, 2019	62
Rosso Di Montalcino La Magia, Organic* Tuscany, 2019	62
Brunello Di Montalcino Poggio Nardone, Tuscany, 2017	110
Rosso Di Montepulciano Chiacchiera, Tuscany, 2019	69
Bolgheri Rosso, Argentiera Villa Donoratico, Tuscany 2020	88
Aglianico Terredora Di Paolo	65
Nero di Troia, Gelso d'oro Puglia, 2019	85
Nerello Mascallese, Passione Etna Rosso, Sicili, 2020	75
Bovale, Perdixi Sardegna 2019	69
Lambrusco Grasparossa Sparkling Red wine, Villa Di Corlo	42

HOMEMADE DESSERTS

Lava Cake	15
Chocolate cake with melted chocolate core, and vanilla gelato.	
Cannoli	12
Crispy Italian pastry shell, filled with sweet and creamy ricotta filling.	
Tiramisu	12
Layered coffee-soaked ladyfingers and marscarpone, dusted with cocoa.	
Panna Cotta	13
Italian Vanilla Custard, fresh fruit.	
Affogato	12
Vanilla gelato “drowned” in hot espresso.	
Gelato	13
Flavor of the day.	

DESSERT WINES

Vermouth	10
Port 10 yr	14
Port 20 yr	18
Moscato, Marco Bonfante	12
Malvasia, Marco Bonfante	12
Passito	16
Vin Santo	16

BEVERAGES

Bottled Water	7
Spite	4
Mexican Coke	5
Diet Coke	4
Espresso	3
Americano	4
Caffe Latte	5
Capuccino	5
Ice Tea	4
Hot Tea	4

