

SPIEDINI ALLA ROMANA \$17

Fried Mozzarella, Anchovy, Caper & Lemon Sauce

CRISPY CALAMARI \$21

Buttermilk Marinade, Arrabiata Sauce, Lemon

WARM TOMATO FOCACCIA \$12

For The Table

Extra Virgin Olive Oil, Pepperoncini

ITALIAN WEDDING SOUP \$14

Rich Chicken Broth, Veggies, Pasta, Crushed Meatballs

BRUSCHETTA \$17

Seasoned Ricotta, Marinated Tomatoes & Onions Shaved Parmigiano Reggiano

MEATBALLS & RICOTTA \$17

Beef & Veal Meatballs, Herbed Ricotta, Homemade Tomato Sauce, Parmigiano Reggiano

CARPACCIO OF BEEF \$23

Chilled Thin Sliced Filet of Beef, Mustard Vinaigrette, Capers, Arugula, Shaved Parmigiano Reggiano

Salad

INSALATA MISTA \$14

Mixed Greens, Tomato, Red Wine Vinaigrette

CLASSIC CAESAR \$16

Romaine, Garlic Croutons, Creamy Caesar Dressing

BIG ITALIAN SALAD \$18

Pepperoncini, Artichoke, Olives, Chickpeas, Parmesan

Plates

SPAGHETTI AND MEATBALLS \$30

Homemade Tomato Sauce, Parmigiano Reggiano

PASTA AL PESTO \$24/\$32

Homemade Pesto Sauce, Half or Full Portion

AGNOLOTTI \$28

Ricotta And Spinach Filled, Brown Butter, Thyme, Parmesan Crisp

RIGATONI DI GAMBERI \$34

Pan Seared Shrimp In A Creamy Vodka Sauce, Cherry Tomatoes, Calabrian Chili

HANDMADE PAPPARDELLE & SHORT RIB BOLOGNESE \$36

Hearty Meat Ragu, Parmigiano Reggiano

BRANZINO \$36

Pan Seared With Olives, Tomatoes, Capers, Shallots & Parsley

CHICKEN PARMAGIANA \$30

Vodka Sauce, Crispy Prosciutto, Mozzarella, Parmigiano Reggiano

CHICKEN PAILLARD \$29

Chicken Breast Pounded Thin & Grilled, Topped With Insalata Mista, Marinated Tomatoes & Onions

HALF ROASTED CHICKEN \$38

Creamy Mashed Potato, Charred Broccolini, Pan Gravy

Shaveable Sides

CAULIFLOWER \$13

Roasted With Parmesan

CHARRED BROCCOLINI \$13

Garlic & Chili Oil

MASHED POTATOES \$13

Cream, Butter, Chives