



## ANTIPASTI

### SPREADS & BREADS 6

cured olive pesto, white bean ragu  
roasted garlic pesto

### SPECK WRAPPED SHRIMP 11

fresh seasonal veggies & arugula pesto

### VEGGIE TRIO 8

eggplant caponata, fresh cherry tomatoes  
roasted peppers & feta

### SALUMI & CHEESE BOARD 16

a daily selection of salumi & cheeses  
with seasonal accompaniments

### GRILLED POLENTA 12

wild mushroom ragu, tomato confit, basil crema

### RED MUSSELS 14 w/linguine add \$2

peroni, herb butter, fresh garlic & chilis

### WHITE MUSSELS 14 w/linguine add \$2

pinot grigio, basil pesto, fresh garlic, chilis

### MEATBALLS AL FORNO 13

beef & veal, in our gravy, house made ricotta

### SWEET & SPICY CALAMARI 12

blueberry & pepperoncini glaze

## SALADS

### CAESAR 9

crisp romaine, parmesan crisp  
our special house made dressing

### ROASTED BEETS 12

goat's cheese, roasted cauliflower  
cucumber & onion, blood orange vinaigrette

### WILD MUSHROOM 13

locally grown mushrooms, melted fontina,  
fresh lettuces, lemon thyme vinaigrette

### HOUSE 7

fresh lettuces & chopped seasonal veggies  
house red wine vinaigrette

### TOMATO CAPRESE 12

hand rolled mozzarella & fresh basil  
extra virgin olive oil & balsamic crema

## PLATES

### FISH & CHIPS 16

battered wild atlantic cod, triple cooked fries  
smoked tomato aioli, house tartar

### MEDITERRANEAN SALMON 16

harissa aioli, roasted veggie & quinoa salad

### CHICKEN TOSCANO 16

marinated half bird, lemon oregano butter  
wilted broccoli rabe

### GRILLED FILET MIGNON 24

8 ounce filet, truffle demi-glace  
roasted cauliflower puree & seasonal veggies

## PASTAS

### ORECCHIETTE WITH CRABMEAT 15

lump crabmeat, asparagus, peas & tomato  
in a lemon mascarpone cream

### ENGLISH PEA & TRUFFLE

### AGNOLOTTI 13

caramelized shallots, vin santo broth

### BRAISED SHORTRIB RAVIOLI 15

wild mushrooms, roasted red pepper coulis

## THE CLASSICS

### BAKED PENNE & MEATBALLS 16

with house made ricotta, fire roasted peppers  
pecorino romano and mozzarella cheeses

### CHICKEN PARMESAN 15

with melted parmigiano reggiano & mozzarella  
over linguine in our gravy

### TRADITIONAL LASAGNA 14

traditional with layers of braised beef ragu  
besciamella and cheeses

### CLASSIC CIOPPINO 26

fresh fish, shrimp, crabmeat, mussels, calamari  
in a savory herb, tomato & shellfish broth

### PENNE ALA VODKA WITH SHRIMP 18

jumbo shrimp sauteed with vodka, chilis & herbs  
in our gravy, finished with a touch of cream

## PIZZA

OUR PIES ARE ABOUT 12 INCHES MADE  
WITH A TWO DAY NEW WORLD THIN CRUST

### RED SAUCE

with our slightly sweet & savory tomato sauce

### MARGHERITA 11

hand rolled mozzarella & basil, cured tomatoes  
extra virgin olive oil drizzle

### GAAHLIC 10

roasted garlic pesto, fresh shaved garlic  
mozzarella, garlic oil drizzle

### PUTANESCA 16

cured olive pesto, roasted garlic, capers  
white anchovies, mozzarella, chilis

### ITALIAN MARKET 16

fiorella's sausage, abruzzese pepperoni  
fresh mozzarella & basil, chilis

### GABAGOOD 14

spicy capocollo, mozzarella  
cured tomatoes, fresh arugula

### ROASTED VEGGIE 12

seasonal veggies, mozzarella  
cured olive pesto, roasted garlic

### THREE LITTLE PIGS 17

crispy pork belly, genoa salami, spicy capocollo  
mozzarella, chilis

## WHITE SAUCE

with our house crème fraiche blend

### FRESH FIG & GOAT CHEESE 17

mission figs, prociutto di parma, mozzarella  
goat cheese, fresh arugula, balsamic crema

### SPINACH & ARTICHOKE DIP 18

cheesy artichoke & spinach topping  
with fresh lump crabmeat & artichoke pieces

### TRUFFLE 21

taleggio, mozzarella, wild mushrooms  
shaved black truffle, white truffle oil, fried egg

### ASPARAGO 15

fresh shaved asparagus, goat cheese  
crisp prosciutto, cracked pepper, fried egg

### MAC & CHEESE 14

taleggio, pecorino, fontina & mozzarella cheeses  
breadcrumbs, fresh herbs