



## Antipasto

<b>Lemon Arugula Salad</b>	16
<i>Marinated Cherry Tomato, Feta, Cucumber, Candied Walnut</i>	
<b>Tomato and Cucumber Salad</b>	16
<i>Seasoned Ricotta, Avocado, Basil, Blood Orange Balsamic</i>	
<b>King Caesar</b>	18
<i>Romaine Wedge, Prosciutto, Pecorino, Hard Boiled Egg, Crostini</i>	

## Zuppa

<b>Seasonal Vegetable and Herbs \$12</b>	12
<i>Carrot, Tomato, Potato, Kale, Shallot, Thyme</i>	
<b>Italian Wedding Soup \$14</b>	14
<i>Carrot, Tomato, Potato, Baby Meatballs, Orecchiette Ears</i>	
<b>Pasta Fagioli</b>	14
<i>Elbows, Kidney and Cannellini Beans, Tomato Broth</i>	

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## Primi

<b>Calabrian Chili Wings</b>	21	<b>Tuna Carpaccio</b>	26
<i>Sweet Chili Sauce, Dill Blue Cheese Dressing Squirt</i>		<i>Avocado, Jalapeño, Radish, Meyer Lemon Emulsion,</i>	
<b>Shrimp Cocktail</b>	26	<b>Potato Arancini's</b>	16
<i>Jumbo Tiger Shrimp, Lemon, Cocktail Sauce</i>		<i>Yukon Gold Whipped Goodness, Arborio Rice golden Fried with a side of Tomato Gravy</i>	
<b>Calamari Fritti</b>	24	<b>Steak Pizzaiolo Flatbread</b>	24
<i>Lemon, Hot Peppers, Herbs Provençal, Tomato Gravy</i>		<i>Filet, Mozzarella, Marinated Tomato, Oregano, Caramelized Onion, Basil</i>	
<b>Meatball Crostini</b>	18	<b>Blistered Shishito Peppers</b>	14
<i>Shaved Meatball, Roasted Red Pepper, Melted Mozzarella, Basil Pesto</i>		<i>Calabrain Chili, Pecorino Romanao</i>	
<b>Mozzarella En Corozza</b>	16	<b>Bruschetta with Tomato &amp; Basil</b>	14
<i>Caciocavalle Provolone and Mozzarella pressed between thick Brioche and egg battered. Served with Tomato Gravy</i>		<i>Jersey Fresh Plum Tomatoes, Basil, Arbequina Olive Oil and Blood Orange Balsamic</i>	

## Pasta

<b>Truffle Risotto</b>	26	<b>Penne ala Vodka</b>	28
<i>Maitake Mushroom, Asparagus, Crispy Sunchokes, Chives</i>		<i>Classically prepared with Prosciutto di Parma, Shallot, Tomato and Crème</i>	
<b>Linguini Bolognese</b>	32	<b>Baked Orecchiette Alfredo</b>	32
<i>A delicious blend of Beef, Pork and Veal mixed with our Tomato Gravy, Basil and Olive Oil</i>		<i>Short-Rib, Peas, Fontina, Garlic Bread Crumbs</i>	
<b>Cavatelli Tuscany</b>	24	<b>Capellini Di Mar</b>	36
<i>Kale, Shallot, Marinated Tomato and Basil Bathed in a Tomato Broth</i>		<i>Shrimp and chopped Clams in an Angry Man Tomato Gravy</i>	
<b>Sunday Dinner</b>	32	<b>Penne Pomodoro</b>	20
<i>Nonna's Meatballs, Sausage, Rib, Linguini Tomato Gravy, &amp; Garlic Toast</i>		<i>Tomato Gravy, Basil and Parmigiano</i>	

### Pasta Your Way 24

*Alfredo, Bolognese, Cacio e Pepe, Carbonara, Garlic & Butter, Garlic & Olive Oil, Marinara, Pesto, Tomato Gravy, Vodka Sauce*

## Entrée

<b>Chicken Milanaise \$32</b>	32	<b>Filet Mignon \$52</b>	52
<i>Arugula, Ricotta, Cucumber, Marinated Baby Tomato, Pecorino, Blood Orange Balsamic</i>		<i>Filet Medallions, Yukon Gold Potato, Castelvetrano Olive, Red Roasted Pepper finished with a Red Wine Demi-Glace</i>	
<b>Hidden Fordjgt Salmon \$36</b>	36	<b>½ Roasted Chicken \$38</b>	38
<i>Truffle Mashed Potato, Krispy Kale, Raisin Mustarda</i>		<i>Fregola, Chorizo, Sun-Dried Tomato, Tarragon Butter</i>	
<b>Eggplant Parmigiano \$28</b>	28	<b>Chicken Parmigiano \$32</b>	32
<i>Thinly battered Eggplant pan-fried, Linguini with Tomato Gravy and Basil finished with Melted Ciocavalle Provolone</i>		<i>Buttermilk Pounded Filet, Linguini with Tomato Gravy and Basil finished with melted Caciocavalle Provolone</i>	
<b>Shrimp Parmigiano \$34</b>	34	<b>Quinoa and Kale \$26 (v gf)</b>	26
<i>Jumbo Tiger Shrimp, Ricotta, Linguini with Tomato Gravy and Basil finished with melted Caciocavalle Provolone</i>		<i>Castlevastrano Olives, Raisin Mustarda, Maple, Chives</i>	

## Sides

<b>Sautee/Steamed Kale</b>	12	<b>Quinoa</b>	12
<b>Roasted/Steamed Asparagus</b>	12	<b>Truffle Parm French Fries</b>	12
<b>Truffle Mashed Potato</b>	12	<b>French Fries</b>	10
<b>Whipped Potatoes</b>	12	<b>Sweet Potato Fries</b>	10