



a n t i p a s t i

ANTIPASTO FOR THE TABLE	\$18
fig & gorgonzola crostini, salumi, eggplant caponata, roasted peppers, mozzarella ciliegine, arancini & pickled mushrooms	
ARTISANAL CHEESES	\$16
Melinda Mae CT , Coach Farm's Triple Cream NY & Moody Blue WI , Barely Buzzed UT , bar nuts, & quince	
ITALIAN SALUMI BOARD	\$16
Coppa, Finocchiona, Cacciatorini & Prosciutto Di Parma	
SOUP OF THE DAY	\$6
ARANCINI ALLA BOLOGNESE TO SHARE	\$9
GRILLED SPICY SAUSAGE	\$10
marinated broccoli rabe, sautéed peppers, balsamic nero	
GRILLED ARTICHOKE	\$9
crushed hazelnuts, parmigiano & lemon vinaigrette	
BURRATA MOZZARELLA & PROSCIUTTO	\$10
EVO, sea salt & balsamic nero	
WHIPPED RICOTTA	\$9
grilled ciabatta, local honey, soft herbs & sea salt	
BLISTERED SHISHITO PEPPERS	\$10
grilled filone toast, capers, parmigiano, EVO, sea salt	
FRIED CALAMARI	\$12
lemon caper aioli & spicy tomato sauce	
PORTUGUESE OCTOPUS 'CARPACCIO'	\$12
green olive vinaigrette, smoked paprika & arugula	
CRISPY GLAZED PORK BELLY	\$10
cara cara orange, marcona almonds, arugula salad	
TURKEY & PANCETTA STUFFED QUAIL	\$12
prosciutto wrapped, balsamic glaze, mustard braised cabbage	
MY AUNT JOSIE'S MEATBALLS	\$12
stracciatella mozzarella, sugo Napoletano	

s a l a d s

CAESAR	\$9
romaine, radicchio, garlic croutons Grana Padano	
BOSTON BIBB	\$9
red onions, cucumber, sun dried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	
BABY LETTUCES	\$8
shaved celery, radishes & white balsamic vinaigrette	
WARM PISTACHIO CRUSTED GOAT CHEESE	\$10
gala apples, frisee salad & cider vinaigrette	

w o o d f i r e d b r i c k o v e n p i z z a

OUR BIANCO PIE	\$16
ricotta, goat cheese, red onion, pistachio & truffle honey	
MARGHERITA	\$15
San Marzano tomatoes, Fior Di Latte mozzarella & basil <i>add prosciutto \$2</i>	
BRUSSEL SPROUT PIE	\$17
lemon cream, caramelized onions, crispy prosciutto, fontina & Grana Padana	
WILD MUSHROOM	\$16
fresh mozzarella, Fontina, Parmigiano, speck ham, basil & truffle oil <i>add cage free egg \$1</i>	
CAPRICCIOSA	\$17
San Marzano tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto & rosemary oil	
ARUGULA	\$16
mozzarella, fresh tomatoes, caramelized onions, & arugula salad	
SHRIMP PIE	\$17
plum tomatoes, fresh mozzarella, artichokes, arugula	
GRILLED CHICKEN	\$17
fresh mozzarella, roasted peppers, basil pesto & pine nuts	
ITALIAN SAUSAGE	\$16
tomato, Taggiasca olives, mozzarella & basil	
PEPPERONI	\$17
tomato, mozzarella, red onion & fresh oregano	
FIG PIE	\$17
fresh mozzarella, gorgonzola, rosemary, prosciutto Di Parma & arugula salad	
SMOKED SALMON FLATBREAD	\$14
crème fraiche, red onions & arugula salad	

p a s t a

PENNE ALLA VODKA	\$17
sun dried tomatoes, basil, cream & Grana Padano <i>add chicken \$19 add wild shrimp \$22</i>	
WOOD OVEN BAKED RIGATONI	\$18
Italian sausage, peas, plum tomatoes, cream & mozzarella	
RUSTICHELLA RIGATONI BOLOGNESE	\$19
classic meat sauce, fresh ricotta & grated nutmeg	
"MY MOM'S" SPAGHETTI CARBONARA	\$19
pancetta, peas, soft onions, cage free egg & Grana Padano	
SHORT RIB RAVIOLI	\$20
braised short rib, spinach, mushroom, butter au jus sauce	

TOSCANO SALAD	\$10
mixed greens, tomatoes, mozzarella, olives, artichokes, polenta croutons, green beans & balsamic vinaigrette	
BRUSSEL SPROUT SALAD	\$10
EVO, dried cranberries, truffle pecorino, lemon & toasted pumpkin seeds	
CHOPPED KALE	\$10
focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	
GRANDMA'S RAVIOLI	<i>appetizer</i> \$9 \$18
chicken & prosciutto filling, guanciale, tomato sugo & parmigiano reggiano	
HOUSEMADE SQUID INK CAVATELLI	\$22
shrimp, calamari, arrabiata, scungilli, nduja & green olives	
ORECCHIETTE ALLA SCARPIELLO	\$21
Chicken, sweet sausage ragu, roasted peppers, stracciatella mozzarella	
HOUSEMADE CAVATELLI ALLA PUGLIESE	\$20
chic peas, Italian sausage, broccoli rabe, pecorino toscano	

m a i n p l a t e s

EAST COAST GRILLED SWORDFISH	\$26
roasted potatoes, broccoli rabe, pistachio, golden raisin salsa verde	
PAN SEARED DIVER SCALLOPS	\$31
wild mushroom & asparagus risotto, grilled asparagus tips	
MUSTARD BBQ CEDAR PLANKED ORGANIC SALMON	\$27
potato puree, tender leeks & green beans	
FENNEL & BLACK PEPPER CRUSTED TUNA	\$32
potato cake, green olive tapenade & Italian mixed greens	
WOOD OVEN ROASTED FREE RANGE CHICKEN	\$22
garlic & rosemary roasted potato, broccoli & salsa verde	
C.A.B. NY SIRLOIN	\$33
broccoli rabe, glazed Cipollini onions & potato puree	
TUSCAN POT ROAST	\$24
pan roasted brussel sprouts, carrots, red wine au jus, potato puree	
SPICE GLAZE DUCK BREAST	\$28
confit sweet potatoes, wilted spinach, dried cherries, hazelnuts, apple mostarda, plum sauce	
8oz GRILLED RIBEYE, DELMONICO CUT	\$28
cauliflower truffle cream, wild mushroom, spinach, veal au jus	

I t a l i a n c l a s s i c s

MONDAY	
CHICKEN MILANESE	\$22
HALF PRICE BOTTLES OF WINE \$30-\$100	
TUESDAY	\$24
LINGUINI & FRESHLY SHUCKED CLAMS	
WEDNESDAY	\$24
PORK CHOP MILANESE	
THURSDAY	\$22
CHICKEN PARMIGIANO-"ITALIAN-AMERICAN CLASSIC"	
FRIDAY	\$24
FRESH SPINACH FETTUCINI SHRIMP SCAMPI	
SATURDAY	\$34
FILET MIGNON	
SUNDAY	\$19
CHICKEN MARSALA prosciutto, mozzarella & mushrooms	