



ANTIPASTI

SHARING PLATTERS

COMBINATION, two meats, two cheeses & two vegetables	18
CURED MEAT & CHEESE, combine up to six items	22
CHEESE & VEGETABLE, three cheeses and three vegetables	18

CURED MEATS

PROSCIUTTO DI PARMA, DOP, Parma, aged 18 months
SPECK, DOP, dell' Alto Adige, Salumeria Biellese
SOPRESSATA, Calabria, all organic, aged 12 weeks, Fra' Mani
CAPICOLA, Naples, PG Molinari
FINNOCHINA SALAMI, Emilia Romagna, PG Molinari
8 each, all 24

ARTISAN CHEESES, preserves & truffled honey

PARMIGIANO REGGIANO, DOP, cow, aged 30 months, Carvero
TALEGGIO, DOP, cow, Lombardi, aged 10 weeks, Il Caravaggio
GORGONZOLA DOLCELATTE, cow, aged 2 months, Domenico Galbani
FONTINA, DOP, cow, Val d'Aosto, aged 6 months
HUMBOLDT FOG, goat, Cyprus Grove, California
LA TUR, cow/sheep/goat, Piedmont
8 each, all 24

VEGETABLES

CHICKPEA PUREE, oven fired flatbread
MARINATED MUSHROOMS, olive oil & garlic
SICILIAN EGGPLANT CAPONATA, oven fired flatbread
ROMAN ARTICHOKE HEARTS, olive oil & lemon
MEDITERRANEAN OLIVES, orange and lemon zest
MARINATED LOMBARDO PEPPERS AGRODOLCE
5 each

APPETIZERS

CRISPY CALAMARI, with marinara & roasted garlic aioli	11
BRUSCHETTA, melted Gorgonzola and caramelized onion	8
STEAMED MUSSELS, garlic, white wine, tomatoes, parsley	11
OYSTERS ON THE HALF SHELL, cocktail and mignonette sauces	12 half doz. 24 doz.
JUMBO SHRIMP COCKTAIL, lemon and house made cocktail sauce	2.25 each
LUMP CRABCAKE, salsa verde aoli	11
HEIRLOOM TOMATOES, burrata mozzarella, saba, basil oil and fleur de sel	10
BEEF TENDERLOIN CARPACCIO, baby arugula, shaved parmesan and white truffle vinaigrette	12
SOUP DU JOUR	4/7

SALADS

Choice of house-infused vinegars

White Wine Pear ~ Fig Balsamic ~ Fresh Herb Champagne

WILD ITALIAN, mesclun, bibb lettuce, grape tomatoes	6/9
CHOPPED SALAD, romaine, tomatoes, red onion, asparagus, olives artichokes, cucumber, salami, ricotta salata	8/13
BABY ARUGULA, fresh pear, goat cheese, toasted pecans, grape tomatoes	7/12
CAESAR, white anchovies	6/9
BOSTON BIBB LETTUCE, creamy gorgonzola, vine ripened tomatoes, Grilled Vidalia onions, crispy pancetta	7/12

SALAD ADDITIONS

GRILLED CHICKEN 6 ~ GRILLED SALMON 8
GRILLED SHRIMP 8 ~ SEARED SCALLOPS 9

PASTA & GRAIN

PESTO CHICKEN, fettuccine, wood grilled chicken, pesto, roasted tomato, Reggiano	18
SPAGHETTI WITH MEATBALLS, fresh tomato sauce	15
PENNE ALLA VODKA, house made pasta	16
roasted chicken 20 ~ seared shrimp 22	
EGGPLANT AND RICOTTA RAVIOLI, goat cheese, tomato, pine nuts	18
FRESH PAPPARDELLE BOLOGNESE, classic ragú of beef, veal and pork	17
RICOTTA GNOCCHI, with shrimp, asparagus, crushed tomatoes, zucchini, basil, extra virgin olive oil	22
DIVER SCALLOPS, rustic puttanesca sauce, bucatini pasta	23
MUSHROOM RISOTTO, mixed mushrooms, asparagus, white truffle oil, shaved Reggiano	21
SUNDAY GRAVY, house made braised veal braciola, meatballs and sausage with fettucine	19
PACCHERI, fennel sausage, broccoli rabe, extra virgin olive oil, roasted garlic	17

ENTREES

ROASTED BABY CHICKEN, rosemary pan jus and garlic mashed potatoes	20
CHICKEN RIZZUTO, boneless breast, herb panko, prosciutto, melted mozzarella over spaghetti marinara	19
PORK LOIN MILANESE, baby arugula, artichokes, roasted tomatoes, Dijon lemon vinaigrette	21
CHICKEN MARSALA, Murray's organic chicken, mushrooms and cipollini onions over creamy polenta	20
WOOD GRILLED NEW YORK STEAK, extra virgin olive oil, fleur de sel, lemon, zucchini. Fresh cut fries with truffle aioli	27
WOOD GRILLED SALMON, roasted red pepper 'gazpacho', sautéed baby vegetables and fingerling potatoes	24
PROSCIUTTO WRAPPED COD FISH, fingerling potato and leek ragu, Provencal sauce	23

WOOD-FIRED PIZZA

MARGHERITA, fresh mozzarella, basil, extra virgin olive oil	14
AMATRICIANA, pancetta, sopressata, plum tomato, caramelized onions, ricotta	15
TALEGGIO CHEESE, roasted mushrooms	14
SAN GENNARO, sweet sausage, roasted peppers, caramelized onions, roasted garlic, ricotta	14
VEGETARIANA, tomato sauce, broccoli rabe, roasted red peppers, caramelized onions, roasted garlic, mozzarella, basil	15
PROSCIUTTO, baby arugula, fresh mozzarella, extra virgin olive oil, fig-infused balsamic	15
WHITE PIZZA, artichoke, spinach, mushrooms, provolone, extra virgin olive oil	15
BASIL PESTO CHICKEN, pine nuts, fresh mozzarella, tomatoes and Reggiano	
GRILLED SHRIMP, zucchini, yellow squash, Vidalia onion, heirloom tomato, basil, extra virgin olive oil, ricotta salata	15

MOZZARELLA CHEESE PIZZA 12

TOPPINGS

Roasted Mushrooms • Caramelized Onions • Roasted Peppers
Hot Lombardo Peppers • Pepperoni • Sweet Fennel Sausage
Meatballs • Ricotta • Olives • Fresh Tomato • Roasted Chicken
Anchovies • Smoked Pancetta • Roasted Garlic • Artichoke • Pesto
1 each ~ Whole Wheat Crust 1 ~ Gluten Free Crust 4

SIDE DISHES

HAND CUT FRIES WITH WHITE TRUFFLE CREAM
WOOD-GRILLED ASPARAGUS RED BLISS MASHED POTATOES
MEATBALLS & MARINARA SAUCE
5 each