



STUZZICHINI: Snacks

Bruschetta Pomodora <i>local tomato bruschetta, sour dough batard, pecorino romano</i>	4
Crispy Calamari <i>lemon zest, parmesan, cherry pepper emulsion</i>	9
Toasted Ravioli <i>cheese filled, rosé sauce</i>	5
Olives <i>marinated house blend</i>	4
Cheese Board <i>chef's choice of local and Italian market cheeses, house made crostini</i> 12 • add Italian meat	23

PREZZO FISSO Chef's Italian Table...select one antipasti, ½ primi and secondi 45
*additional supplement for filet mignon

ANTIPASTI: Starters

House Salad <i>seasonal greens, cucumbers, onions, carrots, tomatoes, choice of house made dressing</i>	4
Zuppa del Giorno <i>chef's soup of the day</i>	MKT
Italian Wedding Soup <i>acini di pepe, meatballs, chicken, spinach</i>	3.5/5
Beet Salad <i>pistachios, feta cheese, arugula, balsamic vinaigrette</i>	6
Caesar <i>house made caesar dressing, white anchovies, hand cut croutons, aged parmesan</i>	6
Kale Salad <i>pecorino romano, sliced almonds, lemon herb vinaigrette</i>	7

PRIMI: Pasta and Risotto

Risotto <i>crisp prosciutto, peas, pecorino romano</i>	11/20
Pappardelle <i>short rib meat, roasted red peppers, mushroom, creamy chianti demi glaze</i>	15/28
Agnolotti <i>braised ox tail meat, butternut squash, mascarpone, sage brown butter</i>	14/26
Gemelli <i>Italian hot sausage, peppers, onions, house made marinara</i>	12/22
Penne <i>gluten-free pasta, gulf shrimp, sea scallops, asparagus, artichokes, roasted tomatoes, basil pesto</i>	15/28
Orecchiette <i>roasted red peppers, roma tomatoes, artichokes, black olives, fresh spinach, aglio olio</i>	12/22
Linguini <i>gulf shrimp, little neck clams, white wine or red spicy clam broth</i> 13/24 • add sea scallops	17/32
Spaghetti <i>ragù: veal, pork, beef, warming spices</i>	13/24

SECONDI: Main Dishes

Pesce del Giorno <i>fish of the day, chef's seasonal preparation</i>	MKT
Salmon <i>parmesan risotto, seasonal vegetables, balsamic and rosemary glaze</i>	28
Filet Mignon <i>8oz. beef tenderloin, au poivre sauce, smashed potatoes, seasonal vegetable</i>	MKT
Veal Saltimbocca <i>prosciutto, fresh mozzarella, madeira wine sauce</i> 25 • add spaghetti	28
Chicken Piccata <i>capers, lemon, white wine garlic sauce</i> 23 • add spaghetti	26
Pork Sofrito <i>pork belly, cannellini beans, arugula, demi-glaze</i>	20
"The Parm's" <i>eggplant/chicken/veal</i> 15/18/22 • add spaghetti marinara	18/21/25

CONTORNI: Sides

Seasonal Vegetable	4	Risotto	4
Sautéed Mushrooms	6	Smashed Potatoes	4
Spaghetti Marinara	5		

PASTI LEGGERI: Light Fare

Short Rib Grilled Cheese <i>short rib meat, gouda, barbecue sauce, multigrain, chips and pickle</i> 14 • sub fries	16
Meatball Sub <i>house made meatballs, marinara, aged parmesan, chips and pickle</i> 11 • sub fries	13
Eggplant <i>marinara, provolone, ciabatta, chips and pickle</i> 9 • sub fries	11
Hot Sausage <i>sautéed onions, provolone, amoroso roll, chips and pickle</i> 12 • sub fries	14
Eggplant Caprese <i>crispy eggplant, tomatoes, prosciutto, fresh mozzarella, balsamic reduction</i>	14
Grilled Caesar <i>house made caesar dressing, white anchovies, hand cut croutons, aged parmesan</i>	11
salad additions: <i>grilled chicken 8 • grilled shrimp 6 • grilled salmon 13 • scallops 8</i>	

A 20% service charge will be added to parties of 6 or more.

We are sensitive to all allergies and dietary restrictions, including gluten sensitivity, and will adjust preparations accordingly when possible. Please let your server know how we may best accommodate your needs.

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness