



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
Boursin Shrimp <i>prosciutto wrapped shrimp, boursin cheese, balsamic reduction</i>	9
Cheese Board <i>chef's selection of local & italian market cheeses, house made crostini</i> 12 • add Italian meats	23
Truffle Fries <i>hand cut, truffle salt, truffle oil, parmesan, garlic aioli</i>	6
IPA Meatballs <i>gouda, scallions, house blend, chipotle ipa barbecue</i>	8
Lollipop Lamb Chops <i>marinated, grilled, field greens, balsamic reduction</i>	12
Chicken Scampi Bites <i>lightly fried, garlic butter, white wine aioli</i>	10

PREZZO FISSO Chef's Italian Table...select one antipasti, ½ primi & 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
Spring Salad <i>field greens, fresh berries, burrata, honey poppy seed vinaigrette</i>	7

PRIMI: Pasta & Risotto

Risotto <i>blackened sea scallops, blue cheese and caramelized onion risotto</i>	14/26
Pappardelle <i>gulf shrimp, peas, criminis, roasted peppers, sambal aglio olio</i>	13/24
Agnolotti <i>beets, artichokes, mascarpone, poppy seed brown butter, arugula</i>	12/22
Spaghetti <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
Cresta de Gallo <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

SECONDI: Main Dishes

Pesce del Giorno <i>fish of the day, chef's seasonal preparation</i>	MKT
Salmon <i>coffee-cocoa rub, seasonal vegetables, risotto, orange honey chipotle glaze</i>	28
Filet Mignon <i>8oz. beef tenderloin, caprese style, roasted potatoes, seasonal vegetable</i>	MKT
Veal Saltimbocca <i>prosciutto, fresh mozzarella, madeira wine sauce</i> 25 • add spaghetti	28
Chicken Florentine <i>spinach, lemon, white wine sauce</i> 22 • add linguini	25
Veal Milanese <i>breaded, pan fried, arugula, radicchio, pecorino, sun dried tomato aioli</i>	28
"The Parm's" <i>eggplant/chicken/veal</i> 15/18/22 • add spaghetti marinara	18/21/25

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