



ITALY ON YOUR PLATE ...
THE WORLD IN YOUR GLASS

ANTIPASTI

LOBSTER BISQUE.....	15
Parsley Oil, Butter Poached Lobster, Sweet Pepper Conserva	
POLPETTA	16
Wagyu Beef Meatball, Grilled Focaccia Bread, Amatriciana	
EGGPLANT PARMIGIANA	15
Eggplant, Mozzarella, San Marzano Pomodoro Basil, Parmigiano	
SCALLOPS.....	19
Sauteed Bay Scallops, Truffle Butter, Potato, Breadcrumbs	
ESCARGOTS.....	18
Sauteed Garlic, Tomato, Red Pepper Flake, Parsley White Wine, Garlic Focaccia Crostino	
SHRIMP SCAMPI.....	19
Shrimp, Heirloom Cherry Tomato, Garlic Butter, White Wine	
HEN OF THE WOODS MUSHROOM.....	19
Cast Iron-Roasted Maitake & Oyster Mushroom Black Garlic Pesto	
PEAR SALAD.....	16
Field Greens, Poached Pear, Italian Goat’s Cheese Black Walnuts, Pear-Moscato Vinaigrette	
CAESAR	16
Romaine, Crouton, Classic Caesar Dressing	
BURRATA.....	16
House Made Burrata, Heirloom Tomato, Grilled Peach, Almond	

SHARE

ANTIPASTI MISTI.....	23
Prosciutto, Fresh Mozzarella, Aged Provolone Roasted Peppers, Sopressata Calabrese, Capicola Olives, Giardiniera	
CALAMARI FRITTI.....	16
San Marzano Marinara	
BRUSCHETTA	15
Tomato & Heirloom Onion, Parsnip & Gaeta Olive Cannellini Beans with Whipped Burrata	
CHEESE PLATE w/bruléed fig & pickled grapes.....	23
Gorgonzola Dolce, Truffled Pecorino, 36 Mo. Reggiano Parm.	

PASTA

CAVATELLI	27
Porcini Mushroom, Cultured Italian Butter, Shaved Parmigiano	
LOBSTER RAVIOLI.....	34
Homemade Ravioli Filled with Lobster & Ricotta Lobster Reduction, Touch of Cream	
GNOCCHI TARTUFO.....	29
Homemade Pillows of Potato & Ricotta Gnocchi Truffle Cheese, Local Cream	
TORTELLINI	27
Homemade Spinach & Ricotta Filled Pasta Buffalo Milk & Piennolo Tomato	
ORECCHIETTE.....	29
“Little Ears” of Pasta, Diced Calamari & Tiger Shrimp Sautéed with Olive Oil, Herbs and a Dash of Tomato Sauce	
PAPPARDELLE.....	27
Homemade Wide Noodles, Local Duck Ragù, Parmigiano	
RIGATONI	27
Beef & Veal Bolognese, Smoked Mozzarella	

Gluten Free alternatives of select pastas __surcharge + \$3

ENTREES

BRACIOLA	36
Rolled Pennsylvania Veal Skirt Steak, Prosciutto, Beef & San Marzano Tomato Ragù over Ricotta Gnocchi	
VEAL ALLA PIZZAIOLA.....	34
Milk-Fed Veal Loin, San Marzano Pomodoro, Confit Garlic, Oregano, Olive Oil, Broccoli Rabe	
CHICKEN	28
Organic Roasted Chicken, Olive Oil Whipped Potato, Rosemary, Grilled Orange	
N.Y. STRIP.....	45
Grilled 10 Oz Black Angus Steak, Hen of the Woods Mushroom, Cherry Tomato & Cipollini Onion	
PORK TENDERLOIN.....	32
Pan-Seared Pork Loin, Vinegar-Cured Peppers, Provolone Fonduta, Broccoli Rabe	
BRANZINO	38
Braised Cauliflower, White Wine, Touch of Cream, Parsley & Caper	
PESCE.....	m.p.
Fresh Fish of the Day	

SIDES – \$12

WHIPPED POTATOES – Olive Oil	GRILLED ASPARAGUS – Caramelized Shallot, Lemon Zest
BROCCOLI RABE – Olive Oil, Garlic, Grilled Lemon	ROASTED CAULIFLOWER – Parmigiano, Black Pepper

** 20% Gratuity will be added to parties of 5 or more * 3% credit card processing fee added to all transactions unless using debit card or cash

OUR KITCHEN PREPARES PRODUCTS WITH PEANUTS, TREE NUTS, SOY, MILK, EGGS, GARLIC, ONION & WHEAT AND SHELLFISH. WHILE WE OFFER GLUTEN FREE PASTA, AND TAKE ALL STEPS TO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE ABSOLUTELY THAT ANY PRODUCTS ARE ENTIRELY SAFE TO CONSUME FOR GUESTS WITH ALLERGIES.