

Single Use Menu

Antipasti

- Lentil Soup (V)**
Olive Oil and Parmesan Cheese 8.95
- Focaccia (V)**
Baked Freshly in our Wood-Burning Oven, Sea Salt, Oregano, Rosemary, Parmesan 5.95
- Baked Eggplant Parmesan (G, V)**
Tomato, Basil, Mozzarella, Gratinée 9.95
- Fried Zucchini Flowers (V)**
Stuffed with Ricotta, Mint, and Lemon 12.95
- Fried Calamari**
Fried Squid Rings, Tentacles, Hot Slice Peppers. Served with Tomato Sauce and Lemon 12.95
- Polpette**
Meatballs "Al Dente Style" 12.95
- Prosciutto di Parma (G)**
Burrata Cheese, Extra Virgin Olive Oil 18.95

Insalate

Add Protein:
Salmon + 9.95 / Shrimp + 9.95
Chicken + 8.95 / Steak + 11.95

- Roasted Beets (G) (V)**
Baby Arugula, Buffalo Mozzarella, Grapefruit, Pine Nuts, Mustard Vinaigrette Small: 11.95
Large: 16.95
- Romaine**
Anchovies, Crouton, Garlic, Parmesan Cheese, 5-Min Poached Egg
Small: 10.95 Large: 14.95
- Spinach**
Walnuts, Pancetta, Pecorino Cheese, Strawberries, Balsamic Vinaigrette Small: 10.95 Large: 14.95
- Caprese**
Tomatoes, Buffalo Mozzarella, Balsamic 11.95

House-Made Pasta

**Home Made Gluten-free pasta available upon request*

- Calamarata**
Squid, Shrimp, Mussels, Clams, Cherry Tomatoes, Garlic, Basil 26.95
- Mezzi Rigatoni**
Cream and Black Truffle Sauce, Pancetta, Fried Leeks 26.95
- Gnocchi**
Housemade Pork Sausage Ragu 23.95
- Raviolini del Plin**
Veal, Beef, and Pork Ravioli, Butter, Sage, Veal jus 25.95
- Fettuccine alla Bolognese**
Traditional Bolognese Meat Sauce 20.95
- Lasagnette**
Bescamella Sauce and Bolognese Sauce, Gratinated With Parmesan Cheese 24.95
- Agnolotti Di Anatra**
Duck Agnolotti, Porcini Mushroom Sauce with Butter and Sage 28.95
- Farro Tagliatelle**
Sweet Cherry Tomato Sauce, Basil 18.95
- Cacio e Pepe**
Short Rigatoni Pasta, Melted Pecorino Cheese, Black Pepper and Butter 18.95

Main Courses

- Roasted Herb Marinated Salmon (G)**
Smashed Potatoes with Crabmeat, Garlic Roasted Peppers, Lemon Vinaigrette 26.95
- Grilled Branzino Filets (G)**
Sautéed Spinach with Garlic, Salsa Verde 29.95
- Cheeseburger**
Tomato, Gherkins, House Cut Fries 13.95
- Lemon Chicken (G)**
Served with Roasted Potatoes and Carrots 24.95
- Ribeye Steak**
Rosemary-Balsamic Sauce, House-Cut Fries, Arugula Salad 28.95
- Veal Scallopini**
Leeks, Fontina Cheese, Portobello Mushrooms, Marsala Sauce 28.95
- Chicken Parmesan**
Tomato Sauce, Mozzarella Cheese 20.95
+ Add a side of fettuccine 9.95

Side Dishes

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| Sautéed Spinach (V) Garlic, Olive Oil 9.95 | Roasted Cauliflower Garlic, Capers, Anchovy, Bread Crumbs 9.95 | French Fries 6.95 |
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G = Gluten free V = Vegetarian

*Some dishes can be made vegetarian; please ask your server for more details
Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food-borne illness