



ANTIPASTI

Charred Brussel Sprouts

Crispy pancetta, roasted garlic and parsley polenta
\$10

Chef's Select Antipasta

Assorted meats, cheeses & homemade pickled vegetables, olives and herbs crostini
\$18

Tuscan Chicken Liver Pate

Organic chicken pate parmigiana reggiano, lemon zest, extra virgin olive oil with
fresh herbs crostini
\$10

Mussels of the Day

\$13

Fried Calamari

\$13

Roasted Beet Salad

Arugula, toasted almonds, cherries, goat cheese, lemon vinaigrette dressing
\$10

Grilled Caesar Salad

Grilled romaine, cherry tomatoes, parmesan cheese twirl
\$10

PRIMI PIATTI

Linguine alle Vongole

Clams in a garlic white wine sauce
\$22

*** Wild Mushroom & Black truffle Tagliatelle**

White wine, roasted garlic, parsley and parmesan
\$20

Lamb Ragu

Braised lamb with roasted fennel and pappardelle pasta
\$23

Sea Scallop Linguini

Seared jumbo scallops, shallots, tomato, white wine
\$32

SECONDI PIATTI

Frutti Di Mare

Mussels, clams, shrimp, squid and salmon in a seafood tomato broth
\$32

Pan-seared Salmon

Seasonal vegetables
\$24

Braised Pork Belly & Grilled Shrimp

Chocolate red wine reduction and mushroom risotto
\$28

14oz. Rib-eye Steak

Roasted potatoes, seasonal vegetables, topped with herbed butter
\$39

Chicken Parmesan

\$22

Fish of the day

\$ market price

CONTORNI

Garlic Parsley Risotto \$8

Sautéed Spinach \$8

Polenta \$8

Seasonal Vegetables \$8

Consuming raw or uncooked meats, poultry, eggs, or seafood may increase the risk of foodborne illness.

A gratuity of 18% will be applied to parties of 8 or more.