



## Antipasti

### Charred Brussel Sprouts 9

Crispy pancetta, roasted garlic, and parsley polenta

### Chef Select Antipasto 18

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

### Meatball Trio 12

Three cheeses and marinara

### Mussels of the Day 13

### Fried Calamari 12

### Roasted Beet Salad 10

Arugula, toasted almonds, cranberries, goat cheese, lemon vinaigrette

### Caesar Salad 10

## Primi Piatti

### Clams and Capicola 24

Linguine and roasted cherry tomatoes in a garlic white wine

### Sea Scallop Linguine 34

Seared jumbo scallops, shallots, tomato, white wine

### Lamb Pappardelle 24

Braised lamb, roasted garlic, rosemary, white wine, garnished with herbed sour cream

### Wild Mushroom Tagliatelle 22

Heirloom cherry tomatoes, asiago, and parmesan

### Gnocchi 22

Roasted spring vegetables, chardonnay herb beurre blanc

## Secondi Piatti

### The Sea 36

Mussels, clams, scallops, shrimp, squid in your choice of tomato broth or garlic white wine

### Pan-seared Salmon 24

Lentils, and seasonal vegetables

### Branzino 28

Served whole with Mediterranean caper and olives

### Fish of the Day mp

### Braised Short Ribs 32

Orzo corn salad

### 14oz. Rib-eye Steak 39

Garlic risotto, seasonal vegetables, topped with herbed butter

### Grilled Pork Chop 28

12oz French cut chop, smashed potatoes, jicama slaw, pineapple, and mango chutney

### Chicken Parmesan 24

## Contorni

Garlic Risotto 8

Broccoli Rabe 6

Polenta 6

Seasonal Vegetables 6

## Dolci

Tiramisu 9

Gelato 9

Coppa Stracciatella 9

Chocolate chip gelato, chocolate syrup topped with cocoa and hazelnuts

Cannoli 6

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

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