

APPETIZERS

2 CRAB CAKES *new!*

Bluecrab, caramelized onions, carrots, celery and bell peppers, mozzarella cheese, parmesano cheese, breaded with panko gluten free Japanese breadcrumbs, with hollandaise sauce

Pair it up with: Di Majo Sangiovese

CARPACCIO DI MANZO

Beef tenderloin carpaccio, parmigiano reggiano, capers, lemon & olive oil

Pair it up with: Zenato Pinot Grigio

BRUSCHETTA

Diced fresh tomatoes, fresh basil, minced garlic & extra virgin olive oil over sliced ciabatta bread

Pair it up with: La Fiera Pinot Grigio

CALAMARI FRITTI

Served with pomodoro sauce

Pair it up with: Vermentino Giunco

MUSSELS ALLA TARANTINA

Choice of: White wine and garlic sauce with cherry tomatoes or marinara sauce

Pair it up with: Bottega Vinaia Pinot Noir

CAPRESE SALAD

Thick sliced tomatoes, fresh basil, mozzarella & aged balsamic

Pair it up with: Zenato Pinot Grigio

ANTIPASTO ROMANO

Cured Italian meats, asiago cheese, marinated artichokes, olives

Pair it up with: Velenosi Montepulciano

\$25

\$22

\$15

\$20

\$22

\$18

\$25

2 PPL

35

4 PPL

SOUPS

TOMATO BISQUE

Tomato bisque with fresh basil

Pair it up with: Di Majo Sangiovese

\$14

ZUPPA DEL GIORNO

Soup of the day

MKT\$

SALADS

ADD: CHICKEN \$11 SHRIMP \$12 SALMON \$15

BIETOLE E ARUGULA

Roasted beets, arugula, pistachios, gorgonzola, & lemon olive oil

Pair it up with: La Fiera Pinot Grigio

\$15

ARUGULA SALAD

Arugula, dried cranberries, toasted walnuts, goat cheese and housemade balsamic vinaigrette

Pair it up with: Terra Alpina Chardonnay

\$15

CAESAR SALAD

Hearts of romaine lettuce, croutons & shaved parmigiano cheese

Pair it up with: Inma Vin Soave Classico

ADD ANCHOVIES \$4

\$15

HOUSE SALAD

Spring mix, cucumbers, tomatoes, & onions with housemade honey mustard vinaigrette

Pair it up with: Terra Alpina Chardonnay

\$15

GREEK SALAD

Spring mix, banana peppers, sundried tomatoes, artichokes & feta cheese with housemade honey vinaigrette

Pair it up with: Polvaro Nero Blend

\$18

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PREMIUM CATERING SERVICE AVAILABLE
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PASTA

TORTELLINI ALLA ROMAGNOLA

Stuffed with veal, lamb & pork in o sage cream butter sauce with truffle oil

Pair it up with: Villaspina Gavi

PACCHERI DUCK RAGU

Juicy duck meat, slow braised in a rich tomato and red wine sauce and paccheri pasta

Pair it up with: Riviera Cannonau

RISOTTO AL TARTUFO

With porcini mushrooms, shaved truffle and a decadent creamy sauce

Pair it up with: Polvaro Nero Blend

BUTTER SQUASH RAVIOLI WITH SAGE BUTTER SAUCE

Stuffed with butter squash and parmigiano cheese topped with sage butter sauce

Pair it up with: Borgogno Doc Dolcetto

PAPPARDELLE BOLOGNESE

Homemade pasta with meat sauce

Pair it up with: Tommasi Valpolicella

GNOCCHI AL PESTO WITH BLUE CRAB MEAT

Traditional dish with fresh pesto sauce and shredded blue crab meat

Pair it up with: Villaspina Gavi

FETTUCCINE ALLA PANNA

Pair it up with: La Fiera Pinot Grigio

(Alfredo) Add: Chicken \$8 Shrimp \$10

\$30

\$32

\$38

\$30

\$25

\$36

\$24

LASAGNA

Homemade lasagna sheets with bechamel, bolognese, and pecorino cheese

Pair it up with: Lamole Chianti Classico

\$25

ORECCHIETTE PUGLIESE

White wine and garlic sauce with cherry tomatoes, pork sausage, and broccoli

Pair it up with: Villa Spina Barbera D'Asti

\$28

PASTA ALLA AMATRICIANA

Pasta of the day with red sauce, imported italian guanciale (pork cheeks) and pecorino cheese

Pair it up with: Catena Cabernet Sauvignon

\$28

LINGUINI CLAMS

Linguini pasta with white wine or marinara sauce with little neck clams

Pair it up with: Polvaro Prosecco

\$30

TAGLIATELLE BLACK SQUID INK CARTOCCIO

Homemade black squid ink pasta with marinara sauce, mussels, shrimp, calamari and little neck clams

Pair it up with: Riviera Cannonau

\$32

FETTUCCINE/RISOTTO ALLA PESCATORA

Choice of homemade pasta or risotto with mussels, shrimp, calamari, and little neck clams

Pair it up with: Bottega Vinaia Pinot Noir

\$32

THE FIRST BASKET OF BREAD IS FREE

PLEASE SCAN THE QR CODE TO EXPLORE WHAT WE OFFER THIS WEEK:



SPECIALS

Our Executive Chef Daniele Furfaro and our talented bar team invite you to try our specials. Original and delicious appetizers, entrees and drinks beyond this menu.

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ENTREES

VEAL CHOP GORGONZOLA

Pan seared and finished in the oven with mushrooms and gorgonzola cheese

Pair it up with: Catena Cabernet Sauvignon

SALMON PICCATA

Lemon butter and white wine sauce with capers, artichokes and cherry tomatoes over seasonal sauteed mix vegetables and roasted fingerling potatoes.

Pair it up with: Vilasparina Gavi

CHICKEN PICCATA

SUBSTITUTE VEAL \$30

Lemon butter and white wine sauce with capers, artichokes and cherry tomatoes, over seasonal sauteed mix vegetables and roasted fingerling potatoes

Pair it up with: Etna Bianco DOC

BRANZINO

Pan seared in a lemon butter sauce with cherry tomatoes, capers, seasonal sauteed mix vegetables and roasted fingerling potatoes

Pair it up with: Terra Alpina Chardonnay

\$60

CHICKEN MARSALA

SUBSTITUTE VEAL \$30

Marsala wine sauce and porcini mushrooms over seasonal sauteed mix vegetables and roasted fingerling potatoes

Pair it up with: Tommasi Valpolicella

\$25

\$38

EGGPLANT ALLA PARMIGIANA

SUBSTITUTE CHICKEN 26 OR VEAL \$30

Served over spaghetti with pomodoro sauce

Pair it up with: Velenosi Montepulciano

\$24

\$25

CHICKEN SALTIMBOCCA ALLA ROMANA

SUBSTITUTE VEAL \$30

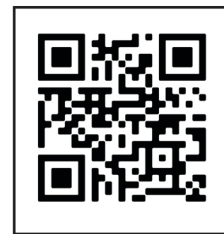
Topped with prosciutto in a butter sage sauce over spinach and seasonal sauteed mix vegetables and roasted fingerling potatoes

Pair it up with: Lamole Chianti Classico

\$25

\$38

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SIDES

PAN SEARED CHICKEN BREAST	\$11
SAUTEED SHRIMP	\$12
MEATBALL	SINGLE \$3 THREE \$8
SAUTEED SPINACH	\$9
SIDE SPAGHETTI AIOLIO	\$13
SAUTEED VEGETABLES	\$12
EXTRA FOCACCIA BREAD	\$5
SIDE MARINARA	\$5
SIDE ALFREDO	\$7

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Any extra or change on the dish will be subject to extra charge

SPARKLING

ZARDETTO PROSECCO BRUT, <i>Veneto</i>	15
DE STEFANI PROSECCO, <i>Veneto</i>	15
ZARDETTO PROSECCO	15
BERLUCCHI '61 ROSE, <i>Veneto</i>	15
CASTEGGIO MOSCATO SWEET WHITE, <i>Pavia</i>	15
FERRARI BRUT CHAMPAGNE, <i>Trento</i>	15

WHITE

LA FIERA PINOT GRIGIO, <i>Veneto</i>	15	60
ZENATO PINOT GRIGIO, <i>Veneto</i>	16	65
VILLA SPARINA GAVI DI GAVI, <i>Piemonte</i>	16	65
GENTRUM REISLING, <i>Germania</i>	15	60
ZENATO LUGANA (SAV BLANC), <i>Sardegna</i>	16	65
VERMENTINO GIUNCO, <i>Sardegna</i>	15	60
TERRA ALPINA CHARDONNAY, <i>Dolomiti</i>	16	65
INAMA VIN SOAVE CLASSICO, <i>Veneto</i>	15	60
ETNA BIANCO DOC, <i>Sicilia</i>	16	65

RED

BOTTEGA VINAIA PINOT NOIR, <i>Trento</i>	15	60
TOMMASI VALPOLICELLA, <i>Verona</i>	15	60
DI MAJO SANGIOVESE, <i>Toscana</i>	15	60
VELENOSI MONTEPULCIANO, <i>Abruzzo</i>	16	65
POLVARO NERO BLEND, <i>Veneto</i>	15	60
VILLA SPARINA BARBERA D'ASTI, <i>Piemonte</i>	16	65
LAMOLE DI LAMOLE CHIANTI CLASSICO, <i>Toscana</i>	16	65
CULTUSBONI CHIANTI, <i>Toscana</i>	15	60
RIVIERA CANNONAU, <i>Sardegna</i>	15	60
CATENA CABERNET, <i>Argentina</i>	16	65
BORGOGNO DOC DOLCETTO, <i>D'Alba</i>	16	65

RESERVES

ANTINORI IL BRUCIATO, <i>Verona</i>	70
ZENATO ALANERA ROSSO, <i>Toscana</i>	68
ALBE G.D. VAJRA BAROLO, <i>Piemonte</i>	82
PEPPOLI CHIANTI CLASSICO ANTINORI, <i>Firenze</i>	80
SER LAPO CHIANTI CLASSICO RISERVA, <i>Toscana</i>	75
ZENATO AMARONE DELLA VALPOLICELLA, <i>Verona</i>	155
ZENATO SUPERIORE RIPASSA, <i>peschiera</i>	135
ZENATO VALPOLICELLA SUPERIORE 2017, <i>Peschiera</i>	100
CAPANNA 'BRUNELLO' DI MONTALCINO, <i>Toscana</i>	165
VENTISEI MONTEPULCIANO, <i>Cortona</i>	85
IL CABREO SUPER TUSCANO, <i>Toscana</i>	130
PAPALE PRIMITIVO, <i>Varvaglione</i>	80
BRAMITO DELLA SALA CHARD ANTINORY, <i>Umbria</i>	75
CASTELGIOCONDO BRUNELLO, <i>Toscana</i>	210



BEER

BLUE MOON
NEW REALM, HAZY LIKE A FOX
PERONI 0.0
MILLER LITE
STELLA ARTOIS
SCOFFLAW IPA
HEINEKEN 0.0
CRAFT BEER
NORA
NAZIONALE

BEVERAGE

COCA COLA
SPRITE
FANTA
MINUTE MAID
DIET COKE
SWEET/UNSWEET TEA
ACQUA PANNA
S. PELLEGRINO

COMPLETE DRINK MENU ONLINE

Beer, Wine, Reserve Wine,
Cocktails, Spirits, Cordials
& Soft Drinks



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