



DINNER

ANTIPASTI / APPETIZERS

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| SALUMI E FORMAGGI cured meats and cheeses - spiced nuts, olives, fig mustard condimento fennel salted flatbread | \$18 |
| WRAPPED PANCETTA PRAWNS gorgonzola dolce cheese polenta, fig vin cotto, lemon oil | \$17 |
| BRAISED ARTICHOKE filled with mascarpone-parmesan creme on spicy chili aioli | \$12 |
| FRITTO MISTO calamari, scallops, shrimp, zucchini, cipollini onions, marinara sauce | \$15 |
| ARANCINI arborio rice balls, artichoke, sun-dried tomato puree, wild mushrooms shaved asiago, white truffle oil | \$14 |
| BRUSCHETTA RUSTICA ciabatta bread, slow roasted tomatoes, fresh mozzarella, walnut basil pesto fennel pollen, lemon zest | \$12 |
| MEATBALLS PUTTANESCA spicy tomato sauce with capers, olives, red chili flakes, parmesan cheese | \$13 |
| BEEF CARPACCIO seasoned and thinly sliced tenderloin, summer asparagus salad, grape tomatoes shaved parmesan, parsley piccata and mustard balsamic aioli | \$16 |
| ROASTED BEET AND BURRATA roasted beets, burrata cheese, powdered horseradish, sicilian pistachios red beet and sherry puree | \$15 |
| INSALATE / SALADS | |
| PANZANELLA spring mix, arugula, shaved onion, basil, mint, grape tomatoes, dry-cured olives shaved parmesan, butter-toasted brioche croutons, white balsamic vinaigrette | \$12 |
| CAESAR romaine lettuce, tomato, shaved asaigo, homemade caesar dressing garlic cheese ciabatta - add chicken \$4, add steak \$6 | \$13 |
| TRITARE herb chicken, sopressata, romaine, grape tomatoes, cannellini beans smoked mozzarella, green olives, cherry peppers, citrus-thyme vinaigrette | \$14 |
| ENDIVE, PEAR AND GORGONZOLA endive, poached pears, toasted almonds, fried gorgonzola, fresh greens spiced cherry vinaigrette | \$13 |
| SPINACH AND MUSHROOM baby spinach, fried shallots, wild mushrooms, crispy pancetta, sliced egg warm goat cheese and sambuca vinaigrette | \$14 |
| CAPRESE arugula, fresh greens, fresh mozzarella, heirloom tomatoes, pickled onions olive oil, fig vin cotto | \$13 |

RUSTIC PIZZAS

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| MARGHERITA | \$12 |
| mozzarella cheese, basil, marinara | |
| PROSCUITTO AND ARUGULA | \$15 |
| mozzarella cheese, marinara | |
| ITALIAN WHITE | \$14 |
| mozzarella, confit garlic, sliced potato, rosemary, oregano | |
| CONTADINO | \$14 |
| mushrooms, onions, slow roasted tomatoes, asparagus, olives, mozzarella, marinara | |
| FENNEL SAUSAGE AND CARAMELIZED ONIONS | \$15 |
| roasted peppers, shredded mozzarella, parmesan, marinara diavolo | |
| PEPPERONI AND MOZZARELLA CHEESE | \$13 |
| CHICKEN PESTO ROSSO | \$15 |
| roasted chicken, mozzarella, caramelized onions, garlic sun-dried tomato pesto | |

PRIMI / MAINS

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| LINGUINI AND CLAMS | \$18 |
| olive oil, fresh herbs, dry white wine, shallots, garlic, butter | |
| LOBSTER MACARONI AND CHEESE | \$19 |
| sweet english peas, pancetta, parmesan, fresh parsley, besciamella sauce | |
| CRISPY ROASTED CHICKEN | \$19 |
| half boneless marinated chicken, grappa herb jus, grilled asparagus creamy polenta | |
| BISTECCA AL COTTO | \$21 |
| marinated and grilled skirt steak, roasted shallot-red butter sauce, garlic fries | |
| LASAGNA BOLOGNESE | \$18 |
| made to order - mozzarella, besciamella, bolognese meat sauce | |
| GOAT CHEESE AND WILD MUSHROOM LASAGNA | \$17 |
| mozzarella, besciamella, marinara sauce | |
| PAN SEARED ALASKAN HALIBUT | \$25 |
| roasted garlic whipped potatoes, creamy sundried tomato rustica, sicilian pistachios | |
| SCALLOP AND ASPARAGUS RISOTTO | \$23 |
| scallops, grilled asparagus risotto, citrus oil | |
| ROASTED BEET RAVIOLI | \$18 |
| roasted red beets, herbs, mascarpone | |
| SHORT RIBS | \$23 |
| slow braised short ribs, super tuscan wine sauce, root vegetables on roasted garlic whipped potatoes | |
| CIOPPINO | \$24 |
| clams, shrimp, calamari, halibut, king crab, spicy white wine, tomato broth | |
| TUSCAN FILET | \$34 |
| 10oz filet, truffle butter, fried spinach, creamy polenta | |

SIDES

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| creamy polenta, roasted garlic whipped potatoes, grilled asparagus, garlic fries grilled vegetables, sauteed wild mushrooms, side salad, side pasta | \$8 |
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