

ANTIPASTI - INSALATE - ZUPPE

SCHIACCIATA

Warm handmade focaccia bianca, e.v. olive oil, garlic, fresh herbs....\$10

SALUMI MISTI

Italian meats & cheeses, fresh Burrata, Schiacciata, Italian olives, apricot mostarda, candied pecans....\$28

CALAMARETTI FRITTI

Flash-fried calamaretti, lemon & caper aioli, fresh lemon....\$16

SGABELLO

Housemade flatbread, provolone, black truffle, served warm....\$14

ARANCINI

Crisp Pancetta & spring pea risotto croquettes, fior di latte centre, spicy tomato sugo, fresh basil....\$16

GAMBERI IN PADELLA

Pan seared jumbo shrimp wrapped with pancetta, Sherry, garlic & cream, toasted crumbs....\$18

MELANZANE ALLA PARMIGIANA

Breaded eggplant baked with mozzarella, San Marzano tomato sugo, parmigiano & fresh basil....\$15

MINISTRA DELLA SPOSA

Roasted Local Valley Chicken, housemade meatballs, chicken brodo, fresh summer vegetables....\$14

ZUPPA DI PESCE

Atlantic Halibut, Mussels, Clams & Scallops, Jumbo Shrimp, San Marzano tomato, vino bianco, garlic, chili flakes, fresh basil....\$18

INSALATA CAPRESE

Heirloom tomatoes, strawberries, fior di latte, fresh basil, extra virgin olive oil, aceto balsamico, pine nuts....\$16

INSALATA DI ERBETTE

Roasted heirloom beets, arugula, crushed hazelnuts, crumbled goat cheese, toasted hazelnut vinaigrette....\$16

INSALATA CON POLLO ARROSTO

Roasted Valley Chicken, crisp pancetta, grape tomatoes, Italian mixed greens, focaccia croutons, roasted garlic dressing, grated pecorino romano....\$18

INSALATA VERDE

Tuscan baby romaine, prosciutto di parma, shaved fennel, asparagus, montasio, caper & herb vinaigrette....\$18

PIZZA TRADIZIONALE

MARGHERITA

San Marzano tomato sauce, fior di latte & fresh basil....\$24

NORCINA

Black Truffle béchamel, housemade fennel sausage, wild mushrooms, caramelized onions, fior di latte, truffle pecorino....\$28

CALABRESE

San Marzano tomato sauce, spicy Calabrese salami, pepperoncino, caramelized onions, mozzarella....\$26

PROSCIUTTO E RUCOLA

San Marzano tomato sauce, Prosciutto crudo, fresh mozzarella, arugula, chili oil drizzle, shaved parmigiano....\$26

CARCIOFI

Parmigiano Reggiano Fonduta, flash fried artichoke hearts, red onion, garlic confit, fior di latte, salsa verde....\$24

QUATTRO CARNI

San Marzano tomato sauce, salami, housemade meatballs, pancetta, prosciutto, mozzarella, garlic oil....\$28

POLLO ALLA VODKA

San Marzano Vodka sugo, fresh Burrata, roasted local Valley Chicken, caramelized onions, arugula....\$28

POLPETTE

San Marzano tomato sauce, housemade beef meatballs, Calabrian chili, mozzarella, whipped ricotta, parmigiano, fresh basil....\$26

PRIMAVERA

Fresh zucchini, asparagus, wild mushrooms, fior di latte, provolone picante, pecorino romano, red onion, lemon zest....\$24

PASTA FATTA A MANO

LINGUINE AI FRUTTI DI MARE

Housemade Linguine, Jumbo Shrimp, Scallops, Mussels, Clams, garlic, tomato, herbs, chilies, white wine, arugula...\$34

TAGLIATELLE VERDI AI FUNGHI

Housemade Spinach Tagliatelle, roasted wild mushrooms, charred leeks, vino bianco, cultured butter, shaved montasio, fresh herbs....\$26

TROMBE ALL'ARAGOSTA

Housemade extruded Trombe, fresh Nova Scotia Lobster, spicy Vodka sugo, caramelized sweet peppers & onions, herbs...\$36

RAVIOLI

Handmade ravioli stuffed with Italian sausage & herbed ricotta, sautéed with tomato, vino bianco, parmigiano....\$26

TAGLIATELLE ALLA BOLOGNESE

Housemade Tagliatelle, beef & pork ragù alla Bolognese, parmigiano reggiano...\$28

CANESTRI CON CAPESANTE

Housemade extruded Canestri, seared local Scallops, crisp pancetta, spring peas, crema, garlic & parsley pangrattato....\$32

MEZZI RIGATONI ALLA BOSCAIOLA

Mezzi Rigatoni, roasted Local Valley Chicken, bacon, caramelized onions, wild mushrooms, demi-glace & parmigiano....\$26

QUADRATI DI SPINACI

Housemade pasta filled with spinach & ricotta, lemon butter, asparagus, pecorino romano, mint, toasted pistachios...\$26

TORTELLINI AL PROSCIUTTO

Handmade Tortellini filled with ricotta, provolone, pecorino romano & parmigiano, prosciutto di san daniele, crema....\$26

TAGLIATELLE AL LIMONE

Housemade Tagliatelle, Jumbo Shrimp, fresh lemon, cultured butter, basil, parmigiano....\$28

LASAGNA

Housemade lasagna layered with beef & pork ragù, montasio & béchamel....\$26

GNOCCHI AL POMODORO

Hand-rolled potato gnocchi, cherry tomato passata, fresh Burrata, extra virgin olive oil, garlic, basil pesto....\$28

PESCI - POLLO - CARNI

FRESH ATLANTIC HALIBUT

Seared Atlantic Halibut, local mussels, caramelized leeks, asparagus, spring peas, potato purée, cultured butter, lemon...\$42

POLLO ALLA PARMIGIANA

Local Valley Chicken scaloppine, topped with tomato, prosciutto & fresh mozzarella, served with spaghetti pomodoro, charred broccolini....\$36

FILETTO DI MANZO

Beef Tenderloin, roasted wild mushrooms, potato purée, red wine & demi jus, brown butter asparagus...\$56

LONZA DI TONNO AI PISTACCHI

Pistachio-crusted Yellowfin tuna, seared rare, charred broccolini, lemon cream housemade spaghetti....\$36

COSTOLETTA D'AGNELLO

Duck Fat seared Lamb Chops, fried & marinated artichokes, housemade fregola, broccolini, Vermouth & demi jus, fresh herbs....\$50

ZARZUELA

Genovese-style seafood stew with Jumbo shrimp, Scallops, Halibut, Mussels, Clams, baby potatoes, caramelized onions, roasted fennel, fresh herbs & vino bianco....\$44