

appetizers

MUSSELS | 14

pomodoro, white wine, herbs

FRIED CALAMARI & SHRIMP | 21

semolina crust, lemon aioli, basil pomodoro

ARANCINI | 11

risotto, mozzarella, pomodoro, pecorino, basil

MEATBALLS | 13

plum tomato, fresh ricotta, grated pecorino, extra virgin olive oil

BURRATA | 21

roasted peppers & prosciutto d'parma, aged balsamic, basil, extra virgin

MOZZARELLA STICKS | 13

grated pecorino, pomodoro

CHEESY GARLIC BREAD | 9

asiago, pecorino, garlic, herbs

salads

CAESAR | 13

romaine, shaved reggiano, crispy pancetta, golden croutons, soft cooked egg, homemade caesar

ARTICHOKE & PARMESAN | 14

gem lettuce, shaved artichoke hearts, parmigiano reggiano, pistachios, lemon olive oil vinaigrette

WALDORF | 13

romaine lettuce, pink lady apples, golden raisins, red seedles grapes, pecans and a yogurt herb homemade dressing

BEET & GOAT CHEESE | 13

roasted beets, fresh goat cheese, mixed baby lettuce, pistachios, sherry honey vinaigrette

HOUSE SALAD | 11

mixed baby lettuce, carrots, cucumbers, tomatoes, shallots, avocado, champagne vinaigrette

pasta

SPAGHETTI POMODORO | 17

san marzano tomatoes, garlic, basil, grated reggiano

SPAGHETTI W/BLUE CRAB | 24

jumbo lump crab, tomato wine broth, fresh herbs

MAFALDINE BEEF & PORK RAGU | 24

curled ribbon pasta, simmered beef & pork ribs, san marzano tomatoes

LINGUINI VONGOLE | 25

freshly shucked clams, white wine, garlic, extra virgin olive oil, herbs

RIGATONI VODKA | 19

san marzano tomatoes, vodka, cream, basil

entrees

EGGPLANT PARMIGIANA | 16

thinly layered eggplant, mozzarella, san marzano tomato, grated pecorino, basil

CHICKEN W/ARTICHOKES | 26

bell & evans chicken breast, roasted artichoke hearts, lemon, white wine, asparagus

CHICKEN PARMIGIANA | 24

bell & evans chicken breast, mozzarella, san marzano tomato, pecorino, basil *(served w/side of spaghetti)*

VEAL MILANESE | 33

thinly breaded veal chop, arugula, tomato salad, grated reggiano, aged balsamic

VEAL CHOP PARMIGIANA | 36

tender bone in veal, mozzarella, san marzano tomato, grated pecorino, basil

RUTHERFORD RIBEYE | 36

hand-cut high choice ribeye, twice cooked potato, arugula salad *(suggested medium rare)*

SOLE MEDITERRANEAN | 26

wild caught fillet, cherry tomatoes, olives, capers, white wine, herbs, garlic potatoes

ROASTED WILD SALMON | 26

atlantic wild salmon, farro, spinach, lemon butter sauce

MUSHROOM RISOTTO | 19

arborio rice, roasted mushrooms, porcini stock, parmigiano reggiano

SEAFOOD RISOTTO | 26

arborio rice, calamari, shrimp, clams, mussels, seafood broth, fresh herbs