

SHARING PLATES

Charcuterie Board

prosciutto di parma, soppressata salami, capocollo & artisanal cheeses

serves 2 – \$42 serves 3 – \$60 serves 4 – \$78

Seafood Board

grilled calamari, cajun-spiced shrimp, crab cakes & pan-seared sea scallops

serves 2 – \$56 serves 3 – \$82 serves 4 – \$107

BREAD & OLIVES

Focaccia

\$7

fresh-baked focaccia bread brushed with rosemary-infused olive oil

Marinated Olives

\$13

marinated mixed olives, served warm

APPETIZERS

Polpette di Cinghiale

\$21

braised wild boar (pork) meatballs, tomato veal ragú, shaved parmigiano

Crochette di Granchio

\$26

homemade crab cakes, charred corn salsa, garlic herb aioli

Calamari alla Griglia

\$23

grilled squid, lemon caper olive oil, diced tomato, pickled red onion

Frittura Mista

\$24

crispy-fried marinated squid, tiger shrimp, and julienne vegetables, spicy chipotle aioli

SOUP AND SALAD

Zuppa del Giorno

\$13

our chef's soup of the day

Insalata Cesare

\$17

romaine hearts, parmigiano, garlic croutons, our signature Caesar dressing, topped with crispy prosciutto (Italian ham)

Insalata Alioli

\$19

baby kale, radicchio, romaine, beets, candied pecans, shaved carrot, shaved parmigiano tossed in sherry vinaigrette

Insalata Caprese

\$22

imported buffalo mozzarella, vine-ripened tomatoes, marinated olives, fresh basil, balsamic reduction

SIDES

Add to any salad or appetizer \$18

add grilled chicken breast

add grilled tiger shrimp (6)

add grilled veal scaloppini

VEGETARIAN STARTERS

Crostini di Funghi

\$19

grilled wild mushrooms, creamy goat cheese purée on pan-seared baguette with truffle-infused olive oil

Bruschetta Pomodoro

\$14

traditional tomato bruschetta with extra virgin olive oil and balsamic reduction

Melanzane Parmigiana

\$19

traditional eggplant parmigiana layered with tomato sauce and parmigiano reggiano

There will be times when the quality of ingredients does not meet our standards and certain menu items will not be served.

Please advise your server of any allergies or dietary restrictions. Special occasion cake service charge \$4 per person.

SEAFOOD PASTA

Fettuccine Affumicata \$35
black & white fettuccine, smoked salmon, tiger shrimp & scallops, charred scallion butter sauce

Spaghetti alla Pescatore \$35
tiger shrimp, calamari, mussels & scallops, fresh tomato basil sauce

PASTA

Rigatoni alla Boscaiola \$32
beef tenderloin strips, mushrooms and sundried tomato, truffle cream sauce

Penne di Casa \$30
diced grilled chicken breast & spinach, goat cheese roasted pepper cream sauce

Penne alla Vodka \$28
crispy pancetta (Italian bacon) & green onion, vodka rosé sauce

Rigatoni al Forno \$27
baked rigatoni, beef bolognese sauce and fresh mozzarella

Gnocchi al Salsiccia \$29
crumbled italian sausage, spicy tomato sauce

Substitute fresh pasta \$4

Gluten-free pasta \$4

VEGETARIAN PASTA

Bauletti di Zucca  \$32
butternut squash stuffed pasta, shiitake mushrooms & diced tomato, creamy spinach pistachio pesto sauce

Ravioli di Funghi  \$32
jumbo mushroom ravioli, roasted peppers & spinach, rosé sauce

Risotto ai Funghi  \$31
arborio rice, porcini mushrooms, gorgonzola, shaved parmigiano & truffle olive oil

MEAT

Pollo al Pepe \$40
pan-roasted chicken breast supreme with a creamy crushed peppercorn sauce

Vitello Alioli \$40
sautéed veal scaloppini in a prosciutto (Italian ham) mushroom cream sauce

Filetto di Manzo \$56
grilled 7oz beef tenderloin filet served with a chianti demi-glace

Costolette di Agnello \$55
grilled rack of lamb finished with truffle balsamic reduction & pistachio crumble

Osso Buco \$46
center-cut veal shank slow braised in red wine & served with buttery garlic mashed potatoes

SEAFOOD

Salmone alla Griglia \$40
grilled organic Atlantic salmon filet with a lemon caper butter sauce

Orata alla Griglia \$44
grilled seabream filet served with garlic herbed olive oil and parmesan risotto

Served with fresh seasonal vegetables

SIDES

Add additional sides to enhance your meal

Risotto ai Funghi \$19

Penne alla Vodka \$19

Sautéed Mushrooms \$16

Sautéed Rapini \$15

An 18% gratuity may be added to any groups of six or more. A 20% gratuity will be added on separating tabs.

Catering and private functions available or join us for one of our exclusive wine tastings. 20% gratuity will be added for private events.