

PRIMAVERA

Can't decide? **5 COURSE CHEF'S TASTING MENU** available for **\$28** per person

ANTIPASTI

BURRATA - Fresh mozzarella filled with creamy curds atop homemade pesto, served with heirloom tomatoes and crostini	11
ANTIPASTI - Cured Italian meat and cheese with olives and marinated vegetables	11
SPECK E BRIE - Cubes of Brie cheese wrapped with smoked prosciutto – grilled and served with crostini	10
ARANCINI - Risotto fritters filled with fontina cheese atop tomato sauce and doused with spinach aioli (<i>house favorite great to share!</i>)	9
GAMBERETTI - Crunchy shrimp tossed in spicy pink sauce atop cucumbers	10

INSALATE

FRAGOLE - Mixed greens, strawberries, dates, pecans, goat cheese fritter and blood orange vinaigrette	6/10
CAESARINA - Romaine, croutons, freshly grated Grana Padano, house made Caesar dressing (<i>anchovies by request</i>)	6/10
BIETOLE - Roasted beets, goat cheese, apples, vanilla balsamic & candied walnuts	6/10
SPECK E MELE - Mixed Greens, local apples, smoked gorgonzola, pistachios, smoked prosciutto, fig balsamic	6/10
MISTA - Mixed greens, cucumbers, tomatoes, balsamic vinaigrette and shredded Grana Padano	3/5

add chicken breast +5 add sautéed shrimp +7

ZUPPE

LASAGNA SOUP **4/6**

SOUP OF THE DAY (*always gluten free*) **4/6**

PRIMI

PRIMAVERA - Spring vegetables tossed with tomato sauce over fettuccine	17
LASAGNA - Our 13+ layered lasagna with meat sauce, béchamel and cheese	18
PENNE DELLA CASA - Penne tossed with smoked blue cheese sauce and topped with crispy pancetta	17
PESCATORA - Squid ink pasta with mussels, shrimp, clam, calamari and our fresh catch cooked with white wine, tomato sauce, lemon and parsley	21
GNOCCCHI - Our hand rolled potato dumplings with choice of tomato, Bolognese, vodka cream, pesto cream or four cheese sauce	17
PAPPARDELLE - Wide flat herb infused pasta with wild boar and porcini mushroom sauce (<i>yes, WILD BOAR!</i>)	22
INVOLTINI - Thinly sliced breaded eggplant stuffed with four cheese and baked with tomato sauce and mozzarella	17
RAVIOLI - Chef's choice of ravioli	MP

PIZZE

ASPARAGI - Smoked mozzarella, goat cheese, asparagus, truffled ham, caramelized onion and balsamic reduction	13
MARGHERITA - Tomato sauce, mozzarella and fresh basil (<i>add arugula for +1</i>)	10
MANGIA FUOCO - Tomato sauce, mozzarella, jalapeno, spicy coppa, spicy sopressata and sausage	13
COTTO E FUNGHI - Tomato sauce, mozzarella, mushrooms, ham and truffle oil	13
VEGETARIANA - Tomato sauce, mozzarella, gorgonzola, goat cheese, mushrooms, peppers, artichokes, olives & pesto	13
FICHI - Homemade fig jam, mozzarella, Grana Padano, gorgonzola and smoked prosciutto (<i>sweet and savory!</i>)	13
PATATE - Mozzarella, gorgonzola, Grana Padano, potatoes, rosemary and ground sausage	12

make it a **MEATZA!** - crust made from our homemade sausage (*Gluten Free and KETO friendly*) +6

SECONDI

POLLO SALTIMBOCCA - Pan seared chicken breast topped with fresh sage and smoked prosciutto (<i>translates to "jump into your mouth"</i>)	19
CONIGLIO - Braised rabbit served with a delicate mushroom Marsala sauce	25
AGNELLO - S&S Lamb patties made with fresh mint, basil, lemon zest and a hint of mustard – grilled and topped with spinach aioli	20
PESCE DEL GIORNO - Chef's choice of fresh fish	MP
OSSOBUCO - Pork shank braised in red wine and served over cheesy saffron risotto	26
POLPETTE DELLA NONNA - 2 eggplant patties, 2 ricotta patties topped with tomato sauce, béchamel & portabella mushrooms (<i>Nonna's recipe</i>)	17

served with Amore potatoes and fresh vegetable of the day