

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

## ANTIPASTI

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

## INSALATE

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

add chicken breast +5 add sautéed shrimp +7

## ZUPPE

**LASAGNA SOUP** **4/6**

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

## PRIMI

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

## PIZZE

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

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

## SECONDI

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

served with Amore potatoes and fresh vegetable of the day