



## **5 Course Chef's Tasting \$39 - Ask your server for details**

### **Antipasti**

- Arancini** - Risotto fritters filled with fontina cheese atop tomato sauce and doused with spinach aioli - **15**
- Gamberetti** - Crunchy shrimp tossed in spicy pink sauce atop cucumbers - **13**
- Speck & Brie** - Cubes of Brie cheese wrapped with smoked prosciutto - grilled and served with crostini - **13**
- Antipasto Misto** - Cured Italian meat and cheese with olives and artichokes, serves two - **17**

### **Insalate**

- Fragole** - Mixed greens, strawberries, dates, pecans, goat cheese fritter and blood orange vinaigrette - **8/14**
- Speck E Mele** - Mixed greens, local apples, smoked gorgonzola, pistachios smoked prosciutto, fig balsamic - **7/13**
- Caesarina** - Romaine, croutons, freshly grated Grana Padano, house made Caesar dressing - **6/11**
- Bietole** - Roasted beets, goat cheese, apples, vanilla balsamic & candied walnuts - **7/13**

### **Zuppe**

**Lasagna Soup - 4/7**

**Soup of the Day - 4/7**

### **Primi**

- Amatriciana** - Smoked pancetta sautéed with onions, tomato sauce, chili pepper flakes, parsley, and pecorino cheese tossed with pasta - **19**
- Lasagna** - Our famous lasagna with Bolognese sauce, béchamel and cheese - **21**
- Ravioli of the Day** - Ask your server for today's option! - **MP**
- Pappardelle** - Wide flat herb infused pasta with wild boar and porcini mushroom sauce - **23**
- Involtini** - Thinly sliced breaded eggplant stuffed with four cheese and baked tomato sauce and mozzarella - **19**
- Gnocchi** - Our hand rolled potato dumplings with choice of tomato, bolognese, vodka cream, pesto cream, or four cheese sauce - **21**
- Keto Lasagna** - Cauliflower, cheese and egg "pasta" with meat sauce and cheese - **22**
- Cacio e Pepe** - Roman dish with pecorino cheese and pepper with bucatini - **19**
- Pescatora** - Squid ink pasta with mussels, shrimp, clams, calamari and our fresh catch cooked with white wine, tomato sauce, lemon and parsley - **29**

## Secondi

**Polpette della Nonna** - 2 eggplant patties, 2 ricotta patties topped with tomato sauce, béchamel & portabella mushrooms - **22**

**Salsiccia della Casa** - Italian sausage with peppers and onions - **22**

**Ossobuco** - Pork shank braised in red wine and served over cheesy saffron risotto (*Keto option available with cheesy cauliflower risotto*) - **31**

**Fiorentina** - Pounded chicken breast rolled and stuffed with sautéed spinach & smoked fontina cheese, topped with vodka sauce - **26**

**Agnello** - S&S Lamb patties made with fresh mint, basil, lemon zest and a hint of mustard - grilled and topped with spinach aioli - **25**

*\*Served with Amore potatoes and vegetable of the day\**

## Pizze

**Pizza Margherita** - Tomato sauce, mozzarella and fresh basil - **13**

**Patate** - Mozzarella, gorgonzola, Grana Padano, potatoes, rosemary and ground sausage - **15**

**Pizza of the Day** - Ask your server for today's option! - **MP**

**Carnivore** - Bolognese sauce, mozzarella, pepperoni, meatballs and bacon - **16**

**Fichi** - Homemade fig jam, mozzarella, Grana Padano, gorgonzola and smoked prosciutto - **15**

*Make it a Meatza - crust made from our homemade sausage  
(Gluten Free and Keto friendly) +6*

## Dolci

**Tiramisu** - Chef Jenna's recipe made with layers of mascarpone cream, lady fingers dipped in espresso, chocolate and amaretti cookies - **9**

**Tartufi** - 3 handmade chocolate truffles rolled in toffee - **7**

**Cannoli** - 5 mini cannoli with sweetened ricotta, cinnamon, chocolate chips and orange zest (served in shells) - **9**

**Biscotti Lomonaco** - Assorted cookies made locally by Lomonaco Sicilian Cookie Company - **7**

**Gelato Del Giorno** - Ask your server about the flavors of the day! - **6**

**Lemon Ricotta Cheesecake** - With raspberry sauce or Spicy Honey & Pistachio - **9**

*\*Gluten Free and Vegan options available upon request\**

## To Go Take and Bake:

*\*Bake at 350°F for 1 hour covered, 20-30 Minutes Uncovered\**

**Meat Lasagna Pan** - **45**

**Veggie Lasagna Pan** - **45**

**Gluten Free Meat Lasagna Pan** - **45**

**Keto Lasagna Pan** - **50**