



Five Course Chef's Tasting \$59- Ask your server for details

Antipasti

- Arancini** - Risotto fritters filled with fontina cheese atop tomato sauce & doused with spinach aioli 15
Gamberetti - Crunchy shrimp tossed in a spicy pink sauce atop cucumbers 15
Speck & Brie - Cubes of Brie wrapped in smoked prosciutto, grilled & served with crostini 14
Antipasto Misto - Cured Italian meat and cheese with olives and artichokes (serves two) 17

Insalate

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