

STARTERS

SOURDOUGH 8 *

sourdough bread with choice of house whipped butter or extra virgin olive oil & aged balsamic

ROASTED VEGETABLE CROSTINI 16 *

crusty baguette with assorted seasonal vegetables, whipped ricotta

BRUSCHETTA 14 *

tomatoes on toasted bread

ANTIPASTO FOR TWO 35

meat, cheese, giardiniera, olives

MIXED GREEN SALAD 15 *

lettuce, in-house balsamic dressing

MINISTRONE 15 *

fresh local vegetables, tomato based

GAMBERI 20

Black tiger shrimp, cannellini beans, spicy

SALSICCIA 18

greens, beans and broken sausage

ENTRÉE

GNOCCHI 28

homemade, red pepper & cream based sauce

RIGATONI 27

spicy sausage deglazed with white wine, cream, peas

VEAL PARMIGIANA 32

breaded, mozzarella, served with pasta

RAVIOLI 26

spinach and cheese stuffed, marinara sauce

CHICKEN PARMIGIANA 32

breaded, mozzarella, served with pasta

OSSOBUCO 38

braised in tomato broth deglazed with red wine

SEAFOOD RISOTTO 30

assorted seafood, tomato based, carnaroli rice

LASAGNA 26

homemade, layered pasta, cheese, meat, tomato sauce

DOLCI

TIRAMISU 12

coffee, mascarpone, ladyfingers

CANNOLI 12

whipped ricotta, berries

TARTUFO 12

italian chocolate raspberry ice cream

GRAPPA DI BAROLO 16

nebbiolo

DINNER

SPICY 
VEGETARIAN 
GLUTEN FREE 
CAN BE VEGAN *