

## Bruschetta

- Goat cheese, honey, and rosemary oil 8.50  
Roma tomatoes, fresh mozzarella and basil 8.50  
Basil pesto and parmesan 8.50  
Gorgonzola and pancetta 8.50

## Antipasti

### Carpaccio\*

Thin sliced raw beef with parmesan, capers, and extra virgin olive oil 17.50

### Gnocchi with Sautéed Rock Shrimp

With potato dumplings, roasted tomato, Alfredo sauce and escarole 13.50

### Fried Calamari

Tender squid, breaded and fried, served with tomato basil sauce 14.50

### Gnocchi with Pancetta and Peas

Potato dumplings with sage butter, black pepper, and Reggiano 9.50

### Fried Veal Meatballs

With marinated Mozzarella, tomato basil sauce, and arugula 9.50

### Ravioli with Walnut Pesto

Stuffed with spinach, ricotta, and walnuts, with walnut pesto, and gorgonzola 9.50

### Pasta e Fagioli

Hearty soup of cannellini beans, escarole, bacon, and ditale pasta 5.50

## Pizza

Light and crispy with blended fontina and provolone cheeses and tomato sauce 8.00

Toppings:

Mushroom, Spinach, Red Onion, Bell Peppers, Green or Black Olives or Roma Tomato .75

Sausage, Pepperoni or Artichoke hearts 2.00

Prosciutto, Goat cheese or fresh mozzarella 2.00

## Insalate

### Caesar

Romaine lettuce with parmesan and croutons tossed with our traditional Caesar dressing 8.00 *Entrée 12*

### Mixed Green Salad

Red leaf, bibb, escarole, radicchio and carrots tossed in our house Italian vinaigrette 7.00 *Entrée 10*

### Arugula Salad

With strawberries, mozzarella, toasted almonds and mint balsamic glaze 10.00 *Entrée 14*

### Seafood Cobb Salad

Crab, rock shrimp, avocado, pancetta, egg, tomato, arugula, romaine, lemon vinaigrette and Dijon aioli 25.00

*Add to a salad*

Warm fried Calamari 4.00 Gorgonzola or Goat Cheese 2.00 Three Sautéed Shrimp 7.50

Sautéed Sustainable Salmon 20.00 Grilled Antibiotic Free Chicken Breast 12.50