

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

Seared Sea Scallops*

With brown butter-white truffle oil vinaigrette and arugula 15.00

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 Grilled antibiotic free chicken breast 12.50

**Consuming raw or undercooked meats, poultry, shellfish and seafood may increase your risk for food borne illness*