



APPETIZERS

TORTELLINI FONDUTA black truffle butter, parmesan 14

TOMATO BASIL SOUP & PANINI taleggio cheese 10

ITALIAN WEDDING SOUP chicken meatballs, ditalini, fennel, carrots, citrus gremolata 8

MEATBALLS AL FORNO hand-dipped ricotta, marinara, pecorino cheese, rustic paesano 18

CALAMARI Point Judith USA calamari, shishito peppers, truffle aioli, marinara 18

ROASTED MUSSELS tomato basil fennel broth 20

SALADS

CAESAR baby romaine, parmesan crostini 12 (wood oven roasted shrimp +10 or chicken +6)

CHEF'S HOUSE lemon-thyme vinaigrette 12

CAPRESE mozzarella di bufala, red & yellow tomatoes, basil pesto 15

ARUGULA shaved fennel, parmesan, lemon, evo 14

BURRATA & ROASTED VINE TOMATOES arugula pesto, pistachio, grilled paesano 18

ROASTED MEDLEY OF BEETS green beans, mint, goat cheese, sherry vinaigrette 17

BRUSCHETTE

MISSION FIGS & GORGONZOLA evo, balsamic reduction 13

BRUSCHETTA DI BUFALA cherry heirloom tomatoes, evo 14

GARLIC FLATBREAD rosemary, parmesan, evo 12

3 CHEESE FLATBREAD goat cheese, gorgonzola, reggiano 12

SPECIALS

MONDAY FETTUCCINE sweet shrimp, roasted tomatoes, roasted garlic sauce 18

TUESDAY VEAL RAGU spaghetti, wild mushrooms, peas, sage & pecorino cheese 18

WEDNESDAY PARMESAN CRUSTED LEMON SOLE PICCATA crabmeat, broccolini, piccata sauce 23

THURSDAY CHICKEN ALLA FRANCESE sauteed spinach, lemon garlic sauce 21

FRIDAY CRAB CAKE roasted red pepper aioli, baby greens, matchstick potatoes 22

SATURDAY SPAGHETTI POMODORO grilled chicken, basil, evo 18

SUNDAY LET'S DO BRUNCH! 11:00 am to 3:00 pm



POWER LUNCH TWO COURSES FOR \$18

PIZZA

MARGHERITA fresh mozzarella, pizza sauce, basil, evo 19

ITALIAN FENNEL SAUSAGE fresh mozzarella, baby portobello mushrooms, calabrian chilies, goat cheese, fresh oregano 20

TARTUFO PIZZA fall mushrooms, truffle butter, fontina & mozzarella cheese, black truffles 25

FIG & GORGONZOLA arugula, prosciutto, parmesan & fontina cheese, balsamic reductions, evo 21

PEPPERONI fresh mozzarella, parmesan, pizza sauce 20

SPICY ALLA VODKA PIE san marzano tomatoes, flor di latte, sausage, mozzarella, calabrian chilies, basil, evo 22

THREE PIGS italian sausage, sopressata, pepperoni, mozzarella, calabrian chilies, mike's hot honey, fresh oregano 24

BIANCA caramelized onions, fontina, pecorino mozzarella, jimmy nardello peppers, honey fennel sausage 20

GRILLED CHICKEN SANDWICH taleggio cheese, avocado, arugula, oven tomatoes, truffle aioli 14

CHICKEN PICCATA broccolini, lemon-caper white wine sauce 19

SEARED TUNA SALAD papaya jalapeño relish, avocado, cucumber, arugula, sesame oil 22

SALMON SALAD arugula, cherry heirloom tomatoes, basil-citrus dressing 20

PASTA

CAPELLINI MARINARA sweet basil 14 (add chicken meatball +3, add beef meatball +4)

RIGATONI ALLA VODKA tomatoes, cream reggiano cheese, calabrian chili peppers 18 (add romano chicken +8, add sausage +5)

CACIO E PEPE linguine, black pepper, pecorino romano 17

HERB RICOTTA CHEESE RAVIOLI marinara pesto sauce, pecorino romano 17

ORECCHIETTE housemade italian sausage, rapini, reggiano parmigiano 16

PENNE ARRABBIATA spicy tomato sauce, housemade pancetta, parmesan cheese 18

SPAGHETTI CARBONARA fresh homemade spaghetti, shaved garlic, pancetta, pecorino romano, peas, farm egg 18

TAGLIATELLE BOLOGNESE short rib & pork bolognese, homemade tagliatelle pasta, reggiano parmigiano, evo, basil 20

PLATES

GRILLED SALMON pea & saffron risotto, crispy onions, tarragon grain mustard sauce 22

OVEN ROASTED BRANZINO green beans, red onions, campari tomatoes, basil, evo 25

ROMANO CRUSTED CHICKEN tomato basil sauce & linguine 19

LEMON SOLE CARCIOFI artichokes, tomatoes, spinach, olives & basil 22

APPETIZERS

Caesar
Chef's House
Tomato Basil Soup

ENTREES

Capellini Marinara
Penne Arrabbiata
Spaghetti Bolognese

GUEST GUARANTEE:

45 MINUTES OR LUNCH IS ON US!