

Menu

CHARCUTERIE

CHARCUTERIE FOR TWO \$26

Selected Assortment of Imported Meats and Cheeses

SALADS

CALAMARI SALAD \$16

Mixed Greens, Romaine, Kalamata Olives, Celery, Tomato, Lemon Dressing

CAPRESE SALAD \$18

Bufala Mozzarella, Heirloom Tomatoes, Basil Oil, Balsamic Glaze

CRISPY PROSCIUTTO SALAD \$14

Arugula, Mixed Greens, Crispy Prosciutto, Enoki Mushrooms, Champagne Honey Mustard Dressing

Add Chicken +7
Add Shrimp +9

CAESAR SALAD* \$15

Romaine, Parmesan, Garlic Croutons, Caesar Dressing
Add Chicken +7
Add Shrimp +9

TRICOLORE SALAD \$16

Endives, Arugula, Frisee, Roasted Pears, Caramelized Walnuts, Blue Cheese Crumble, Balsamic Glaze

PIZZA

PROSCIUTTO ARUGULA \$21

Prosciutto San Daniele, Arugula, Mozzarella

VEGETARIAN \$19

Green Zucchini, Yellow Squash, Tomato, Roasted Peppers, Kalamata Olives, Mozzarella

HOT SOPPRESSATA \$21

Soppressata Picante, Shiitake Mushrooms, Calabrian Chili Drizzle, Mozzarella

SOUP

SOUP OF THE DAY MP

PASTAS

LINGUINE FRUTTI DI MARE \$27

Linguine, Clams, Mussels, Shrimp, Calamari, Marinara, Light Calabrian Chili

PAPPARDELLE PESTO \$16

Pappardelle with Basil Pesto
Add Chicken +7
Add Shrimp +9

RIGATONI VODKA \$22

Rigatoni, Vodka Pink Sauce, Mildly Spicy Italian Sausage

RIGATONI BOLOGNESE \$24

Rigatoni, All Beef Bolognese

PENNE PRIMAVERA \$18

Gluten Free Penne, Green Zucchini, Yellow Squash, Roasted Pepper, Kalamata Olives, Light Marinara Sauce

DESSERT

GELATO TRIO \$11

Vanilla, Chocolate, Strawberry

TRIPLE CHOCOLATE MOUSSE CAKE \$11

Decadent three layer cake with strawberry sauce



ITALIAN BISTRO & BAR

*Thoroughly cooking goods of animal origin such as beef, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify your server if any person in your party have special dietary restrictions due to a food allergy or intolerance