

# CHARCUTERIE

### **CHARCUTERIE FOR TWO** \$29

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 \$15

Arugula, Mixed Greens, Crispy Prosciutto, Enoki Mushrooms, Champagne Honey Mustard Dressing Add Chicken +7 Add Shrimp +9

#### CAESAR SALAD\*

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

#### TRICOLORE SALAD

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

# SOUP

SOUP OF THE DAY MP

## PASTAS

### LINGUINE FRUTTI DI MARE \$27

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

### PAPPARDELLE PESTO \$17

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

# RIGATONI VODKA \$23

Rigatoni, Vodka Pink Sauce, Mildly Spicy Italian Sausage

#### RIGATONI BOLOGNESE \$24

Rigatoni, All Beef Bolognese

#### PENNE PRIMAVERA \$20

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

### CAPPELLINI \$18

Angel Hair, Fresh Tomato, Garlic, and Basil Add Chicken +7 Add Shrimp +9

### ENTRÉES

### SHORT RIB \$31

Braised Short Rib in its Own Juice, Light Horseradish Mashed Potatoes, Spinach

# **VEAL PARMESAN**

Pounded Thin and Breaded Veal with Side of Angel Hair Marinara

### SALMON \$31

Lemon Butter, Sun Dried Tomatoes & Artichoke Sauce, Parsley, Celery, Root Puree, French Beans

### PIZZA

#### PROSCIUTTO ARUGULA \$21 MARGHERITA \$18

Prosciutto San Daniele, Arugula, Mozzarella Tomatoes, Bas

\$16

\$16

# VEGETARIAN \$19 PEPPERONI AND SAUSAGE

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

#### HOT SOPPRESSATA \$21

Soppressata Picante, Shiitake Mushrooms, Calabrian Chili Drizzle, Mozzarella

# Tomatoes, Basil, Mozzarella

Pepperoni, Mildly Spicy Italian Sausage,

Mozzarella

#### PORCHETTA \$22

Porchetta, Caramelized Onions, Truffle Oil, Mozzarella

# DESSERT

GELATO TRIO \$11

Vanilla, Chocolate, Strawberry

TRIPLE CHOCOLATE
MOUSSE CAKE \$12

Decadent three layer cake with strawberry sauce





\$31

\$21