Finner

CHARCUTERIE

CHARCUTERIE FOR TWO \$29

Selected Assortment of Imported Meats and Cheeses

SALADS 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*** \$16

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 \$10

BEEF CARPACCIO* Beef Tenderloin, Arugula, Shaved Parmesan, Lemon Dressing, Truffle Oil

SOUP

SOUP OF THE DAY

MP ENTRÉES

SHORT RIB

\$33

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

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 \$21 MARGHERITA Tomatoes, Basil, Mozzarella **PEPPERONI AND SAUSAGE** \$21 Pepperoni, Mildly Spicy Italian Sausage, Mozzarella PORCHETTA \$21

\$12

PROSCIUTTO ARUGULA

Prosciutto San Daniele, Arugula, Mozzarella

PIZZA BIANCA

Mozzarella and Bufala, Truffle Oil, Arugula

HOT SOPPRESSATA

GELATO TRIO

Vanilla, Chocolate, Strawberry

Soppressata Picante, Shiitake Mushrooms, Calabrian Chili Drizzle, Mozzarella

Porchetta, Caramelized Onions, Truffle Oil, Mozzarella

DESSERT **TRIPLE CHOCOLATE**

MOUSSE CAKE

Decadent three layer cake with strawberry sauce

* Throughly 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

\$11



ITALIAN BISTRO & BAR

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 \$23 **RIGATONI VODKA** Rigatoni, Vodka Pink Sauce, Mildly Spicy Italian Sausage **RIGATONI BOLOGNESE** \$24 Rigatoni, All Beef Bolognese **SPAGHETTI CARBONARA** \$28 Spaghetti, Egg, Parmesan, Pancetta CAPPELLINI \$18

Angel Hair, Fresh Tomato, Garlic, and Basil Add Chicken +7 Add Shrimp +9 Gluten Free + 2

HOT APPETIZERS

BLACK MUSSELS Black Mussels, White Wine, Garlic, Light Marinara Sauce

VEAL PARMESAN

\$16

\$32

\$18

\$21

\$22