

ANTIPASTI E INSALATE (APPERTIZERS & SALADS)

Garlic Bread	4	Focaccia rosemary, olive oil	4
Zuppa soup of the day	6	Olive mixed marinated Italian olives	6
Calamari fried maine calamari, parsley, red pepper chili flakes, marinara sauce	15	Bruschetta Roma tomatoes, basil, garlic, EVOO	8
Caprese mozzarella, tomatoes, basil, EVOO	11	Cesare romaine lettuce, croutons, parmigiano, classic caesar dressing	11
Arugula baby arugula, parmigiano, caramelized shallots, prosciutto bits, lemon oil dressing	12	Gorgonzola mixed greens, gorgonzola, apples, dried cranberries, walnuts, lemon honey vinaigrette	13

| ADD TO SALAD: Shrimp 9 - Salmon 11 - Chicken 8 |

PASTE

Penne Salsiccia Italian sausage, button mushrooms, cream sauce	15	Lasagna homemade lasagna sheets, beef ragu, bechamella, mozzarella, parmigiano	17
Ziti Certified Piedmontese grass fed beef ragu	19	Funghi ziti, portobello, button mushroom, shiitake, cream sauce	17
Fettucine fresh egg fettucine, domestic lamb ragu, grated pecorino	20	Penne All'Amatriciana tomato sauce, pancetta, red wine, onions, bay leaf	15
Ravioli homemade ravioli of the day	MKT	Spaghetti Pomodoro tomato sauce, basil	12
Spaghetti Aglio e Olio olive oil, garlic, red pepper chili flakes, parsley	12	Spaghetti Polpette beef meatballs, tomato sauce	16
Spaghetti Rosa spicy tomato sauce, Georgia shrimp, arugula, lemon zest	17		
Gluten free pasta available			2.75 up charge

SECONDI (ENTRÉES)

Pollo Parmigiana breaded chicken breast parmigiana, roasted rosemary potatoes	19
Vitello Mianese pounded and breaded veal chop, arugula, diced tomatoes parmigiano	32
Bistecca grilled 14 oz Allen Bros. Prime Ribeye, rosemary mashed potatoes, grilled asparagus	32
Salmone seared Norwegian salmon, spinach, roasted potatoes, lemon caper sauce	22

PIZZE

Margherita tomato sauce, mozzarella, basil	13	Capricciosa tomato sauce, mozzarella, ham, mushrooms, artichokes, black olives	17
Fra Diavolo tomato sauce, mozzarella, spicy Calabrese salami & Calabrese peppers	17	Prosciutto tomato sauce, fior di latte, parmigiano, Parma ham, arugula	20
Rustica mozzarella, diced tomatoes, mushrooms, garlic, black olives	15	Toscana roasted garlic cream sauce, chicken, roasted red peppers	16
Gamberi spicy marinara, mozzarella, Georgia shrimp, parsley	16		

PIZZA TOPPINGS

olives, capers	1.5
sausage, roasted peppers, spinach, chicken	2
arugula, mushrooms, goat cheese, ham, spicy calabrese peppers	2.5
artichokes, diced prosciutto, fior di latte, pancetta, grilled eggplant	3
Prosciutto di Parma, Calabrese salami	6

DOLCI

Cre moso chocolate mousse on a sponge cake base with a heart of creamy chocolate	7
Gelato pistacchio or chocolate or lemon sorbet	6



ADVISORY: CONSUMPTION OF RAW MEATS AND SEAFOOD MAY CAUSE SERIOUS ILLNESS. KITCHEN SPLIT PLATE CHARGE 2.50 -CATERING & CORPORATE EVENTS AVAILABLE