

antipasti e insalata

-zuppa di pesce sautéed calamari, black tiger shrimp, scallops & veraci clams served in a spicy saffron broth
12-

-cozze gusto Prince Edward Island mussels sautéed with house-made spicy sicillian sausage garlic, chili. carrot & celery served in a tomato broth
11-

-calamari in padella sautéed fresh calamari with white wine, garlic, and fresh lemon
11-

-polpettone di fagiolini traditional green bean soufflé served with melted asiago cheese and garnished with micro greens
7-

-melanzane alla parmigiana baked eggplant with San Marzano tomato sauce, parmesan cheese and basil garnished with house-made pesto and grana padano
7-

-formaggi e salumi a selection of cheese and meat
11-

-bresaola e arugula sliced dry-cured beef bresaola dressed with extra virgin olive oil & lemon juice, garnished with arugula and shaved grana padano
7-

-insalata fantasia assorted mixed greens with almonds, apples & raisins tossed with balsamic vinaigrette and asiago cheese
5-

-insalata di spinaci baby spinach with red onion, mushrooms, and goat cheese tossed with honey-mustard vinaigrette and chopped crispy pancetta
6-



arborio risotto

-zafferano e salsiccia sautéed shallots and house-made spicy Sicilian sausage with saffron and asparagus finished with grana padano cheese
16-

-limone e gamberi fresh lemon & basil risotto with sautéed garlic and shrimp
21-

-funghi porcini e pollo sautéed leeks, chicken and porcini mushrooms finished with asiago cheese
15-

-melanzane e provolone roasted eggplant & cherry tomato risotto with sautéed onion and finished with smoked provolone cheese
18-

*risottos are made to order
please allow at least 20 minutes for risottos*

verdura (vegetable sides) **6- each**

-spinaci sautéed spinach with garlic

-patate arrosto seasoned roasted potatoes

-funghi trifolati sautéed mushrooms with garlic

-fagiolini al burro sautéed green beans & red onion

-cavolfiore sautéed cauliflower with garlic & chili

pasta

-spaghetti alla vongole fresh veraci clams sautéed with garlic and a *choice*: of white wine sauce or san marzano plum tomato sauce tossed with spaghetti & garnished with asparagus tips
18-

-rigatoni al sugo di carne e funghi traditional italian meat sauce with sautéed mushrooms & garnished with pecorino romano cheese
17-

-pappardelle al coniglio house-made pappardelle noodles tossed with rosemary red wine-braised rabbit and pine nuts finished with pecorino romano cheese
19-

-bucatini al cavolfiore e olive nere sautéed cauliflower, calamata olives, garlic & tomato tossed with bucatini finished with pecorino romano cheese
16-

-trofie al pesto traditional Ligurian trofie pasta tossed with house-made pesto, potato and green beans
9-/18-

entrees

-spada saporito lemon & white wine marinated swordfish grilled served over eggplant, leeks & thyme and garnished with tomato granita
20-

-filetto ai porcini grilled beef tenderloin served on a bed of rosemary roasted potato, sautéed porcini mushroom and fontina cheese
22-

-salsiccia e polenta house-made Sicilian sausage links grilled and served over a bed of creamy gorgonzola polenta, finished with red & green pepper caponata & spicy tomato drops
18-

**cash or credit only*

**parties of 6 or more subject to 20% gratuity*