

PRIMI

ANTIPASTO Chef's selection of artisanal charcuterie, Old World cheeses, crostini and select accompaniments. 16.

BRUSCHETTA & BURRATA Fresh burrata, marinated tomatoes, 'Nduja, lemon-dressed arugula and truffle salt. 14.

MEATBALLS House-made beef and sausage meatballs, marinara and ricotta mousse. 11.

SKILLET MUSSELS PEI mussels steamed with garlic, spinach, teardrop tomatoes, horseradish and spicy Italian sausage. Served with grilled ciabatta wedges. 13.

CALAMARI Crispy calamari, artichoke hearts, cherry peppers, olives and lemon basil aioli. 13.

PARMIGIANA SPRING ROLLS Hand-rolled egg rolls filled with house panko-crust chicken breast, marinara and fresh mozzarella. 11.

TUNA TARTARE° Ahi tuna, avocado mousse, chili oil, sesame-balsamic reduction, pasta crisps and spicy aioli. 16.

HOUSE-MADE PRETZELS Garlic and rosemary-infused pretzels and provolone fondue. 9.

FLATBREADS

MARGHERITA FLAT Oven-roasted tomatoes, fresh mozzarella, EVOO and basil. 13.

'NDUJA AND BROCCOLINI FLAT House-made 'Nduja, roasted broccolini, Parmesan and feta. Finished with basil, lemon zest and EVOO. 16.

CRAB AND AVOCADO FLAT Pickled crab salad, garlic aioli, fresh avocado and Gruyère. Finished with dill, lemon zest and EVOO. 18.

CALZONE Spicy Italian sausage, roasted peppers and onions, whipped ricotta and mozzarella baked in a golden crust. Served on house marinara and finished with lemon oil-dressed arugula and prosciutto. 15.

INSALATA

ARUGULA Arugula, field greens, Balsamic Vinaigrette, Gorgonzola and candied pecans. 9.

CAESAR Romaine, traditional dressing, focaccia croutons, Parmesan and anchovies. 9.

MAKE IT A MEAL Chicken 5. | Salmon° 9. | Shrimp 9.

PASTI

ORECCHIETTE SAUSAGE BROCCOLINI Italian sausage, orecchiette, garlic broccolini, chiles, lemon, butter and Asiago cheese. 21.

BOLOGNESE Northern Italian meat sauce tossed with fresh pappardelle. 22.

BUCATINI & BURRATA Garlic, anchovies, chili flakes, fresh lemon, fresh herbs, EVOO and bread crumbs tossed with bucatini pasta and topped with fresh burrata. Served over house marinara. 22.

ALFREDO Penne and Parmesan cream sauce. 17. With chicken. 22. With shrimp. 26.

SECONDI

NY STRIP° Grilled sirloin, pan jus and herbed vinaigrette served with house-cut Parmesan truffle fries. 36.

SHORT RIBS Balsamic and tomato-braised short ribs with herbed Parmesan mashed potatoes. 30.

VEAL MILANESE Pan-fried, bone-in cutlet with lemon-dressed arugula. Served with heirloom tomatoes, prosciutto, artichokes and kalamata olives. Finished with truffle salt and Asiago. 25.

SCALLOPS Pan-seared with butternut caponata, maple sweet potato purée and apple fennel slaw. 32.

SALMON° Mango and chili-glazed oven-roasted salmon, curried couscous, avocado yogurt drizzle and wasabi pea dust. 26.

PICCATA Chicken breast, garlic, capers, fresh lemon, butter and linguine served with sautéed carrots and green beans. 22.

MARSALA Prosciutto-wrapped chicken breast with Marsala, mushrooms, cipollini onions and mascarpone. Served on a bed of herbed whipped potatoes. 24.

PARMESAN Pan-fried chicken breast, marinara, mozzarella and Parmesan over linguine. 22.

EGGPLANT Pan-fried roasted vegetables with mozzarella, tomato sauce and turned zucchini "pasta." 20.

CIOPPINO Scallops, shrimp, clams and mussels in a zesty fennel tomato broth with linguini. Served with grilled crostini. 35.