

Dinner Menu

Appetizers

Calamari 16

Rings & Tentacles, Italian Sweet & Hot Peppers, Pomodoro, Remoulade, Parsley, Lemon

Burrata Caprese 13

Burrata, Heirloom Tomato, House Herb Pesto, Sea Salt, Fresh Basil, Crostini

Antipasto 15

Chef Selection of Imported Cold Cuts, Cheese, Olive, Italian Peppers, Crostini

Arancini 13

Crispy Tomato Risotto Ball Stuffed with Mozzarella, Pomodoro, House Herb Pesto, Olive Oil, Fresh Basil

Vongole 17

Seasonal Clam, Garlic, Chili, White Wine + Butter, Parsley, Lemon

Carpaccio 15

Shaved Beef Tenderloin, Horseradish, Arugula, Parmesan, Olive Oil, Lemon

Salad

Arugula 10

Arugula, Shaved Fennel, Grapefruit, Pecorino Romano, Lemon Vinaigrette

Caesar 9

Romaine, House Crouton, Parmesan, Sea Salt, Lemon, House Caesar Dressing

Spinach 11

Spinach, Crispy Bacon, Hard Cooked Egg, Pistachio, Goat Cheese, Balsamic Vinaigrette

House Greens 11

Mixed Greens, Craisins, Red Onion, Gorgonzola, Red Wine & Honey Vinaigrette

Add Chicken \$5 Add Shrimp \$5

Soup

House Minestrone 5

Bacon, Seasonal Vegetable, White Bean, Pasta, Tomato, Roasted Chicken Broth

Chef Selection 5

Seasonally Inspired Selection

Pizza

Margherita 11

House Pizza Dough, Pomodoro, Mozzarella, Fresh Basil

Pesto 12

House Pizza Dough, Marinated Chicken, House Herb Pesto and Sundried Tomato, Mozzarella

Salami 16

House Pizza Dough, Pomodoro, Salami, Olive, Onion, Roasted Mushroom, Mozzarella

Gorgonzola 14

House Pizza Dough, Roasted Garlic, Roasted Cipollini Onion, Olive Oil, Toasted Pistachio, Gorgonzola, Mozzarella

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions.

Dinner Menu

Pasta

Pappardelle 17

Short Rib, Carrot, Peas, Roasted Mushroom, Pomodoro, Olive Oil, Parmesan

Rigatoni 15

Bolognese, Parmesan, Parsley

Spaghetti 13

Pomodoro, Fresh Basil, Olive Oil, Parmesan

Ravioli 19

Lobster + Mascarpone Filled, White Wine-Butter Sauce, Fresh Tarragon

Linguini 14

House Pesto, Pistachios and Sundried Tomatoes, Parmesan

Lasagna 16

House Pasta, Bolognese, Roasted Mushroom, Bechamel, Parmesan, Mozzarella

Main

Ribeye 38

Grilled Ribeye, Smash Fried Potato Tossed with Gorgonzola, Seasonal Veg, Chili-Balsamic Glaze

Tenderloin 40

Pan Seared Tenderloin of Beef, Mascarpone Mashed Potato, Cipollini Onion, Seasonal Vegetable, Herb Pesto,

Saltimbocca 17

Veal Scallopini, Fresh Sage, Prosciutto, Mascarpone Mashed Potato, Seasonal Vegetable, Butter-Sage Pan Sauce

Prawns 14

Grilled Herb & Garlic Prawns, Mascarpone Mashed Potato, Seasonal Vegetable

Pollo Al Marsala 16

Pan Seared Chicken Breast, Roasted Mushroom & Cipollini Onion, Mascarpone Mashed Potato, Seasonal Vegetable, Marsala & Butter Sauce

Cioppino 28

Prawns, Seasonal Shellfish, Calamari, Seasonal Fish, Pomodoro, Sambuca, Fennel, Garlic, Cipollini Onion, Crostini

Swordfish Picatta 30

Seared Swordfish, Lemon & Caper Butter Sauce, Creamy Roasted Tomato & Almond Farro, Seasonal Vegetable

Salmon 25

Grilled Salmon, Lemon-Chive Risotto, Seasonal Vegetable, Balsamic Reduction, Chili Oil

a la carte

Pasta 5

Choice of Pomodoro, Bolognese, Garlic & Parmesan Cream

Risotto 5

Creamy Risotto

Vegetable 4

House Seasonal Vegetable

Potato 4

Choice of Smash Fried Garlic Potato or Creamy Mascarpone Mashed Potato