

Antipasti

Antipasti della Casa

Antipasti board of artisan meats and cheeses accompanied by house made mostarda

Small 22 Large 44

Insalata di Anguria

Sliced watermelon, fresh mozzarella, basil, arugula, toasted almonds and balsamic drizzle

16.5

Caprese

Sliced tomatoes, fresh mozzarella, roasted red peppers, basil infused extra virgin olive oil and balsamic drizzle

16.5

Insalata di Speck, Alibicocche e Burrata

Thinly sliced smoked and cured artisanal ham, marinated apricots, burrata, toasted walnuts and arugula tossed in olive oil and finished with aged balsamic

16.75

Insalata di Barbabietole con Cipolle, Rucola e Caprino

Fresh red beet salad with balsamic vinegar, extra virgin olive oil and fresh mint, garnished with red onion, sliced oranges and arugula and topped with goat cheese

14.5

Insalata con Gorgonzola, Pera e Pignoli

Artisan blend lettuce, red wine poached pear, whipped gorgonzola and mascarpone, pine nuts and balsamic vinaigrette

15.5

Insalata Cesare*

Hearts of romaine with classic Caesar dressing, Parmigiano frico, cracked pepper, and anchovies

14

Crostini ai Funghi Selvatici e Formaggio

Crostini topped with gourmet wild mushrooms and a sottocenere and ricotta mousse

18

Insalata di Granchio con Salsa Verde

Jumbo lump and claw crab meat, capers, red onion and salsa verde with sesame crisps

22.5

Carpaccio di Manzo*

Thinly sliced raw Wagyu beef dressed with arugula, aioli and shaved Parmigiano

17.5

Calamari in Zimino

Baby calamari sautéed with white wine, spicy fresh tomato sauce and capers

17

Zuppa del Giorno

Seasonal soup of the day

12.5

Capesante con Spinaci e Salsa Balsamico

Seared diver scallops on a bed of wilted spinach with beurre blanc and a balsamic glaze

22.5

*It is our pleasure to have you join us for dinner. We thank you
for your patronage!*

Ian Mason ~ Chris Miller

Becky and Tony Fazzini

***All menu prices reflect a 3% cash and debit card discount.
Please consider payment by either method to enjoy these savings.***

Pasta

All our pasta is handcrafted fresh in-house daily.

Tagliatelle alla Bolognese

House made ribbon pasta with classic meat sauce of Bologna
27.5

Gnocchi di Patate al Pomodoro e Basilico

Homemade potato gnocchi with fresh tomato and basil sauce
26.75

Fusilli con Salsiccie

House made fusilli pasta with Italian sausage, broccoli rabe and a pecorino cream sauce
28.5

Sardi alla Sardignola

House made pasta shells sautéed with crumbled Italian sausage, cherry tomatoes, arugula, caramelized onions, garlic, white wine and a touch of fresh tomato sauce, topped with ricotta salata
28.5

Cannelloni ai Frutti di Mare

House made cannelloni filled with crab and lobster meat, shrimp and scallops with a sauce of saffron sherry cream
33.5

Ravioli di Spinaci e Ricotta

Spinach and ricotta ravioli in a vodka sauce with blistered heirloom tomatoes
26

Lasagna Bolognese il Rotolo

Lasagna Bolognese rolled and baked with pomodoro sauce, bechamel, mozzarella and pesto
28

Carni e Pesci

Pollo al Mattone

Semi-boneless half chicken grilled under a brick and garnished with pesto, served with sautéed fingerling potatoes, spinach and creamy pecorino corn
33

Lombo di Agnello Arrosto con Polenta*

Roasted lamb loin with gremolata and lamb demi-glace over polenta
45

Vitello alla Picatta

Scallopine of veal tenderloin sautéed with lemon, capers, garlic and white wine served with spaghetti
41

Involtini di Vitello con Formaggio e Salsiccie

Veal tenderloin rolled with prosciutto, spinach, fontina cheese and Italian sausage, sautéed with white wine, pomodoro sauce and a touch of demi-glace
42

Costata di Bistecca*

Australian Wagyu ribeye served with caramelized onions, twice-baked potato topped with gorgonzola, young summer squash and a salmoriglio sauce
65

Gamberi e Capesante con Risotto alle Verdure

Shrimp and scallops with lemon beurre blanc and seasonal vegetable risotto
42.5

Pesce del Giorno

Fresh catch of the day
Market Price

Please alert your server to any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.