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## Starters

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BRUSCHETTA 10

House-made bread, tomatoes, evoo, basil

EGGPLANT ROLLATINI 17

Ricotta, San Marzano pomodoro sauce, Reggiano

CAPRESE SALAD 18

Heirloom tomatoes, Burrata mozzarella, evoo, basil

BAKED CLAMS 17

Garlic, white wine, fresh herbs & evoo

CALAMARI 17

Lightly breaded, mild or spicy marinara sauce

HOUSE-MADE MEATBALLS 16

Our family recipe

ANTIPASTO PLATTER 22

Serves 2+

Chef's selection of meats, cheeses, olives, and peppers

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## Soup and Salad

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PASTA E FAGIOLI SOUP 12

Cannellini beans, house made broth, diced prosciutto

ARUGULA AND CHERRY TOMATO SALAD 13

Lemon-evoo dressing & Reggiano

CAESAR SALAD 13

Garlic croutons, cherry tomatoes, anchovies, Reggiano

PANZANELLA SALAD 13

House-made croutons, heirloom tomatoes, olives, red onion, cucumber, red wine vinaigrette, Reggiano

ARUGULA CAESAR & TRUFFLE OIL 13

Garlic croutons, cherry tomatoes, anchovies, Reggiano

*Add Grilled Chicken +6 | Grilled Salmon +16 to any salad*

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## Pasta

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*Chef Specialties*

HOUSE-MADE RICOTTA GNOCCHI, VODKA SAUCE & CRISPY PROSCIUTTO 26

RIGATONI CARBONARA, PANCETTA, GREEN PEAS, REGGIANO 25

SPAGHETTI POMODORO 18

San Marzano pomodoro sauce, evoo

*Add Meatballs +6*

LOBSTER RAVIOLI 40

Our signature ravioli, pink sauce, sautéed lobster

FETTUCCINE ALFREDO 23

Light cream sauce, grated Reggiano

PENNE A LA VODKA 22

A traditional favorite with prosciutto

LASAGNA 24

Our family recipe

LINGUINE & CLAMS 30

Fresh clams, white wine, garlic, evoo, red or white sauce

BAKED ZITI 19

Our house specialty

*Add Meatballs +6*

RIGATONI BOLOGNESE 26

San Marzano pomodoro sauce, Ricotta Salata

*Gluten Free Penne Pasta Available +5 | Add Grilled Chicken +6 | Add Grilled Salmon +16*

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## Seafood

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### SHRIMP SCAMPI 32

Jumbo shrimp, garlic seasoned stuffing, evoo, garlic, white wine, lemon, butter, served with linguine

### SCOTTISH SALMON\* 37

Grilled salmon, fresh herbs, seasonal vegetables

### SWORDFISH SICILIANA\* 40

Grilled swordfish, cherry tomatoes, capers, olives, garlic, seasonal vegetables

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## Entrees

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### CHICKEN PARMIGIANA 28

Classic style, served with spaghetti

### VEAL PARMIGIANA 39

Breaded veal loin, San Marzano pomodoro sauce, mozzarella, served with spaghetti

### FILET MIGNON\* 44

Grilled Certified Angus Beef, roasted potatoes, seasonal vegetables

### CHICKEN PICCATA 28

Pan-seared chicken breast, lemon, white wine butter sauce, capers, served with spaghetti

### EGGPLANT PARMIGIANA 23

Breaded eggplant, San Marzano pomodoro sauce, mozzarella, served with spaghetti

### VEAL SCALOPPINI PICCATA 38

Pan seared in lemon butter sauce, capers, white wine, seasonal vegetables

### CHICKEN FRANCESE 27

Sautéed chicken breast, lemon, white wine butter sauce, served with spaghetti

### GRILLED CHICKEN 28

Balsamic marinated chicken breast, served with seasonal vegetables

### GARDEIN CHICK'N PARMIGIANA <sup>v</sup> 28

Vegan Chick'n, San Marzano pomodoro sauce, vegan mozzarella, seasonal vegetables

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## Neapolitan Pizza

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### MARGHERITA 18

San Marzano tomatoes, bufala mozzarella, basil, evoo  
*Add Burrata +5*

### SALSICCIA-SAUSAGE 20

San Marzano tomatoes, mozzarella, garlic, evoo

### SALAME PICCANTE-PEPPERONI 20

San Marzano tomatoes, mozzarella, kalamata olives, evoo

### MARGHERITA CON PROSCIUTTO DI PARMA 24

Our classic Margherita, sliced prosciutto

### CARAMELIZED PEAR AND PROSCIUTTO 26

Caramelized Bosc pears, Gorgonzola, arugula, sliced prosciutto, balsamic reduction

### QUATTRO FORMAGGI 22

Mozzarella, ricotta, Gorgonzola, Reggiano, evoo

### SPICY SOPRESSATA SALAMI 24

Spicy salami, sliced jalapeño, honey, mozzarella, San Marzano tomatoes, basil

### VEGAN MARGHERITA <sup>v</sup> 19

San Marzano tomatoes, vegan mozzarella, basil, evoo

*Gluten Free Pizza Crust Available for any specialty pizza. Add \$5*

*\*V designates Vegan Items\**

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