

APPETIZER

BRUSCHETTA WITH TOMATO & PINE NUTS 9.95

Ricotta, tomatoes, pine nuts, Parmigiano Reggiano, and chopped oregano

GATTO CALAMARI 13.95

Fried calamari, marinara sauce, spicy aioli, and parsley

SHRIMP SCAMPI 13.95

Grilled Black Tiger shrimp, white wine, lemon juice, garlic, olive oil and parsley

MEATBALL SLIDERS 12.95

Beef and Veal meatballs, fontina cheese, sauce, buns, 3pc

FLAT BREAD & HUMMUS 9.95

Flat bread with olive oil and humus

SOUP

SOUP OF THE DAY 8.95

SALAD

MIXED ORGANIC SALAD 13.95

Mixed organic greens, imported bocconcini di bufala, avocado, cucumber, mustard vinaigrette dressing

ARUGULA 12.95

Cherry tomato, ricotta cheese, onion, and balsamic vinaigrette

TOMATO CAPRESE 13.45

Tomato, imported bocconcini di bufala with balsamic vinegar reduction and olive oil

HEARTS OF ROMAINE 12.95

Caesar dressing, croutons, parmesan tuiles

ADD:

GRILLED CHICKEN 4

BLACK TIGER SHRIMP 4

CALAMARI 4

GOAT CHEESE 3

SIDES

WOOD FIRED VEGETABLES 9

BROCCOLI RABE 9

ASPARAGUS 9

RED BEETS WITH GOAT CHEESE 9

ROASTED POTATOES 8

PASTA

ALL PASTA (EXCEPT GLUTEN FREE PASTA) IS MADE FRESH ON THE PREMISES

TAGLIATELLE AL RAGU BOLOGNESE 15.95

Minced veal and beef, onion, carrot, celery, Parmigiano Reggiano cheese

RAVIOLI CON ZUCCA 16.95

Butternut squash, ricotta, Parmigiano Reggiano, butter, poppy seeds, sage,

RIGATONI POMODORO 13.95

San Marzano tomatoes, garlic, basil and extra virgin oil

CACIO E PEPE 15.95

Spaghetti with butter, olive oil, Parmigiano Reggiano, pecorino & black pepper

GNOCCHI PASTA 17.95

Gnocchi in lamb ragu, pecorino

LEMON MUSTARD TAGLIOLINI 18.95

Lobster, fresh tomatoes, green pea puree, White wine, baby spinach

GLUTEN FREE & WHOLE WHEAT PASTA OPTIONAL

MAIN

FIRE ROASTED CHICKEN 24.95

1/2 de-boned chicken, broccoli rabe, garlic and olive oil served with fire-roasted potatoes

COTOLETTA MILANESE 22.95

Breaded boneless chicken breast, arugula, cherry tomatoes, anchovy vinaigrette

BRANZINO 27.95

Grilled whole branzino, carrot puree, green vegetable, fresh lime juice, capers, black olives, oregano

FILET OF SALMON 25.95

Grilled salmon with wine butter sauce, potato puree, grilled asparagus, and wedge of lemon

STRIP LOIN 28.95

12-oz grilled steak served with fire-roasted potatoes and mixed vegetable, balsamic reduction

FILET MIGNON 29.95

8-oz filet mignon served with baked carrot or potato in a red wine demi-glace sauce

WEEKLY SPECIALS

HALF PRICE PIZZA (DINE-IN) MONDAY

\$25 BOTTLE HOUSE WINE WEDNESDAY