



ANTIPASTI

CALAMARI 14

fritti, marinara, lemon garlic aioli, chili

PEI MUSSELS 22

tomato, white wine, chili, shallot, garlic, lemon, fennel, charred crostini

BURRATA 14

mozzarella, olive, stone fruit, balsamic, crostini

SALUMI CON FORMAGGIO 20/40

house selection, small or large

MEATBALLS 12

marinara, parmesan

INSALATE

HOUSE 6/12

mixed greens, house herb vinaigrette, focaccia crouton, tomato, cucumber, balsamic onion, mozzarella

CAESAR TRADIZIONALE 6/12

romaine, house dressing, parmesan, focaccia crouton

CAESAR ROBUSTO 18

tradizionale with anchovy, egg, balsamic onion, caper, pancetta, tomato

WEDGE 14

iceberg, house gorgonzola dressing, pancetta, balsamic onion, egg, tomato, focaccia crouton

BRUSCHETTA

CLASSIC

tomato, olive, caper, garlic, basil, balsamic, parmesan

10

SHORT RIB

Red wine braised, cremini mushroom, leek

19

PASTA

GF AVAILABLE

BOAR BOLOGNESE	15/26
<i>pork, beef, veal, boar, tomato, romano, egg noodle</i>	
TORTELLINI CARBONARA	16/24
<i>cheese tortellini, cream, parmesan, egg, pancetta, shallot</i>	
LINGUINI CLAMS	20/30
<i>white with lemon, white wine, garlic, herbs or red with tomato, chili</i>	
TAGLIATELLE SHORT RIB	20/30
<i>caramelized onion, mushroom, cream, red wine</i>	
RIGATONI SAUSAGE	20
<i>baked, marinara, herbs, ricotta</i>	
CAVATELLI PESTO	14/22
<i>basil, lemon, romano, pine nut, tomato, perlini mozzarella</i>	

MAINS

INCLUDES SMALL HOUSE SALAD

DELMONICO*	55
<i>14 oz, dry aged, polenta, pancetta, caramelized onion, seasonal vegetables</i>	
VEAL PORTERHOUSE*	32
<i>10 oz, rosemary red potatoes, balsamic, seasonal vegetables</i>	
FILET*	47
<i>8 oz, rosemary red potatoes, seasonal vegetables</i>	
CHICKEN	32
<i>piccata or marsala, rosemary red potatoes, seasonal vegetables</i>	
SALMON	32
<i>lemon dill cream, warm grains, cucumber, feta, seasonal vegetables</i>	
FISH	mkt.
<i>weekly selection, chef's preparation</i>	
MUSHROOM RISOTTO (GF)	24/40
<i>Vegetarian or seafood, chef's preparation</i>	

*NOT ALL INGREDIENTS ARE LISTED. PLEASE ALERT SERVER IF YOU HAVE ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS