

ANTIPASTI

TUSCAN BRUSCHETTA 8

Grilled Focaccia, Fresh Tomato, Garlic,
Gaeta Olives & Balsamic Vinegar

CRISPY FRIED CALAMARI 10

Tender Calamari Lightly Breaded & Fried,
Spicy Tomato Remoulade

MUSSELS GENOVESE 13

Prince Edward Island Mussels, Pesto, White Wine,
Tomato & Torn Basil

SUPPLI AL TELEFONO 9

Stuffed Risotto Fritters, Prosciutto,
Porcini Mushrooms, Mozzarella & Housemade Marinara

ANTIPASTI PLATE 16

Chef's Selection of Handcrafted Salumis,
Traditional Accompaniments, Crostini

INSALATE e ZUPPE

CIPOLLATA 7

Italian Onion Soup & Grilled Focaccia

CAPRESE SALAD 9

Fresh Local Tomatoes, Housemade Mozzarella,
Basil & Pesto

MERCATO BABY LETTUCES 8

Tender Baby Greens, Cucumber, Radish Tomato,
Shaved Fennel & Balsamic Vinaigrette

CAESAR SALAD 8

Traditional Salad Of Crisp Romaine, Garlic Croutons,
Shaved Parmesan & Housemade Caesar Dressing
Add Fresh White Anchovies 2

KURIOS FARMS BIBB LETTUCE 10

Shaved Red Onion, Toasted Walnuts,
Pecorino Romano & Walnut Vinaigrette

Artisan Cheese Plate

Chef's Selection of 3 Artisan Cheeses with Traditional Accompaniments 12

PASTA e RISOTTO

SPAGHETTI & HOUSEMADE MEATBALLS - Slowly Simmered Marinara Sauce & Shaved Parmesan
Reggiano 16

LOCAL SHRIMP LINGUINE - Sautéed with Extra Virgin Olive Oil, Fresh Chiles, Garlic & Chopped
Parsley 18

TAGLIATELLE BOLOGNESE - Classic Braised Veal and Pork Ragù with Stewed Tomatoes 17

HOUSEMADE POTATO GNOCCHI - Sausage & Fennel Ragù with Pecorino Romano 18

SPAGHETTI POMODORO - Light Tomato Sauce, Fresh Basil & Extra Virgin Olive Oil 14

FETTUCCINI ALFREDO - Classic Parmesan Cream Sauce 14

Add Chicken 18

SPAGHETTI CARBONARA - Housemade Pancetta, Scallions, Grated Parmesan & Cracked Black Pepper
14

HOUSEMADE LASAGNA - Layered with Sausage, Ricotta, Asiago, Mozzarella & Marinara Sauce 16

WILD MUSHROOM RISOTTO - Carnaroli Rice, Wild Mushrooms, Parmesan Reggiano & White Truffle
Oil 15

LOCAL SHRIMP AND BLUE CRAB RISOTTO - Carnaroli Rice, Sautéed Leeks & Sweet Corn 18

Gluten Free Pasta Available

PIZZE

MARGHERITA - Housemade Mozzarella, Fresh Basil & Tomato Sauce 10

PEPPERONI - Sicilian Oregano, Fontina & Mozzarella Cheeses 13

SAUSAGE & PEPPERS - Caramelized Onions & Mozzarella 12

PROSCIUTTO & ARUGULA - Tomato & Mozzarella 13

PIZZE BIANCA - Housemade Mozzarella, Fontina, Red Onion & Gaeta Olive 12

Add a Farm Fresh Egg 1

PIATTI DELLA CASA

CHICKEN PARMESAN 17

Baked with Housemade Mozzarella, Pomodoro Sauce & Spaghetti Marinara

CHICKEN MARSALA 18

Lightly Sautéed, Sauce of Mushrooms, Caramelized Onions, Marsala Wine & Spaghetti Aglio
e Olio

"POLLO AL MATTONE" 22

Italian Brick Chicken, EVOO Yukon Gold Potatoes & Local Seasonal Vegetables

VEAL PICATTA 19

Tender Sautéed Cutlet, Caper, Lemon & White Wine Sauce, Spaghetti Aglio e Olio

VEAL SCALLOPINE 19

Pan Seared, Sauce of Lemon, Diced Prosciutto, Capers & Sage, Spaghetti Aglio e Olio

VEAL PARMESAN 18

Baked with Housemade Mozzarella, Pomodoro Sauce & Spaghetti Marinara

CRISPY PORK OSSO BUCCO 24

Anson Mills Polenta, Citrus Gremolata & Natural Pork Jus

TUSCAN GRILLED FLAT IRON STEAK 28

Yukon Gold Smashed Potatoes, Pancetta Braised Brussel Sprouts & Agromato

FRESH LOCAL FISH OF THE DAY Market

Chef's Selection of Seasonal Ingredients, Proudly Supporting Local Farmers

PAN ROASTED FLOUNDER 26

Local Shrimp & Scallion Risotto with Roasted Tomato Butter

SICILIAN "STUFATO DI PESCE" 28

Fresh Local Shrimp, Fish, Mussels, Calamari, Fregula Pasta,
Simmered in White Wine with Tomato, Currants, Capers & Pine Nuts

CONTORNI

For the Table 5

Anson Mills Polenta

EVOO Crushed Yukon Gold Potatoes Smashed & Fried Potatoes

Local Seasonal Vegetables

Pancetta Braised Brussel Sprouts

Spaghetti Aglio e Olio 20% Gratuity Added to Parties of Six or More