

## ANTIPASTI

<b>BRUSCHETTA ASSORTITA</b> tomato and gaeta olives, eggplant caponata, chickpeas and pecorino cheese	6.95
<b>CRISPY RISOTTO FRITTERS</b> prosciutto, mozzarella and porcini mushrooms	7.95
<b>BEEF CARPACCIO</b> Waygu beef served raw with lemon-garlic aioli, arugula, roasted peppers and crostini	9.95
<b>CRISPY FRIED CALAMARI</b> spicy tomato remoulade sauce	9.95
<b>MERCATO CHEESE PLATE</b> selection of three cheeses with traditional accompaniments	9.95
<b>ANTIPASTI PLATTER</b> artisanal salumi, burrata cheese, roasted marinated vegetables, olives and condiments	13.95

## INSALATE e ZUPPE

<b>TUSCAN WHITE BEAN SOUP</b> wild mushroom truffle butter	5.95
<b>SEASONAL SOUP OF THE DAY</b>	6.50
<b>MERCATO SPRING SALAD</b> cucumber, tomatoes, radishes, fennel, and balsamic vinaigrette	6.95
<b>ARUGULA AND CHICORY SALAD</b> green apples, gorgonzola, walnuts and honey vinaigrette	8.95
<b>CAESAR SALAD</b> crisp romaine, garlic croutons and parmesan cheese	7.95
<b>CARPRESE SALAD</b> housemade mozzarella, tomatoes, sweet basil and pesto	7.95

## GRILLED PIZZA

<b>BIANCA</b> ricotta, fontina, and housemade mozzarella cheese	9.95
<b>MARGHERITA</b> san marzano tomato, mozzarella and sweet basil	9.95
<b>PEPPERONI</b> fontina cheese, Sicilian oregano and mozzarella	11.95
<b>PROSCIUTTO AND ARUGULA</b> with tomato and mozzarella	11.95
<b>SPICY SAUSAGE</b> caramelized onions, tomato, fontina cheese	11.95

## PASTA & RISOTTO

<b>TAGLIATELLE BOLOGNESE</b> classic hearty veal meat sauce	15.95
<b>SPAGHETTI AND HOUSEMADE MEATBALLS</b> slow braised and simmered meatballs, marinara and parmesan cheese	15.95
<b>SPAGHETTI CARBONARA</b> pancetta, egg, black pepper and parmesan reggiano	13.95
<b>LINGUINI SCAMPI</b> local shrimp sautéed with fresh chilis and parsley	16.95
<b>LINGUINI AND CLAMS</b> in a light white clam sauce	16.95
<b>FETTUCINE ALFREDO</b> in a garlic and parmesan cream sauce	13.95
<b>FETTUCINE PESTO</b> grilled chicken and broccoli rabe	16.95

## PASTA & RISOTTO

<b>HOUSEMADE LASAGNA</b> sausage, ricotta, asiago, mozzarella and marinara	14.95
<b>WILD MUSHROOM RISOTTO</b> mascarpone cheese and white truffle oil	14.95
<b>POTATO GNOCCHI</b> slow braised short rib, cipollini onions and oven dried sweet tomato	16.95

## PIATTI CLASSICO

<b>CHICKEN PICATTA</b> sautéed with capers, lemon and white wine	15.95
<b>CHICKEN PARMESAN</b> housemade mozzarella and marinara	16.95
<b>CHICKEN SALTIMBOCCA</b> sautéed chicken filets wrapped in prosciutto with sage in a classic veal sauce	16.95
<b>VEAL SCALLOPINE</b> lemon, prosciutto, capers and sage	18.95
<b>VEAL MARSALA</b> sautéed with mushrooms, marsala wine, caramelized onions and veal sauce	18.95
<b>VEAL PARMESAN</b> housemade mozzarella and marinara	17.95

~ All of the above served with a side of spaghetti tossed in garlic and olive oil ~

## CASA PIATTI

<b>GRILLED SWORDFISH</b> slow simmered white beans, sundried tomato, olives, capers, and arugula	21.95
<b>FRESH LOCAL FISH OF THE DAY</b>	market
<b>PORK OSSO BUCCO</b> braised pork shank with Anson Mills creamy polenta, citrus gremolata and rosemary pork sauce	22.95

<b>SLOW BRAISED SHORT RIBS</b> with crispy olive oil crushed potatoes	24.95
<b>TUSCAN GRILLED NY STRIP</b> pancetta braised brussel sprouts and parmesan mashed potatoes	27.95

## PIATTI DEL GIORNO

<b>MEATBALL MONDAYS</b> slow braised meatballs, parmesan cheese and grilled garlic bread	12.95
<b>TUESDAY</b> brick grilled 1/2 chicken with parmesan mashed potatoes	15.95
<b>WEDNESDAY</b> orechiette pasta with housemade sausage, broccoli rabe, corona beans and pecorino cheese	15.95
<b>THURSDAY</b> chicken cacciatore, braised Ashley's Farms Chicken stewed with tomato, mushrooms and peppers	16.95
<b>FRIDAY</b> grilled salmon with broccoli rabe, hazelnuts and golden raisin-caper brown butter	21.95
<b>SATURDAY</b> Slow braised berkshire pork shoulder with Anson mills creamy polenta and braised greens	19.95