

## Primi Piatti

ANTIPASTI BOARD 18/25  
daily meat and cheese selections

CALAMARI FRITTI 12  
marinara fresca and caper aioli

LONG STEM ARTICHOKEs 18  
grilled with lemon basil aioli, wild arugula

MUSSELS 17  
spicy tomato broth, grilled bread

CONTESSA 19  
lump crabmeat, fried eggplant, tomato, caper aioli

POLPETTINI 15  
mini pork meatballs, feta, broccoli, mushrooms, pine nuts

RAVIOLI 16  
house-made, caramelized eggplant, ricotta, tomato demi

## i Contorni

8

PARMESAN POLENTA

FRIED BRUSSEL SPROUTS

MEATBALLS & RUSTICA

GARLIC BROCCOLI

TRUFFLE & CRIMINI MUSHROOM RISOTTO

## Zuppa e Insalata

ZUPPA D'IERI 8  
Yesterday's soup

TOMATO BASIL 8

CAESAR 9  
romaine, Pecorino, eggplant croutons, house dressing

MISTA 9  
mixed greens, Pecorino, olive salad, eggplant croutons, house vinaigrette

GUAPPO CHEF SALAD 16  
cured meats, provolone, pecorino, olive salad, basil-roasted artichokes, roasted red peppers, sun-dried tomatoes, eggplant croutons, house vinaigrette

CAPRESE 15  
seasonal tomatoes, fresh mozzarella, basil, Prosecco vinaigrette

## Specialita

MARIO'S LASAGNA 18

SPAGHETTI BOLOGNESE 21  
slow-cooked meat sauce, meatballs

MARSALA PORK CHEEK 26  
braised pork cheek, mushroom, dry Marsala, veal demi-glace, parmesan polenta

PARMIGIANA  
VEAL 26 CHICKEN 21 EGGPLANT 18  
breaded scaloppini, parmesan, mozzarella, marinara fresca, linguini

## Secondi Piatti

LINGUINI TRITONE 32  
crabmeat, lobster, shrimp, mushrooms, spinach, sherry cream sauce

PEPATE 24  
shrimp, sliced garlic, chili flake, olive oil, butter sauce, penne

PESCE DEL GIORNO MP  
Chef's daily preparation

PALERMO

VEAL 27 CHICKEN 21 EGGPLANT 18  
breaded scaloppini, tomatoes, mushrooms, capers and lemon butter sauce, angel hair

MOLLI

VEAL 27 CHICKEN 21  
floured scaloppini, basil-roasted artichoke hearts, lemon caper butter sauce, angel hair aglio

AMATRICIANA 19  
rigatoni, pancetta, red onion, chili flake, Pecorino, white wine tomato sauce

POLLO ARROSTITO 26  
oven-roasted de-boned half chicken, risotto, broccoli, white wine pan sauce (please allow at least a 25 minute cook time)

VONGOLE 25  
fresh clams, garlic-white wine sauce, spaghetti

SALSICCIA & UOVO 22  
grilled house-made Italian sausage, over easy egg, olive oil, garlic, parsley, pecorino, pappardelle