

Insalata / Antipasto

Salads / Starters

Tavole di Carne e Formaggio

Meat & Cheese Board (Serves 2-4)

Served with Fig Jam, Marinated Olives, Pickled Vegetables, Crostini
Italian cured meats & cheeses from our Formaggio & Salumeria 27

Formaggio

Cheese Board 19

Served with Fig Jam, Marinated Olives,
Pickled Vegetables, Crostini

Parmigiano Reggiano – strong fruity, nutty flavor

Provolone – firm, buttery, tangy

Caciocavallo – mild, slightly salty, firm texture

Capretta – Sardinian Goat

Salumeria

Meat Board 16

Served with Fig Jam, Marinated Olives,
Pickled Vegetables, Crostini

Prosciutto di Parma – aged, dry-cured ham

Coppa – calabrian spiced, cured pork shoulder

Finnocchion – fennel salami

Soppressatta – sweet, dry-cured salami

Pasta e Fagioli - Pasta & Bean Soup - White cannellini beans, vegetables, Prosciutto di Parma, San Marzano tomato broth, fresh pasta, Parmigiano-Reggiano 7

Carpaccio - Thinly sliced herb encrusted beef tenderloin, crispy capers, truffle oil, shaved Parmigiano-Reggiano, citrus dressed baby arugula 14

Calamari Balsamico - Fried calamari rings & tentacles, roasted red peppers, artichoke hearts, scallions, balsamic glaze 12

Salsicca e Cime di Rapa - Sausage & Rabe - Grilled Tuscan sausage & sautéed broccoli rabe with garlic, red pepper flakes, shaved Parmigiano-Reggiano 14

Polpetta Grande - Extra Large Meatball - Made with ground beef, veal & pork, over a soft Parmigiano-Reggiano polenta, topped with San Marzano marinara sauce 14

Arancini - Risotto Balls - Stuffed with Prosciutto di Parma, peas and mozzarella, served with San Marzano marinara, Parmigiano-Reggiano, basil 10

Involtini di Melanzane - Rolled Eggplant - Pan fried eggplant rolled with baby spinach and ricotta cheese, baked with San Marzano marinara sauce 11

Caprese - Burrata Cheese with heirloom tomatoes, basil infused extra virgin olive oil, pistachio crumb, balsamic reduction 14

Rucola - Arugula - Candied walnuts, gorgonzola cheese, Black Mission figs, red onion, baby arugula, roasted cipollini onion & balsamic vinaigrette 14

Caesar - Romaine hearts, garlic croutons, Parmigiano-Reggiano 9

Salad Add Ons: Chicken (6), Shrimp (12)

Pizza Grigliata & Paninis

Grilled Pizza & Sandwiches

Pizza di Fico - Fig Pizza - Spicy dried capicola, caramelize onions, baby arugula, fig puree, Gorgonzola & Mozzarella cheese 14

Pizza Vongole - Clam Pizza - chopped clams, bacon, broccoli rabe, white bean puree, roasted garlic, asiago cheese, & mozzarella cheese, lemon zest 14

Pizza Polpetta - Meatball Pizza - House made meatball, San Marzano marinara, mozzarella, basil 14

Di Parma - Prosciutto - Panini pressed, Prosciutto di Parma, vine ripened tomatoes, fresh mozzarella, basil, balsamic reduction, served with pasta salad 12

Italiano - Italian Grinder - Panini pressed, capricola, salami, mortadella, provolone, red pepper relish, served with pasta salad 11

Entrata

Entree

Parmigiana di pollo - Chicken Parmesan - Breaded chicken cutlet, San Marzano marinara, mozzarella, Parmigiano-Reggiano, served with rigatoni 16

Vitello al Parmigiano - Veal Parmesan - Breaded veal cutlet, San Marzano marinara, mozzarella, Parmigiano-Reggiano, served with rigatoni 18

Pappardelle Bolognese - Braised veal, pork & beef, simmered in a San Marzano marinara, Parmigiano-Reggiano 14

Cavatelli e Rabe - Ricotta Cavatelli and Rabe - Spicy Italian sausage, broccoli rabe, roasted tomatoes, red pepper flakes, Parmigiano-Reggiano broth 14

Rigatoni alla vodka - Rigatoni vodka - San Marzano marinara sauce, touch of cream, Parmigiano-Reggiano 12
With chicken 15, With shrimp 21

Gnocchi alla Panna - Potato Gnocchi - Peas, Prosciutto di Parma, mushrooms, Parmigiano-Reggiano cream sauce 12
With chicken 15, With shrimp 21

Pollo e Prosciutto - Prosciutto Chicken - Pan seared chicken medallions, crispy prosciutto, herb roasted fingerling potatoes, cipollini onions, wilted baby arugula, roasted garlic white wine butter 14

Ravioli al Forno - Baked Ravioli - Four cheese ravioli, baked with San Marzano marinara & mozzarella 14

Contorni

Sides

Grilled Asparagus 7

Sweet Pea Risotto 7

Parmigiano-Reggiano Truffle Fries 7

Broccoli Rabe 7

Parmigiana Polenta 7

Rigatoni - Marinara, Alla Vodka or Alfredo 7

Split Charge \$5

Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your chance of food borne illness. Before placing your order, please inform us if a guest in your party has a food allergy.

Prosecco / Champagne

101. Ruffino , Prosecco, Toscana: <i>Fruity & fragrant with notes of citrus, pears, apples & peach with a pleasing finish</i>			8	
102. LaLuca , Prosecco: <i>Creamy off dry style with orchard fruits, crisp pears, great length & subtle sweetness</i>				21
103. Rotari , Sparkling Brut, Trentino: <i>Dry, creamy & smooth with intense well balanced fruit</i>			8	24
104. Zonin , Sparkling Rosé, Italy: <i>Lightly colored, crisp & smooth</i>			9	
110. Moët & Chandon , Brut Impérial, France	70	112. Louis Roederer , Brut Cristal, France		225
111. Dom Pérignon , Vintage, France	225	113. Armand de Brignac , Ace of Space Rosé, France		425

Vini Bianchi Italiani

120. Bartenura , Moscato, Provincia di Pavia: <i>(L) Light straw color, sweet, hints of lime, apricot, litchi, oranges</i>			8	29
121. Lechthaler , Riesling, Trentino-Alto Adige: <i>(L) Nice acidity, aromas of pear and honey, finishing with exotic fruit flavors</i>			10	35
122. Kettmeir , Pinot Grigio: <i>(L) Ripe apple-led fragrance with a dry, well-structured palate</i>			10	35
123. Santa Margherita , Pinot Grigio: <i>(L) Straw yellow, clean, crisp fragrance, intense yet elegant hints of quince</i>				40
124. Ruffino Lumina , Pinot Grigio, Toscana: <i>(M) crisp acidity & notes of citrus, pear & apples</i>			7	21
125. Benvolio , Pinot Grigio, Friuli-Venezia Giulia: <i>(M) Apple and pear flavors, refreshing acidity and a clean finish</i>				21
126. Livio Felluga , Pinot Grigio, Friuli-Venezia Giulia: <i>(M) Yellow plum, dried apricot and papaya with a long finish</i>				39
127. Ca' Montini , Pinot Grigio, Trentino-Alto Adige: <i>(M) Crisp, vibrant with notes of apple and citrus, nicely balanced finish</i>				30
128. Terlano , Chardonnay: <i>(M) Exotic fruits like Maracuja, star fruit and citrus, spicy mineral notes of flint</i>			10	35
129. Nozzole 'Le Bruniche' , Chardonnay IGT, Toscana: <i>(M) fine acidity & notes of citrus exotic fruits</i>				27
130. Stemmari , Chardonnay, Sicilia: <i>(L) Easy drinking, with citrus fruits, refreshing acidity & a clean finish</i>			7	21
131. Pieropan , Soave Classico: <i>(M) Aromas of ripe pear and melon, touch of tropical fruit and spice</i>			10	35
132. Fontana Candida , Terre dei Grifi, Frascati: <i>(M) Dry, fresh, lively & smooth with fruity aftertaste of pears & almonds</i>			7	21
133. Vietti , Roero Arneis, Piemonte: <i>(M) Well balanced citrus and melon with good complexity and a lingering finish</i>				39
134. Pala , Vermentino I Fiori, Sardegna: <i>(M) Floral, herbaceous aromas with notes of thyme, briny finish</i>			9	27

Vini Rossi Italiani

200. Banfi , Chianti Superiore: <i>(M) Ruby red, well balanced fruit & aromas</i>				24
201. Lamole di Lamole , Chianti Classico, Lamole: <i>(M) Vanilla-like aromas express the clean bouquet & spicy notes</i>				35
202. Querceto , Chianti Classico DOCG, Toscana: <i>(L) Very well balanced, dry, soft & elegant</i>			7	21
203. Santa Margherita , Chianti Classico, DOCG, Riserva: <i>(M) Cherries and plums with a dry, earthy finish</i>				49
204. Ruffino , Ducale Gold, Chianti Classico Riserva: <i>(F) Deep red berry fruits, hints of tobacco, cedar & fig on finish</i>				65
205. Lamole di Lamole , Chianti Classico, Gran Selezione, Lamole: <i>(F) White pepper, black cherry dark fruit preserves.</i>			20	75
206. Stemmari , Nero D'Avola, Sicilia: <i>(L) Fruit forward, wild strawberries, violets & pomegranate</i>			7	21
207. Villa Pozzi , Nero D'Avola DOC, Sicilia: <i>(F) Intense, blackberry liqueur, white flowers, vanilla, hints of fig</i>			7	21
208. Colombini , Rosso di Montalcino, Toscana: <i>(F) Intense, wood berries, spices, well balanced with the fruit</i>				40
209. Castello Banfi , Brunello di Montalcino Docg, Toscana: <i>(F) Soft, velvety, vanilla & spice</i>				90
210. La Braccessa , Rosso di Montepulciano Sabazio, Toscana: <i>(F) Dry, ripe tannins, red and black cherries and spice</i>				32
211. Cecchi , Sangiovese, Toscana IGT: <i>(M) Good structure with delicate fruit aroma & pleasant crispness</i>				25
212. Donna Laura , Sangiovese, Ali, Toscana: <i>(M) Aromas of red berry fruit, soft, balanced acidity, ripe tannins</i>			8	24
213. Sassoregale , Sangiovese, Toscana IGT: <i>(F) Hints of cherries, wild berries and moderate spiciness</i>				48
214. Lucente , Toscana, IGT: <i>(M) Fruity notes of small red fruits, with toasted scents of vanilla, coffee - silky & rounded</i>				49
215. Santa Cristina Le Maestrelle , Toscana IGT (Super Tuscan): <i>(F) Bright fruit, notes of spice, white pepper and anise</i>				30
216. Allegrini , Palazzo della Torre, IGT Veneto: <i>(M) Rich, juicy and powerful, dark fruit flavors (Baby Amarone)</i>			12	36
217. Antinori , Villa Antinori Rosso, Toscana IGT: <i>(F) Supple tannins with intense red fruit, raspberries, blueberries and a hint of clove</i>			48	
218. Caldaro , Pinot Noir, Alto Adige: <i>(M) Raspberry, cherry nose with hints of candied plums with a soft & silky finish</i>			10	35
219. Villa Medoro , Montepulciano d'Abruzzo: <i>(M) Ripe dark cherries, dark plum, leathery overtones, spicy back palate</i>				39
220. Antinori , Toscana Tignanello, Toscana: <i>(F) Intense ruby red color, red fruit, excellent balance, spicy and fruity finish</i>				125
221. Renato Ratti , Nebbiolo, Langhe Piemonte: <i>(F) Aromas of red berries and spice, balanced and long lived</i>				35
222. Allegrini , Valpolicella Classico, Veneto: <i>(L) Ruby red color, fragrant fruit, notes of cherry, pepper & herbs</i>			9	32
223. Produttori del Barbaresco , Nebbiolo, Langhe Piemonte: <i>(F) Fresh fruit, flowers, good acidity and mineral notes</i>				45
224. Renato Ratti , Barbera D'Asti, DOC, Piemonte: <i>(M) Ripe fruit and spice flavors and has a long and smooth finish</i>				35
225. Viberti , Barolo 'Buon Padre' DOCG, Piemonte: <i>(F) spices, undergrowth, game, dried fruit, leather & wild flowers</i>				59
226. Renato Ratti , Barolo, Marcanasco: <i>(F) Cherry flavors, licorice, tobacco, a velvety finish</i>			20	75
227. Sartori , Valpolicella Classico Doc, Veneto: <i>(M) Rich fruit, soft tannins & round with notes of black cherry</i>			10	35
228. Masi , Campofiorin IGT, Veneto: <i>(M) Smooth & velvety, cherry & berry fruits with soft tannins</i>			10	35
229. Farina , Valpolicella Classico Superiore Ripasso, Veneto: <i>(F) Cherry flavors, licorice, tobacco, a velvety finish</i>				29
230. Sartori , Amarone della Valpolicella DOCG, Veneto: <i>(F) Rich, velvety, ripe berries & plums</i>				65
231. Allegrini , Amarone della Valpolicella, Classico: <i>(F) Dark and bright fruit flavors</i>			25	90

Mezze Bottiglie

(Half Bottle Selection)

Bianchi		Rossi	
300. Ruffino , Prosecco, Toscana	10	325. Santa Margherita , Chianti Classico, DOCG, Riserva (M)	21
301. Saraco , Moscato D'Asti, Piemonte (F)	20	326. Castello Banfi , Brunello di Montalcino, Toscana (F)	55
302. Adelsheim , Pinot Gris, Oregon (F)	18	327. Zaccagnini , Montepulciano, Abruzzi Italia (F)	19
303. Kendall Jackson , Chardonnay, California (M)	20	328. Siduri , Pinot Noir, SLH (M)	26
304. The Crossings , Sauvignon Blanc, New Zealand (M)	15	329. Antigual Uno , Malbec, Argentina (F)	18
305. Kim Crawford , Sauvignon Blanc, New Zealand	20	330. Kendall Jackson , Cabinet Sauvignon, California (M)	21
		331. Marengo , Brachetto d'Aqui, Piemonte (F)	28
		332. Steele , Zinfandel, Mendocino (M)	20
		333. Pio Cesare , Barolo, Piemonte (F)	55