

Antipasti

Affettati Board

prosciutto di parma, sopressata, mortadella, coppa, marinated olives, giardiniera, gorgonzola dolce, pecorino, fontina, asiago

(Half Board)

Beef Carpaccio*

pepper crusted, capers, arugula, truffle aioli

Bruschetta

heirloom tomatoes, basil pesto, vin cotto, charred bread

Melanzane

basil & ricotta stuffed eggplant, san marzano tomatoes, stracciatella

Mozzarella Fritta

breaded whole milk mozzarella, tomato sauce

Calamari

calabrian chilies, saffron aioli, marinara sauce

Grilled Polenta

broccoli rabe, crispy garlic, guanciale, tomato conserva, pecorino

Cozze

salt springs mussels, spicy tomato broth, charred bread

Meatballs

slow braised pork, beef, and veal, stracciatella, grana padano

Insalate

Chopped

romaine, iceberg, arugula, radicchio, bell peppers, onions, mozzarella, salami, crispy prosciutto, italian dressing

Caesar

romaine, white anchovies, parmesan crisp, caesar dressing, focaccia croutons

Caprese

burrata, heirloom tomatoes, basil oil, extra virgin olive oil

Di Campo

field greens, cherry tomatoes, candied pecans, cipollini onions, goat cheese, white balsamic vinaigrette

Zuppa

Chef's daily preparation

Pizze

Funghi

wild mushrooms, ricotta, speck, tartufo di pecorino, arugula

Margherita

san marzano tomatoes, fresh mozzarella, basil

Piccante

crushed tomatoes, pepperoni, sausage, meatballs, fresh mozzarella

EXECUTIVE CHEF STEVE YOUNG

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. **FRESH HOUSE-MADE PASTAS CONTAIN EGGS AND CHEESE. MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS, FISH, SHELLFISH, SOY AND MILK. PARTIES OF 6 OR MORE ARE BILLED 18% GRATUITY.

Fresco Pasta e Risotti

Frutti di Mare

spaghetti, shrimp, scallops, clams, mussels, spicy tomato sauce

Linguine

littleneck clams, white wine, chilies, bread crumbs, parsley

Gnocchi Bolognese

bolognese ragú, ricotta salata

Spaghetti Pomodoro

fresh basil, cherry tomatoes, garlic, grana padano

add one meatball

add two meatballs

Fettuccine Alfredo

wild mushrooms, chicken breast, roasted garlic

Lasagna

ricotta & mozzarella, bolognese ragú, pomodoro

Gamberi e Capesante

Risotto

camaroli rice, marinated shrimp, scallops, zucchini, garlic, chilies

Specialita' di Carne e Pesce

Osso Buco

braised veal shank, saffron risotto, gremolata, pecorino toast

Scaloppine

sauteed veal loin, piccata style, capers, lemon, parsley, spaghetti

Lemon & Rosemary

Roasted Chicken

wild mushroom marsala, asparagus, cipollini onions, creamy polenta

Bistecca di Manzo*

prime 18oz bone in rib eye, broccoli rabe, roasted garlic, chilies, tuscan potatoes

Agnello*

marinated lamb chops, rosemary & garlic, panzanella, mint salsa verde

Vitello Parmigiana

bone in veal chop, tomato sauce, mozzarella, burrata, spaghetti

Branzino

Mediterranean sea bass, shaved fennel, capers, roasted tomatoes, arugula

Dolci

Trio Di Gelati

vanilla custard, hazelnut gianduja, Sicilian pistachio

Seasonal Sorbetti

Bomboloni

warm vanilla scented doughnuts, hazelnut ganache center, crème anglaise, hazelnut gelato

Tiramisu

mascarpone crema, marsala wine & espresso

Panna Cotta

yogurt panna cotta, passion fruit gelée, fresh mango compote

Cioccolatissimo

soft center chocolate cake, raspberry coulis, salted caramel gelato

EXECUTIVE CHEF STEVE YOUNG

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. **FRESH HOUSE-MADE PASTAS CONTAIN EGGS AND CHEESE. MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS, FISH, SHELLFISH, SOY AND MILK. PARTIES OF 6 OR MORE ARE BILLED 18% GRATUITY.