

# Antipasti

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## Affettati Board

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

*(Half Board)*

## Beef Carpaccio\*

*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

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## 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

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## 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

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### 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

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### Osso Buco

*braised veal shank, saffron risotto, gremolata, pecorino toast*

### Lemon & Rosemary

#### Roasted Chicken

*wild mushroom marsala, asparagus, cipollini onions, creamy polenta*

### Scaloppine

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

### 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

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### 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*

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