

antipasto STARTERS

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| affettati misti mixed cured meats with chefs accompaniments (of 3 5) | 15 19 |
| formaggi misti mixed cheese board tastings with chefs selection of jams and nuts (of 3 5) | 15 19 |
| olive miste mixed marinated olive bowl | 9 |
| caprese d.o.p. bufala mozzarella, fresh seasonal tomatoes, basil, pesto, extra virgin olive oil | 16 |
| calamari peperonati lightly floured and fried, tossed with sweet, sour and spicy pepper with fresh lemon and marinara sauce | 18 |
| zuppa di cozze mussels, garlic, chili, white wine, fumé, tomatoes | 17 |
| trio di bruschette grilled italian bread topped with fresh tomato basil - cannellini bean mixed with roasted vegetables (zucchini, yellow squash, onions and bell peppers) - fire roasted peppers, basil, garlic, extra virgin olive oil stracciatella | 11 |
| salsiccia alla griglia grilled cantoro sausage, sautéed diced potatoes, bell peppers, cantoro's extra virgin olive oil | 16 |
| calamari livornese grilled calamari, fresh tomato, castelveltrano olives, capers, lemon, shaved fennel | 18 |
| gamberi alla griglia grilled bermuda shrimp, farro, roasted seasonal vegetables, calabrian chile-honey vinaigrette | 20 |

zuppe SOUP

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| minestrone made with pork 8 | zuppa del giorno may be made with beef, pork or chicken 8 |
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insalate SALAD

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| insalata mista mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette | 11 |
| rucola e parmigiano baby arugula, shaved parmigiano, lemon, extra virgin olive oil | 12 |
| radicchio e lattuga di boston radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette | 15 |
| insalata di calamari caldi mixed green, red onions, grape tomatoes, olives, capers, red wine anchovy vinaigrette, topped with warm crisp calamari (calamari can be grilled upon request) | 24 |
| polo o vitello paillard baby arugula salad with tomato, red onion, shaved parmigiano, extra virgin olive oil and fresh lemon juice topped with grilled marinated chicken or veal | 19 22 |
| tagliata di manzo kobe flat iron steak, couscous, kale, grape tomato, cucumber, pesto genovese, gorgonzola | 35 |

primi PASTA

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| spaghetti alla marinara imported spaghetti with marinara sauce and basil | 16 |
| ravioli di vitello con pomodoro e panna house-made veal ravioli with palomino sauce | 24 |
| tagliatelle alla bolognese house-made tagliatelle with traditional meat sauce (equal parts ground veal, beef, sausage, pancetta) | 25 |
| penne alla puttanesca imported penne pasta with puttanesca sauce (white wine, garlic, anchovy, capers, olives, red onion, red pepper flake, marinara sauce) | 19 |
| ravioli alla napoletana house-made cheese ravioli with marinara sauce, fresh basil and cantoro's extra virgin olive oil | 21 |
| penne alla vodka imported penne pasta, pancetta, onion, vodka, tomato, red pepper flake, cream and scallions | 22 |
| gnocchi al ragu di vitello house made potato gnocchi, veal ragu, butter, parmigiano reggiano | 24 |
| linguine alle vongole [CON SUGO ROSSO O BIANCO] house-made linguine with choice of white or red clam sauce, garlic and red pepper flake | 30 |
| tagliatelle alla boscaiola house-made tagliatelle with a boscaiola sauce (heavy cream, white wine, peas, mushrooms, pancetta, chicken, parmigiano) | 27 |
| linguine con porcini house-made linguine, porcini mushroom sauce (fresh porcini, dried porcini, onion, garlic, white wine, chicken broth) | 30 |
| linguine al salmone house-made linguine, fresh salmon, garlic, red pepper flake, white wine, marinara sauce | 23 |

panini ENTREEÉ [ALL SANDWICHES ARE SERVED WITH SERVED WITH ROASTED TRUFFLE-PARMIGIANO REDSKIN POTATOES]

- panino di parma** | prosciutto di parma, fresh mozzarella, tomato, arugula and pesto on fresh pugliese bread 17
- panino rustico** | soppressata, mortadella, capicollo, muenster cheese, roasted peppers, tomato, lettuce, red onion, red wine anchovy vinaigrette on fresh pugliese bread 17
- panino vegetariano con melanzane grigliate** | grilled marinated eggplant, grilled red onion, roasted red & yellow bell peppers, basil, arugula, tomato, roasted pepper aioli fresh mozzarella, house-made brioche bun 16
- panino al petto di pollo grigliato** | grilled marinated chicken breast, grilled red onion, applewood smoked bacon, smoked gouda, arugula pesto, herb aioli, lettuce and tomato on a herb ciabatta bun 18
- piadina affumicato di salmone** | smoked salmon, roasted garlic herbed cream cheese, tomato and baby arugula 18
- *wagyu burger** | roasted garlic dijonaise, grilled red onion, applewood smoked bacon, roasted mushrooms, provolone, bibb lettuce, house-made sesame bun 23
- caprese sandwich** | d.o.p bufala mozzarella, pesto genovese, seasonal tomatoes, balsamic glaze, herb focaccia 17

pizza [ALL OF OUR PIZZAS ARE HANDMADE AND COOKED IN OUR OWN WOOD BURNING ITALIAN PIZZA OVEN]

- #2 salsiccia e funghi** | house ground sausage, roasted mixed mushrooms (oyster, shitake, cremini, button), roasted vidalia onions, taleggio and fresh mozzarella 19
- #5 san daniele** | san daniele prosciutto (18 mo. aged), fresh mozzarella and arugula dressed in house-made pesto 19
- #6 nduja e rapini** | fresh mozzarella, straciatella, salami, nduja (spreadable salami), rapini, hot honey 18
- #7 focaccia di patate** | house made cast iron focaccia, sea salt, yukon potato, rosemary, parmigiano reggiano, truffle oil 18
- #8 spinaci** | fresh spinach, extra virgin olive oil, garlic, chili flake, fresh mozzarella, parmigiano reggiano 17
- #9 margherita** | tomato sauce, fresh mozzarella, basil, and extra virgin olive oil 17
- #10 rucola & bresaola** | italian beef (cured in the same manner as prosciutto), tomato sauce, fresh mozzarella, arugula, shaved parmigiano reggiano, fresh grape tomatoes, olive oil, salt & pepper 18
- #12 salsiccia peperonata** | tomato sauce, house ground sausage, roasted vidalia onions, roasted red & yellow bell peppers, dried sicilian oregano and fresh mozzarella 17
- #13 diavola** | tomato sauce, hot soppressata, hot capicola, house ground sausage, hungarian hot peppers and fresh mozzarella 18
- #14 primavera** | fresh mozzarella, tomato sauce, zucchini, yellow squash, roasted red onions, roasted mixed mushrooms (oyster, shitake, cremini, button), marinated tomato, scallions and balsamic glaze 17
- #15 focaccia** | house-made focaccia, sea salt, rosemary, extra virgin olive oil 10
- #16 focaccia romana** | house-made focaccia, sea salt, light tomato sauce, oregano, rosemary, extra virgin olive oil, burrata 18