

antipasto STARTERS

AFFETTATI MISTI 15 | 19

mixed cured meat tastings with chef's selection of accompaniments (of 3|5)

v **FORMAGGI MISTI 15 | 19**

mixed cheese board tastings with chef's choice of accompaniments (of 3|5)

v **OLIVE MISTE 9**

mixed marinated olives

ARANCINI 18

saffron risotto, lump crab, spring peas, tarragon butter, parmigiano, lemon aioli

PROSCIUTTO E MELONE 15

prosciutto di parma, cantaloupe, melon, stracciatella, baby arugula, aged balsamic, dill vinaigrette

ZUPPE DI COZZE 17

p.e.i. mussels, garlic, chili, white wine, fumet, marinara, basil, grilled crostini

SALSICCIA ALLA GRIGLIA 16

grilled cantoro sausage, roasted potatoes, bell peppers, onion, extra virgin olive oil

CALAMARI PEPERONATI 18

lightly floured and fried, peperoncino, scallions, fresh lemon, marinara

CALAMARI ALLA GRIGLIA 18

grilled calamari, grilled zucchini, grilled lemon, marinated gigante beans, limoncello vinaigrette

FRITTO MISTO 26

shrimp, calamari, zucchini, calabrian chile honey, lemon aioli

v **CAPRESE 18**

d.o.p. bufala mozzarella, seasonal tomatoes, basil, pesto genovese, extra virgin olive oil

GAMBERI ALLA GRIGLIA 20

grilled bermuda shrimp, farro, roasted seasonal vegetables, calabrian chile honey vinaigrette

TRIO DI BRUSCHETTA 14

grilled italian bread, diced fresh tomato, garlic, extra virgin olive oil, fire roasted marinated bell pepper, basil, stracciatella, onion jam, gorgonzola, walnuts, honey

zuppe SOUP

MINISTRONE 8

seasonal vegetables, pork, tomato

ZUPPA DEL GIORNO 9

ask server for details

insalate SALAD

RUCOLA E PARMIGIANO 12

baby arugula, shaved parmigiano, lemon, extra virgin olive oil

INSALATA DI CALAMARI CALDI 24

mixed greens, red onion, grape tomatoes, olives, capers, red wine anchovy vinaigrette, choice of fried or grilled calamari

INSALATA PAILLARD 19 | 20 | 22

baby arugula, tomato, red onion, shaved parmigiano, extra virgin olive oil, lemon, choice of grilled chicken, salmon, or veal

INSALATA MISTA 11

mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette

RADICCHIO E LATTUGA DI BOSTON 15

radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette

primi PASTA

v **SPAGHETTI ALLA MARINARA 16**

imported spaghetti, extra virgin olive oil, marinara, basil, parmigiano

v **RAVIOLI ALLA NAPOLETANA 21**

house-made cheese ravioli, marinara, basil, parmigiano extra virgin olive oil

v **GNOCCHI PESTO 25**

potato gnocchi, pesto genovese, grape tomatoes, fresh mozzarella, pine nuts

RAVIOLI DI ARRAGOSTA 38

house-made lobster ravioli, heirloom tomato, spinach, garlic, lemon, tarragon butter, parmigiano

FARFALLE CON SALMONE AFFUMICATO 24

imported farfalle pasta, smoked salmon, asparagus, shallots, capers, white wine, cream, lemon, dill

PENNE ALLA PUTTANESCA 19

imported penne pasta, garlic, anchovy, capers, olives, red pepper flakes, red onion, marinara

LINGUINE SALMONE 23

house-made linguine pasta, fresh salmon, garlic, shallots, red pepper flakes, white wine, marinara, basil

TAGLIATELLE ALLA BOLOGNESE 28

house-made tagliatelle pasta, traditional meat sauce (equal parts ground veal, beef, sausage, pancetta) parmigiano

PENNE ALLA VODKA 25

imported penne pasta, pancetta, shallots, vodka, tomato, cream, scallions, parmigiano

primi PASTA

RAVIOLI DI VITELLO 28

house-made veal ravioli, palomino sauce, basil, parmigiano

LINGUINE ALLE VONGOLE 30

imported linguine pasta, manila clams, garlic, white wine, red pepper flakes, fumet, choice of white or red clam sauce

ELICOIDALI BOSCAIOLA 27

house-made elicoidali, cream, pancetta, shallots, garlic, mixed mushrooms, peas, chicken, white wine, parmigiano

panini ENTREE

ALL PANINIS & BURGERS ARE SERVED WITH ITALIAN POTATO SALAD (REDSKIN POTATOS, RED ONION, CAPERS, MIXED OLIVES, DILL AIOLI) OR TRUFFLE FRIES (WHITE TRUFFLE OIL, PARMIGIANO, PARSLEY) +\$6

PANINO DI MANZO 21

slow braised beef, calabrian chile, herb aioli, fire roasted bell peppers, grilled red onion, sharp provolone, arugula, house ciabatta bread

PANINO PICCANTE DI PORCHETTA 17

house porchetta, hot capicola, hot soppressata, sharp provolone, banana peppers, arugula, spicy bomba aioli sesame sub bun

PANINO AL PETTO DI POLLO GRIGLIATE 17

grilled marinated chicken breast, grilled red onion, applewood smoked bacon, smoked gouda, pesto genovese, herb aioli, lettuce, tomato, house herb focaccia

CALABRESE WAGYU BURGER 23

wagyu beef, spicy bomba aioli, applewood smoked bacon, tomato, avocado mash, lettuce, red onion, havarti, house brioche bun

PANINO DI PARMA 17

prosciutto di parma, fresh mozzarella, tomato, arugula, pesto genovese, house pugliese bread

PANINO RUSTICO 17

sopressata, mozzarella, capicola, muenster cheese, roasted marinated bell peppers, tomato, lettuce, red onion, anchovy vinaigrette, house pugliese bread

PANINO DI SALMONE AFFUMICATO 18

smoked salmon, roasted garlic cream cheese, red onion capers, tomato, arugula, house focaccia

v PANINO CAPRESE 18

d.o.p. bufala mozzarella, pesto genovese, arugula, tomato, balsamic glaze, house focaccia

PESCE SPADA 34

grilled swordfish, limoncello vinaigrette, grilled asparagus marinated gigante beans, heirloom tomato

pizza

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

#1 v MARGHERITA 16

pizza sauce, fresh mozzarella, basil, extra virgin olive oil

#2 SAN DANIELE 19

18 month san daniele prosciutto, fresh mozzarella, arugula, pesto genovese

#3 PORCHETTA E FUNGHI 18

house-made porchetta, roasted mixed mushrooms, smoked mozzarella, hungarian pepper, roasted onions, toasted fennel, parmigiano, hot honey

#4 v PESTO GENOVESE 19

pesto genovese, fresh mozzarella, burrata, fire roasted bell peppers, marinated tomatoes, pine nuts

#5 SALSICCIA E FUNGHI 19

house ground sausage, roasted mixed mushrooms, roasted onions, taleggio, fresh mozzarella

#6 RUCOLA E BRESAOLA 18

pizza sauce, fresh mozzarella, bresaola, arugula, marinated tomatoes, shaved parmigiano, extra virgin olive oil

#7 SALSICCIA PEPERONATA 17

pizza sauce, fresh mozzarella, house-made ground sausage, roasted onions, roasted bell peppers, sicilian oregano

#8 DIAVOLA 18

pizza sauce, fresh mozzarella, hungarian peppers, house-made ground sausage, hot soppressata, hot capicola

#9 v PRIMAVERA 17

pizza sauce, fresh mozzarella, zucchini, yellow squash, roasted onions, roasted mixed mushrooms, marinated tomatoes, scallions, balsamic glaze

#10 v FOCACCIA 10

extra virgin olive oil, flaky sea salt, rosemary

#11 v FOCACCIA DI RECCO 14

sicilian sesame seeds, stracchino cheese, parmigiano, flaky sea salt, scallions

#12 NDUJA E PEPPERONI 18

light pizza sauce, fresh mozzarella, nduja, pepperoni, rapini, basil, stracciatella, hot honey

#13 v MELANZANE 17

pizza sauce, fresh mozzarella, roasted eggplant, roasted garlic, basil, parmigiano

#14 SPINACI E PANCETTA 18

fontina, spinach, smoked pancetta, garlic, calabrian chile, fresh ricotta, parmigiano

• PARTIES OF SIX OR MORE WILL BE ON ONE CHECK WITH A 20% GRATUITY ADDED.

• CARRYOUT ORDERS EXCEEDING \$100 WILL HAVE AN AUTOMATIC 15% GRATUITY ADDED TO THE BILL

• PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES AS SOME OF OUR DISHES CAN BE MODIFIED TO ACCOMMODATE CERTAIN RESTRICTIONS.

R CONTAINS RAW OR UNDERCOOKED INGREDIENTS, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE RISK OF FOODBORNE ILLNESS.

v VEGETARIAN

CHEF DE CUISINE | FRANCISCO NERI

CHEF | JOSE ROSAS

GENERAL MANAGER & SOMMELIER | ALEX BAZZY

PROPRIETORS | THE FALLONE FAMILY