

## 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

### **CARPACCIO DI GAMBERI 24**

poached bermuda shrimp, lemon dill dressing, picked red onion, castelvetro olives, avocado, charred red pepper coulis, basil

### **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

### v **ZUCCHINI FRITTE 15**

breaded zucchini, chipotle aioli, grilled corn, roasted seasonal vegetables, parmigiano

### **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

### 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

### v **TRIO DI BRUSCHETTA 16**

grilled italian bread, diced fresh tomato, garlic, extra virgin olive oil | fire roasted marinated bell peppers, basil, stracciatella | whipped herb ricotta, fig, jam, prosciutto di parma, black truffle honey

## zuppe SOUP

### **MINISTRONE 8**

seasonal vegetables, pork, tomato

### **ZUPPA DEL GIORNO 9**

ask server for details

## insalate SALAD

### v **INSALATA MISTA 11**

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

### v **RADICCHIO E LATTUGA DI BOSTON 15**

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

### v **RUCOLA E PARMIGIANO 12**

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

### **INSALATA DI CALAMARI CALDI 24**

mixed greens, red onion, grape tomato, 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 CUORE DI GEMMA 16**

little gem lettuce, prosciutto di parma, whipped herb ricotta, sicilian oregano vinaigrette, garlic breadcrumbs

## 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 AL POMODORO FRESCA 23**

potato gnocchi, heirloom tomatoes, basil, extra virgin olive oil, garlic, chile flakes, burrata

### **TORTELLINI DI GRANA E PROSCIUTTO 27**

house-made grana padano and prosciutto tortellini, pesto genovese, grape tomatoes

### **FUSILLI CON SALMONE AFFUMICATO 24**

house-made fusilli pasta, smoked salmon, asparagus, shallots, capers, white wine, cream, lemon, dill

### v **SPAGHETTI LIMONE 22**

imported spaghetti, black peppercorn, butter, basil, lemon, parmigiano

### **RAVIOLI DI GAMBERI 30**

house-made shrimp ravioli, heirloom tomatoes, basil, extra virgin olive oil, garlic, chile flakes, lemon breadcrumbs

### **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

# primi PASTA

## **PENNE ALLA VODKA 25**

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

## **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 AND BURGERS ARE SERVED WITH ITALIAN POTATO SALAD (REDSKIN POTATOES, RED ONION, CAPERS, MIXED OLIVES, DILL AIOLI) SUBSTITUTE TRUFFLE FRIES (WHITE TRUFFLE OIL, PARMIGIANO, PARSLEY, FRIED ROSEMARY) +\$6

## **PANINO MILANESE 19**

breaded chicken breasts, stracciatella, pesto genovese, roasted marinated peppers, arugula, aged balsamic, house herb focaccia

## **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 DI PORCHETTA 17**

shaved house-made porchetta, provolone, arugula, roasted garlic aioli, pepperoncini, salsa verde, parmigiano, house sesame seed bun

## v **PANINO VEGETARIANA 16**

sauteed portabella mushrooms, eggplant, grilled red onion, giardinera pate, smoked mozzarella, stracciatella, arugula, aged balsamic, house herb focaccia

## **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**

soppressata, mortadella, 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

# 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 FICHI E PROSCIUTTO 19**

fig jam, fresh mozzarella, D.O.P gorgonzola dolce latte, caramelized onions, walnuts, prosciutto di parma, arugula, aged balsamic

## **#12 NDUJA E PEPPERONI 18**

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

## **#13 v SPINACI 17**

fresh mozzarella, spinach, garlic, chile flakes, extra virgin olive oil, grana padano

## **#14 PATATE E PESTO 19**

pesto genovese, yukon gold potatoes, rosemary, oregano, pancetta, smoked mozzarella, lemon zest, garlic infused olive oil, pecorino

• 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.

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

<sup>V</sup> VEGETARIAN

WE ARE NOT RESPONSIBLE FOR "SPECIAL ORDER" ITEMS THAT ARE NOT LISTED ON OUR MENU

EXECUTIVE CHEF | FRANCISCO NERI  
GENERAL MANAGER & SOMMELIER | ALEX BAZZY  
PROPRIETORS | THE FALLONE FAMILY