



ANTIPASTI

TUSCAN SOUP \$12

Sausage, Kale, Potatoes and Cream

BRUSCHETTA \$14

Grilled Ciabatta Bread, Burrata, Fresh Diced Tomatoes, Red Onion, Garlic, Extra Virgin Olive Oil and Basil

HOUSE MADE MEATBALLS \$15

Veal-Beef-Pork Meatballs, Tomato Sauce, Garlic Bread

CALAMARI \$19

Deep Fried Squid, Lemon with Aioli

CHARCUTERIE \$25

Chef's Choice of Assorted Meats and Cheeses, Fig Jam, Olives, Dried Figs & Apricots, Walnuts, Grapes, and Strawberries – served with Fennel Crostini.

INSALATE

GREEN SALAD \$ 14.00

Baby Greens, Carrots, Cucumbers, Tomato, Shaved Parmigiano, Anchovies, and Croutons with your choice of Ranch, Blue Cheese, or Apple Honey Vinaigrette.

CAESAR SALAD \$18

Little Gem, Caesar Dressing, Shaved Parmigiano, Anchovies, and Croutons

CAPRESE \$20

Burrata Cheese, Heirloom Tomatoes, Arugula, Basil, EVOO, Drizzled Balsamic Glaze

ANTIPASTO \$20

Salami, Peperoncini, Mozzarella, Mixed Olives, Red Onions, Artichokes, Mixed Lettuce, and Italian Dressing.

WEDGE SALAD \$16

Tomato, Picked Red Onion, Blue Cheese Crumble, Blue Cheese Dressing.

PASTA

CACIO E PEPE \$26

Butter, Parmigiano, Pecorino, Black Pepper

PENNE ALLA VODKA \$28

Pink Vodka Sauce, Shallots, and Shrimp

LOBSTER RAVIOLI \$36

Ravioli Stuffed with Lobster with Vodka Sauce and Basil

SPAGHETTI BOLOGNESE \$28

Spaghetti with Tomato Meat Sauce

PESTO RISOTTO \$33

Risotto with Pesto Sauce and Sautéed Scallops

CREAMY SHORT RIB PAPPARDELLE \$32

Short Rib, Pappardelle Pasta, Cream

GNOCCHI \$25

Pomodoro Sauce and Mozzarella Cheese

SEAFOOD LINGUINI \$36

Catch Of The Day, Shrimp, Calamari, Clams, Mussels in the Shell, Olive Oil, Garlic, White Wine Sauce, Light Tomato Sauce

FETTUCINE ALFREDO \$26

Fresh Fettuccine with Alfredo Sauce

TUSCAN PASTA \$27

Sundried Tomato, Baby Spinach, Parmigiano, Herb Butter, and Penne Pasta

LASAGNA \$29

House Made Lasagna layered with Bechamel, Meat, Ricotta and Mozzarella Cheese

RIGATONI PASTA WITH MEATBALLS \$28

House Made Meatballs, Large Tube Pasta, Fresh Tomato Sauce with Burrata

MANDILI ARRABBIATA \$26

Mandili Pasta with Mushrooms and Mint Garnish.

FOUR CHEESE RAVIOLI \$26

Ricotta Cheese, Sage, Herb Butter, and Parmesan Sauce

MUSHROOM RAVIOLI \$36

Mushroom Ravioli with a Creamy Truffle Sauce.

PIZZA

MARGHERITA \$16

Fresh Mozzarella, Basil, Pizza Sauce

PEPPERONI \$17

Pepperoni, Fresh Mozzarella, Pizza Sauce

ANTIPASTO \$22

Salami, Peperoncini Marinara, Mozzarella, Mixed Olives, Red Onions, Artichokes

MARE \$24

Shrimp, Garlic, Fresh Pesto, and Picorino Cheese

PIZZA DI PARMA \$22

Parmesan, Prosciutto, Arugula, Truffle Oil

IL GATTO \$24

Pepperoni, Sausage, Meatball, Crispy Bacon, Mozzarella Cheese, Pizza Sauce



ENTREES

SALMON \$40

Pomegranate Glaze, Seasonal Vegetables, and Mashed Potatoes

EGGPLANT PARMIGIANA \$25

Eggplant Parmigiana, Mozzarella, Seasonal Vegetables

ITALIAN SAUSAGE AND PEPPERS \$26

Served with a side of Spaghetti Pomodoro or Seasonal Vegetables

8OZ FILET MIGNON \$58

Mashed Potatoes, Green Beans, Served with your choice of Demi-Glace, Chimichurri, White Wine Mushroom, or Creamy Horseradish Sauce

VEAL MARSALA \$38

Green Beans, Choice Of Mushroom Marsala or Creamy Lemon Capers

GRILLED PORK CHOP \$40

Roasted Potatoes, Seasonal Vegetables, with a Cherry Amarena Reduction

CHICKEN PARMIGIANO \$30

Breaded Chicken Breast, Mozzarella, Light Tomato Sauce and Spaghetti Pomodoro

16OZ RIB EYE \$55

Ribeye, Mashed Potatoes, served with your choice of Demi-Glace, Chimichurri, White Wine Mushroom Sauce, or Creamy Horseradish Sauce.

FRESH FISH OF THE DAY

Market Price

SIDES TO SHARE \$9

French Fries, Yukon Garlic-Butter Mashed Potatoes, Roasted Cauliflower with Béchamel, Mozzarella, and Parmesan, Wild Fennel Mushrooms Sautéed with Herb Butter, or Spaghetti Marinara

DESSERTS

SPUMONI BOMBA \$9

Strawberry, Vanilla and Pistachio Gelato Coated in Chocolate

ZEPPOLE \$9

Served with a Ricotta Nutella Sauce

PANNA COTTA \$9

Served with a Mango Coulis

TIRAMISU \$9

Espresso & Brandy Drenched Ladyfingers, Mascarpone Cream, Cocoa Powder

GELATO \$12

Vanilla, Strawberry, Chocolate, Mango, Pistachio

PANETTONE BREAD PUDDING \$9

Served with a Brandy Sauce

FAMILY STYLE DESSERT \$25

Choose any 3 desserts to share family-style.

COFFEE

ESPRESSO \$5

CAFFE LATTE \$5

CAPPUCCINO \$5

AFFOGATO AL CAFFE \$10

AFTER DINNER DRINKS

AVERO LIMONCELLO \$12

SIBONA CHAMOMILE GRAPPA \$12

RAMOS PINTO PORT WINE \$20

MARENCO BRACHETTO D'ASTI 2021 \$13

ESPRESSO MARTINI \$16

BRANDY ALEXANDER \$16

GRASSHOPPER \$16



A \$25 corkage fee applies (maximum 2 bottles per party). Kindly note, wines featured on our list cannot be opened or enjoyed if brought in.

An 18% gratuity is added for parties of 8 or more. Grazie for your understanding!