

## Antipasti

**Antipasto all'Italiana** – Assorted Cured Italian Meats, Artisanal Cheeses, Frutta Mostarda (to Share) – gf 26

**Parmigiana di Eggplant** – Mozzarella, Marinara, Parmigiano, Basil 11

**Asparagus alla Bismarck** – Sunny Side Up Egg, Cacio e Pepe sauce, Toasted Hazelnuts, Truffle Salt, and Parmigiano 15

**Beef Carpaccio** – Arugula, Citronette, Shaved Parmigiano, Caper Berry, Truffle Aioli, Crouton 15

**Calamari Fritti** – Cherry Peppers, Garlic Aioli, Marinara 13

**Mozzarella Fritta** – Handmade, Breaded Fresh Mozzarella, Marinara 9

★ **Burratina** – Arugula, Grape Tomatoes, Fresh Prosciutto di Parma, Balsamic Reduction 14

**Seared Tuna** – Sesame Seed Crust, Spicy Dipping Sauce, Creamy Wasabi, Crostini - gf w/o Crostini 13

**Steamed Mussels** – Preserved Meyer Lemon, Pepperoncino, Capers in White Wine, Crostini, Fennel Pollen – gf w/o Crostini 14

## Insalate

**Caesar** – Romaine, Radicchio, Parmigiano, Herbed Croutons, Housemade Creamy Caesar Dressing – gf w/o croutons 10

**Rughetta** – Baby Arugula, Goat Cheese, Pears, Pecans, Tomato, Balsamic Vinaigrette- gf 12

**Caprese** – Heirloom Tomatoes, Fresh Mozzarella, Basil, Maldon Salt, Arugula Pesto, Balsamic reduction – gf 14

**Summer Panzanella** – Fresh Tomatoes, Cucumber, Pickled Onions, Olives, Feta, Lacto Tomato Water, Oregano, Croutons 12

Add Ons: Chicken 5 Salmon 11  
Shrimp 9 Steak Tips 11

## Pizza Napoletana

*Our pizza is made with imported 00 flour and proofed for 48 hours. Baked with a Fire-Kissed Crust*

**Margherita** – Imported San Marzano Tomato, Fior di Latte Mozzarella, Basil, EVOO, Maldon Salt 15

★ **Diavola** – Imported San Marzano Tomato, Mozzarella, Italian Sausage, Imported Pepperoni, N'Duja Sausage, Olio Santo, Fennel Pollen 18

**Italian Sausage** – Imported San Marzano Tomato, Mozzarella, Broccoli, Pepperoncino 15

**Carbonara** – Mozzarella, Pancetta, Parmigiano, Crispy Prosciutto, Farm Fresh Egg 16

★ **Vegetariana** – Imported San Marzano Tomato, Eggplant, Mushroom, Broccoli, Cherry Tomato, Onion, Peppers, EVOO 15

**Freschissima** – Truffle Ricotta Stuffed Crust, Mozzarella, Grape Tomato, Shaved Parmigiano, Basil, EVOO 18

**Fig & Pecan** – Gorgonzola, Mozzarella, Prosciutto, Arugula, Parmigiano 17

★ **Putanesca** – Imported San Marzano Tomato, Anchovies, Garlic, Capers, Gaeta Olives 16

★ **Ragu di Nonna** – Ragu Sauce, Fior di Latte Mozzarella, Parmigiano, Basil, Orange Zest, Maldon Salt 17

Add Prosciutto to any Pizza – 6 • **Pizza does not contain cheese**

★ - New Item/Updated Item

Please inform your server of anyone with food allergies in your party.

Every “gf” food item is naturally gluten free, or can be prepared so, to accommodate food sensitivities. Please inform your server of anyone with food allergies in your party.

## Italian Classics

**Meatball Trio** – Chilled Ricotta, Melted Mozzarella, and Traditional 9

**Parmigiana alla Grazie** – Spaghetti, Sugo di Pomodoro, Parmigiano 12

Add: Chicken Cutlet- 5 Veal Cutlet – 8 Meatball – 5

**Chicken Piccata** – Lemon Caper Sauce, Sautéed Vegetables, Mashed Potatoes 17

## Primi

**Lobster Ravioli** – Housemade Ravioli, Steamed Mussels in Admiral Sauce, Spinach Leaves, Tomato Concassé 23

**Potato Gnocchi alla Bersagliera** – Broiled, Buffalo Mozzarella, Marinara, Fresh Basil 18

**Tortellini alla Norcina** – Sweet Italian Sausage, Truffle Cream Sauce 19

**Five Cheese Ravioli** – Vodka sauce, Shaved Parmigiano 17

**Tagliatelle alla Bolognese** – Imported San Marzano Tomatoes, Classic Beef, Pork and Veal Ragu, Parmigiano 18

★ **Shrimp Scampi En Ceci** – Jumbo Shrimp, Roasted Grape Tomatoes, Ceci Puree, Spinach Leaves, Calabrian Chili over Tagliatelle 20

**Cacio e Pepe** – Spaghetti, Pecorino Romano, Cracked Black Pepper 17

**Orecchiette** – Sweet Italian Sausage, Crushed Red Pepper, Broccoli, Cherry Tomatoes, White Wine, Ricotta Salata 17

**Fury Fusilli Avellinesi** – Fresh Fusilli, N'Duja Sausage, Vodka Sauce, Chili, Fresh Stracciatella 19

**Chef's Daily Risotto** – can be made gluten free MP

## Secondi

**Salmone alla Griglia\*** - Faroe Island Salmon, Chive Risotto, Sauteed Vegetables – gf 23

**Broiled Swordfish\*** – Caponata, Garlic Mashed Potatoes, Puttanesca Sauce, Grilled Lemon – gf 28

**Tonno al Sesamo\*** – Seared Yellowfin Tuna, Sesame seeded Crust, Ginger Risotto, Arugula, Sauteed Vegetables – gf 27

★ **Acqua Pazza** – Mussels, Shrimp, Haddock, Calabrian Chili, Grape Tomatoes, Lobster Bisque, Bok Choy, Fregola Sarda 29

**Chicken Limone** – Sous Vide, Roasted, Preserved Lemon, Olives, Mashed Potatoes, Vegetables, Grilled Bok Choy – gf 25

**Slow Braised Short Rib** – Parmesan Risotto, Saffron Reduction, & Asparagus – gf 37

**Lamb Shank** – Garlic Mashed Potatoes, Broccoli - gf 29

**Filet Mignon\*** - Garlic Mashed Potatoes, Grilled Romaine, Caramelized Shallots – gf 36

Add: Demi Glace – 3

## Contorni

**Sauteed Seasonal Greens with Garlic and Olive Oil** – gf 7

**Asparagus** – gf 8

**Garlic Mashed Potatoes** – gf 7

★ - New Item/Updated Item

A charge of \$3.50 may be added for any substitutions.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.