

Dinner Menu

Antipasti Terra

- CANNOLI BURRATA E PESTO** - savory cannoli shell, burrata cream, pesto, pomodoro sauce 15
- CAPRESE BUFALA E PROSCIUTTO** - sliced tomatoes, Italian buffalo mozzarella, roasted bell peppers & prosciutto di parma 19 gf
- CARPACCIO BRESAOLA** - air-dried, salted beef tenderloin, truffle oil, arugula, shaved truffle pecorino cheese 18 gf
- FIORI FRITTI** - zucchini flowers stuffed with seasoned goat cheese, green pea cream sauce 15
- ANTIPASTO ITALIANO** - Chef's choice meats, cheeses, house made jams, compote, chutney, seasoned vegetables 25 gf
- ZUPPA DEL GIORNO** - Soup of the Day 10

Antipasti Mare

- CARPACCIO DI TONNO** - fresh, wild caught tuna, served with caper, lemon olive oil vinaigrette 15 gf
- SCALLOPS AL PESTO** - pan-seared wild caught scallops, pesto cream sauce 25 gf
- COZZE TARANTINA** - delicate meaty mussels, garlic tomato sauce, parsley, chiles, olive oil, white wine, garlic bread 14 gf
- FRITTURA DI MARE** - hand battered calamari & shrimp, marinara sauce 16
- GAMBERI E BACON** - bacon wrapped shrimp, balsamic drizzle served on arugula 18 gf

Insalata

- CAESAR** - romaine lettuce, shaved parmesan, anchovy, Caesar dressing and herbed croutons 9 / 13
- BLEU SALAD** - grilled iceberg wedge, bacon, gorgonzola crumbles and bleu cheese dressing 10 / 14 gf
- POMODORO SALAD** - spring mix, fresh tomatoes, balsamic 8 / 12 gf
- FARRO SALAD** - farro, poached shrimp, cherry tomatoes, arugula, basil extra virgin olive oil 11 / 15
- CRAB SALAD** - jumbo lump crab meat, hard boiled eggs, mayo, scallion, salt, pepper, bed of spring mix 25 gf

Primi Piatti

- SPAGHETTI CARBONARA** - guanciale, sausage, onions, egg sauce, pecorino, fresh black pepper 24
- SPAGHETTI AMATRICIANA** - guanciale, pecorino cheese, tomato, and onion 23
- SPAGHETTI CACIO E PEPE** - parmesan sauce, pecorino, toasted black pepper 20
- SPAGHETTI POMODORO** - fresh tomatoes, burrata, pesto 24
- TRIS DI SPAGHETTI** - a trio tasting of carbonara, Amatriciana Cacio e Pepe 29
- GNOCCHI TARTUFO** - infused truffle potato gnocchi, truffle cream sauce 32
- GNOCCHI SQUID INK FRUTTI DI MARE** - potato gnocchi, clams, mussels, shrimp, calamari, creamy tomato sauce 35
- TORTELLINI NORCINA** - tortellini, five cheeses, ham, mushroom, peas, onion cream sauce 23
- RAVIOLI BROCCOLI SALSICCIA** - sausage, broccoli rabe, garlic, spicy oil 24
- RAVIOLI BUTTERNUT SQUASH** - gorgonzola cream sauce, crushed walnuts 22
- RAVIOLI LOBSTER** - lobster meat, pink vodka sauce 35
- RAVIOLI SHORTRIB** - braised beef, fresh short rib ragù sauce, short rib, garlic 35

Secondi Carne

- VEAL MARSALA*** - tender veal scaloppini, marsala wine, mushrooms, garlic & oil spaghetti 29
- VEAL PICCATA*** - tender veal scaloppini, white-wine, lemon sauce, capers, garlic & oil spaghetti 29
- VEAL PARMIGIANA*** - deep-fried, breaded veal cutlet, tomato sauce, mozzarella, garlic & oil spaghetti 32
- GRILLED VEAL CHOP* 16oz** - grilled veal chop, seasonal grilled vegetables 42 gf
- PORK SHANK* 24oz** - slow cooked pork shank, roasted potatoes, fresh pan gravy 29
- GRILLED LAMB*** - green grass-fed New Zealand 1/2 rack, raspberry reduction, seasoned vegetables 39
- TOMAHAWK* 40oz** - bone-in ribeye certified angus USDA Choice or higher, grilled to order, seasonal vegetables 119 ** gf
- FIorentina* 40oz** - grilled bone-in porterhouse certified angus USDA Choice or higher, seasoned vegetables, Chef's temp medium rare 129 ** gf
- FILETTO AL TARTUFO E PORCINI* 8oz** - certified USDA Choice or higher Angus filet mignon, porcini & truffle mushroom, seasonal vegetables 55 ** gf
- OSSOBUCO - 16oz** - slow cooked 2" veal leg, center-cut, creamy polenta 40 **
- GRIGLIATA MISTA*** - a sharing platter of grilled mixed meats: beef tenderloin skewer, 4 seasoned sausage, 2 lamb chops, pork shoulder, chicken skewer, seasonal vegetables (serves 2) 59 gf

Secondi Pesce

- GRIGLIATA DI PESCE*** - a sharing platter of grilled salmon, scallops, calamari, shrimp skewer, mussels au gratin, seasonal vegetables, garlic bread (serves 2) 59
- BRANZINO CARTOCCIO*** - capers, olives, tomatoes, salt and pepper, and seasonal vegetables 29 gf
- GOLDEN SEA-BASS* 8oz** - pan seared, caper lemon butter sauce, seasonal vegetables 39 gf
- CIOPPINO*** - clams, shrimp, fresh seasonal fish, calamari, mussels, tomato-based broth 35 gf
- TUNA STEAK* 8oz** - arugula, seasoned cherry tomatoes, Chef's temp medium rare 25 gf
- TWIN LOBSTER* 8oz each** - grilled with oil vinaigrette, seasonal vegetables 69 gf

Additional: Pomodoro Bread: 4 slices of Ciabatta, Kalamata Olives, Balsamic + Olive Oil 3

Gnocco Fritto: Olive Oil + Marinara 3 | GF Penne - no charge for substitution | 8oz Maine lobster tail 35
Shaved Truffle** MP | Truffle Sauce 10 | Porcini Sauce 8 Grilled Vegetables 8 | Roasted Rosemary Potatoes 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

**limited availability

Appetizers of the land

Appetizers of the sea

Salad

First Course Pasta

Second Course Chops & Steaks

Second Course Seafood