STARTERS

DAILY SOUP (CHEF'S CHOICE) 7 PARM & HONEY

CHICKEN FINGERS 16

CHICKEN TENDERS WITH A CRISPY COATING CHILL& OPEGANO DUSTED TOPPED WITH PARMESAN, SERVED WITH A HONEY CHILI DIPPING SAUCE AND FRIES

GARLIC BREAD WITH CHEESE # 12

FRESH BAKED PIZZA DOUGH, STUFFED WITH FIOR DILLATTE, MARBLE CHEESE, PARMESAN. ROASTED GARLIC, FRESH HERBS, EXTRA VIRGIN OLIVE OIL

FRESH TOMATO BRUS CHETTA \$ 15

GARLIC RUBBED CIABATTA CHERRY TOMATOES GOAT CHEESE EXTRA VIRGIN OLIVE OIL AND BALSAMIC DRIZZLE

LAMB SPEDUCCI 28

I AMB SKEWERS (IO) SERVED WITH SPICY ITALIAN RAPINI AND CANNELLINI BEANS

SHAREABLES

WINGS 10

1 POUND OF CRISPY FRIED WINGS WITH YOUR CHOICE OF BUFFALO, HOT, MEDIUM, MILD, HONEY GARLIC, BBQ, ITALIAN BOMBA. OR DRY SPICE RUB (CHILI, OREGANO, FENNEL SEED). SERVED WITH PECORINO CREMA DIP, CARROTS AND CUCUMBERS

NACHOS # 23

MOZZARELLA & MARBLE CHEESE. SCALLIONS, JALAPEÑOS, BLACK OLIVES. CORN & BLACK BEANS, SALSA, LIME CREMA ADD CHICKEN OR GROUND BEEF +7

TACOS 23

SOFT SHELL TACOS CHOICE OF CHILL CHICKEN, GROUND BEEF OR TIGER SHRIMP. TOPPED WITH CABBAGE SLAW, TOMATO. CILANTRO, MARBLE CHEESE AND FINISHED WITH A LIME CREMA

ADANCINI E 13

RICE BALLS STUEEED WITH MO77ARELLA TOPPED WITH ARUGULA AND SHAVED PARMESAN, SERVED WITH A TOMATO DIPPING SALICE

CALAMARI FRITTI 19

SQUID, LIGHTLY FLOURED AND FRIED. SERVED WITH LEMON A IOLI DIP

ADD SHRIMP (5) +8

PARM FRIES \$ 12

FRIES TOSSED WITH EXTRA VIRGIN OLIVE OIL PARMESAN ERESH HERRS SERVED WITH LEMON AIOLI DIP

CHEF'S BOARD 25

SELECTION OF CURED MEATS AND CHEESES. OLIVES, HOUSE MADE PICKLED VEGETABLES AND CROSTINI

+ GRILLED SHRIMP 8 + CHICKEN 8

CAESAD 15

ROMAINE LETTUCE, CIABATTA GARLIC CROUTONS, PICKLED ONIONS, BACON PARMESAN HOUSE MADE CAESAR DRESSING

HOUSE \$ 15

LEMON & WHITE BALSAMIC DRESSING. CUCUMBERS, CHERRY TOMATOES, SHAVED RADISH, GREEN APPLE

ARUGULA \$ 17

ARUGULA, WALNUT, FIG. GOAT CHEESE. BALSAMIC VINEGAR DRESSING

CAPRESE # 18

SLICED TOMATOES, FIOR DI LATTE, ARUGULA AND BASIL PESTO DRESSING, BALSAMIC

HANDHELDS

ALL HANDHELDS ARE SERVED WITH FRIES OR HOUSE SALAD. SUB +4 FOR SIDE CAESAR

HERBED CHICKEN 22

GRILLED CHICKEN BREAST, FRESH MOZZARELLA, LEMON AIOLI, ARUGULA, TOMATO, PICKLED ONION, CIABATTA BUN

BURGER 22

ALL BEEF 7oz. GRILLED, BRUSCHETTA TOMATOES, FRESH MOZZARELLA. BALSAMIC DRIZZLE, ARUGULA, BRIOCHE

FISH FILET 22

BIRRA MORETTI BATTERED HADDOCK. LEMON MAYO, TOMATO, BLACK OLIVE & FENNEL SEED SALSA, ARUGULA, BRIOCHE BUN

ANTONIO 20

FRESH BAKED PIZZA DOUGH PANINO. PROSCIUTTO, FIOR DI LATTE, ARUGULA. TOMATO, BALSAMIC DRIZZLE

GRILLED VEG WRAP \$ 20

SOFT FLOUR TORTILLA FILLED WITH A WHITE BEAN HUMMUS, GRILLED MARINATED EGGPLANT AND ZUCCHINI, PICKLED ONIONS AND ARUGULA

FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS. # VEGETARIAN

WHEAT, PEANUTS & TREE NUTS. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.

OUR PRIDE & JOY

INDULGE IN THE SYMPHONY OF FLAVORS AS OUR

RESTAURANT'S HOUSE-MADE PIZZAS REDEFINE CULINARY **DELIGHT, TRANSFORMING**

EVERY SLICE INTO A

MASTERPIECE OF TASTE AND TRADITION.

RED

MARCHERITA \$ 19

TOMATO SAUCE, FIOR DI LATTE, GRANA PADANO ERESH BASIL EXTRA VIRGIN

HOT HONEY 22

TOMATO SALICE FIOR DILLATTE SPICY SOPPRESSATA BLACK OLIVES HOT PEPPER BOMBA HONEY DRIZZI E

THE CLASSIC PEP 21

TOMATO SAUCE, MOZZARELLA, FIOR DI LATTE, PEPPERONI, EXTRA VIRGIN OLIVE OIL

MEAT LOVERS ALLA VODKA 24

VODKA ROSE SAUCE, MOZZARELLA. PANCETTA, ITALIAN SAUSAGE, BACON

THE ITALIAN 22

ITALIAN SAUCE, MOZZARELLA. CHERRY TOMATOES, ITALIAN SAUSAGE. PEPPERONCINI PEPPERS, CHILI OREGANO & FENNEL SHAKE, EXTRA VIRGIN OLIVE OIL

SUB GLUTEN FREE CRUST +5 (BAKED IN INDIVIDUAL PANS

LINGUINE MARE 34

WHITE FISH, CALAMARI

FETTUCINE ALFREDO 27

ITALIAN TOMATO SAUCE, WHITE WINE.

GARLIC, PAN SEARED TIGER SHRIMP.

HOUSEMADE ITALIAN BUTTER AND

OF PAN SEARED TIGER SHRIMP OR

PARMESAN CHEESE SALICE CHOICE

WHITE

MUSHROOM \$ 23

EXTRA VIRGIN OLIVE OIL GRANA PADANO. FONTINA CHEESE, OYSTER, CREMINI & ENOVEMISHBOOMS PICKLED ONIONS TRUEFLEOU

CHILI CHICKEN 24

EXTRA VIRGIN OLIVE OIL, GRANA PADANO, FIOR DI LATTE, GOAT CHEESE, ROASTED PULLED CHILI CHICKEN, CARAMELIZED ONIONS

PROSCIUTTO & ARUGULA 22

EXTRA VIRGIN OLIVE OIL, GRANA PADANO, FIOR DI LATTE, BLISTERED CHERRY TOMATOES, PROSCIUTTO, ARUGULA, BALSAMIC DRIZZLE, PARMESAN SHAVINGS

POTATO 22

BECHAMEL SAUCE, SHAVED POTATO, BACON, ROASTED GARLIC, GORGONZOLA AND FINISHED WITH ROSEMARY OIL

PESTO CHICKEN 24

RIGATONI ALLA VODKA 27

PAPPARDELLE ROLOGNESE 27

BEEF VEAL & PORK ITALIAN TOMATO

SAUCE RED WINE PARMES AN CHEESE

CREAM SAUCE

STEAKS

NY STRIP 10oz. 39

RIBEYE 1207. 49

SWEET PANCETTA IN A VODKA TOMATO

EXTRA VIRGIN OLIVE OIL. BASIL PESTO. GRILLED CHICKEN, ROASTED RED PEPPERS, GOAT CHEESE

PASTA

SPAGHETTI POMODORE ₹24

ITALIAN TOMATO SAUCE, FRESH BASIL. FIOR DI LATTE, PARMESAN CHEESE

GNOCCHI PESTO ₹26

PESTO, BLISTERED CHERRY TOMATOES. LEMON RICOTTA

LINGUINE & SHRIMP 29

PAN SEARED TIGER SHRIMP WITH SAMBUCA. GRILLED CHICKEN ROASTED RED PEPPERS, CRISPY PANKO.

PRESERVED LEMONS

PLATES

FISH & CHIPS 24 BIRRA MORETTI BATTERED HADDOCK.

FRIES, TARTAR SAUCE

EGGDI ANT MILANESE \$ 26

PANKO CRUSTED EGGPLANT FIOR DUI ATTE ITALIAN TOMATOES TOPPED WITH RICOTTA CHEESE SERVED WITH CHEE'S POTATO AND SEASONAL VEGETABLES

CHICKEN MARSALA 29

GRILLED CHICKEN BREAST, BRANDY MUSHROOM CREAM SAUCE, SERVED WITH CHEE'S POTATO AND SEASONAL VEGETABLES

RACK OF LAMB 42

DIJON MARINATED RACK OF LAMB (4). SERVED

GRILLE

RESERVE A TABLE OLIVE /

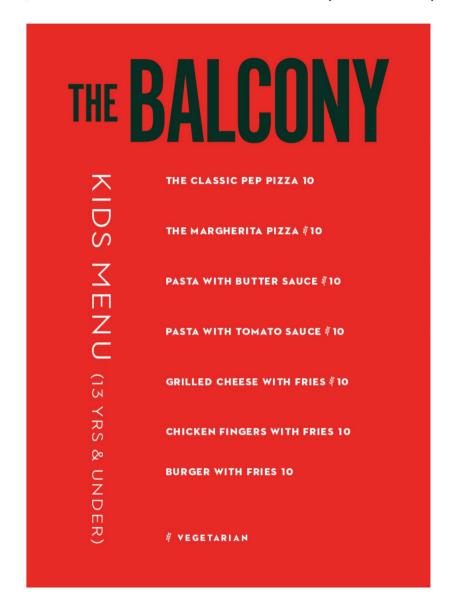
SERVEL SEASONAL VEGETABLES

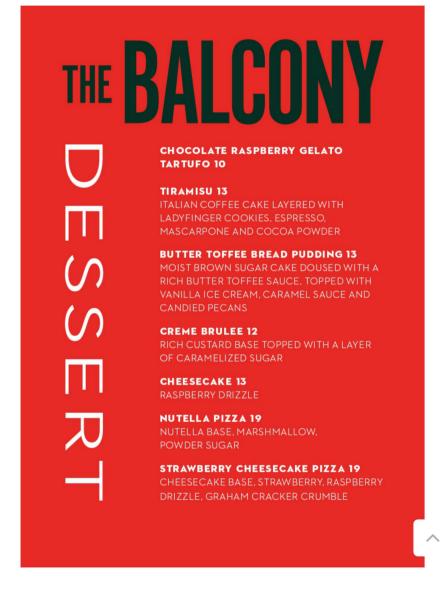
VEGETARIAN

AND SEASONAL VEGETABLES

CHAR GRILLED AAA STEAK, TRUFFLE BUTTER, SERVED WITH CHEF'S POTATO

SUB MASHED OR CHEF'S POTATO WITH





RESERVE A TABLE