



FESTE RISERVATI
PRIVATE PARTIES
OF ALL SIZES

A N T I P A S T I

- BALSAMIC GLAZED BEETS - 3.95
- ZUCCHINI FRITTI - 3.95
- TOMATO & BASIL BRUSCHETTA - 4.50
- CRISPY CHERRY PEPPERS - 4.95
warm gorgonzola filling
- VEAL MEATBALLS - 5.50
- HONEYCOMB CROSTINI - 5.50
ricotta & sage
- SAUSAGE & PEPPERS - 5.95
- ARTICHOKE HEARTS - 5.95
- MUSSELS ARRABBIATA - 5.95
- WOOD-ROASTED PANCETTA - 6.95
marsala & brown sugar glaze
- GRILLED CALAMARI - 6.95
- FRIED CALAMARI & LEMONS - 7.50
- TUNA CARPACCIO - 7.50
black pepper & fennel crust

S A L U M I

- SPICY SOPPRESSATA - 3.95
- SALAMI TOSCANO - 3.95
- PROSCIUTTO DI PARMA - 4.95

C H E E S E

- TALEGGIO - 4.95
- GORGONZOLA DOLCE - 4.95
- PARMESAN REGGIANO - 5.95

SALUMI & CHEESE TRIO - 10.95
your selection of three from above

**F R E S H
M O Z Z A R E L L A**

- CRISPY MOZZARELLA - 4.95
fresh mozzarella curds, arrabbiata
- CAPRESE - 5.50
homemade mozzarella, tomatoes, basil
- ROASTED PROSCIUTTO - 5.95
homemade mozzarella, roasted peppers

S A L A D

- HOUSE 4.95
baby greens, grape tomatoes,
italian vinaigrette
- CAESAR 5.95
romaine hearts, garlic croutons,
shaved parmesan
- ARUGULA 5.95
pine nuts, ricotta salata,
cherry pepper vinaigrette
- PANZANELLA 6.95
oven-roasted tomatoes, croutons,
cucumbers, red onions, peppers,
cerignola olives, red wine vinaigrette
- BRUSSELS SPROUT 7.95
currants, hazelnuts, pancetta,
mustard vinaigrette
- CHICKEN CHOPPED 9.50
chicken, avocado, gorgonzola,
tomatoes, crispy prosciutto,
sweet basil vinaigrette

P I Z Z A

FROM OUR WOOD BURNING OVEN

MARGHERITA homemade fresh mozzarella, basil pesto, tomato sauce	8.95	13.95
MUSHROOM & TRUFFLE roasted portobello, baby arugula, ricotta, porcini pesto	9.95	14.95
CIPPOLINI ONION dry-roasted spinach, asiago, fontina, parmesan, bianco sauce	9.95	14.95
PEPPERONI homemade fresh mozzarella, basil leaves, tomato sauce	9.95	14.95
SAUSAGE roasted red peppers, fontina, tomato sauce	9.95	14.95

P A S T A

BUONA PASTA MACCHIA

CAPELLINI POMODORO homemade fresh mozzarella, tomato basil sauce	13.95
RIGATONI with SMOKED CHICKEN spinach, mushrooms, parmesan cream	14.50
TAGLIATELLE BOLOGNESE homemade flat noodles, classic slow-cooked meat sauce	14.95
SPAGHETTI with VEAL MEATBALLS tomato vodka sauce	14.95
PENNE ARRABBIATA with SAUSAGE spicy tomato sauce, goat cheese	14.95
CAPELLINI with SPICY SHRIMP broccolini, calabrian chili pesto	15.50
FAZZOLETTI with SHORT RIB RAGU homemade handkerchief pasta, shaved parmesan	15.95
LINGUINE FRUTTI DI MARE shrimp, calamari, mussels, zesty tomato broth	15.95



G N O C C H I

R A V I O L I

R I S O T T O

- TOMATO & CREAM - 14.50
fresh herbs, pomodoro sauce
- MUSHROOM BOLOGNESE - 14.95
wild mushrooms, herb butter

- MEZZALUNA BANDIERA - 14.50
spinach, ricotta, alfredo & tomato sauce
- BUTTERNUT SQUASH RAVIOLI - 15.50
candied walnuts, sage brown butter

ASK YOUR SERVER
FOR TODAY'S PREPARATION

CREATE YOUR OWN TRIO your selection of three gnocchi & ravioli - 15.95

PIATTI DI PAZIENZA

E N T R E E

CHICKEN PARMESAN homemade mozzarella, spaghetti, tomato basil sauce	15.95
CHICKEN MARSALA sauteed mushrooms, parmesan polenta	15.95
WOOD-ROASTED CHICKEN freeBird all-natural chicken, sweet & spicy peppers, roasted potatoes	16.50
PORK TENDERLOIN sage & pepper crust, brussels sprouts, risotto cake, marsala wine sauce	16.95
SHRIMP LIMONE jumbo shrimp, broccolini, capellini, lemon garlic sauce	18.95
VEAL MILANESE arugula, parmesan, preserved lemon, brown butter sauce	21.95
FILET MIGNON parmesan crust, roasted cipolini onions, smashed potatoes	26.95
NY STRIP STEAK heartland farms piedmontese beef, grilled & sliced, roasted potatoes	29.95

OUR ENTIRE MENU IS ALWAYS AVAILABLE FOR CARRYOUT

Whenever possible we use naturally raised, hormone and antibiotic free chicken and beef
Please alert your server if you have special dietary restrictions due to a food allergy or intolerance

18% gratuity added to parties of six or more