

## Appetizers

***Antica House Salad*** **\$10**

Roasted "Candy Striped" Beets, Arugula, Poached Pears, Gorgonzola  
Dolce Fanduta, Honey Balsamic Vinagerete

***Italian Wedge Salad*** **\$10**

Baby Gem Lettuce, roasted tomatoes, panceta, gorgonzola, truffle  
ranch dressing

***Caesar Salad*** **\$9**

Fresh Romaine Tossed with Homemade Dressing, Topped with Shaved  
Grana Padana Cheese and Anchovy-Parmesan Croutons.

***Caprese Salad*** **\$14**

Heirloom Tomato, Burrata Cheese, Crispy Prosciutto, Olive Oil and Basil.

***Tuna Crudo*** **\$14**

Rare Tuna, Pickled Cucumber, Fresno Chilies, Cilantro Aioli, Grapefruit

***Bruschetta*** **\$10**

Pancetta-Tomato Jam, Wipped Impastata, Fried Sage, Honey

***Polpette di Casa*** **\$12**

Veal, Pork and Beef Meatballs Served with Marinara. Topped with  
Herbed Ricotta and Garlic Croustini.

***Roast Pork & Broccoli Rabe "Eggroll"*** **\$10**

Tender Sliced Pork, Broccoli Rabe, Sharp Provolone in a Crispy Shell with  
Mustard Horseradish Aioli.

***Fried Calamari*** **\$14**

Fresh Rhode Island Calamari Lightly Fried over White Bean and Garlic  
Puree. Topped with Cilantro Aioli.

***Zuppa Di Cozze*** **\$13**

PEI Mussels Sautéed with Chorizo, Garlic, Carmelized Onion in a Tomato  
Red Wine Sauce. Grilled Croustini with Saffron Aioli.

***Pulpo al Griglia*** **\$15**

Grilled Octopus, Arugula, Citrus Chili Oil

***Soppressata en Mozzarella*** **\$10**

Spicy Pork Salami & Mozzarella Lightly Fried. Served with Marinara.

***Filet Carpaccio*** **\$12**

Sliced Raw Filet Mignon, Crispy Capers, Horseradish Mustard Aioli,  
Pickled Red Onions and Parsley-Arugula Salad.

***House Cheese Board*** **\$22**

A Selection of Italian Cheeses and Cured Meats. Mixed Olives,  
Honey and Apricot Mostarda.

## Entrée Plates

***Basa Francese*** **\$26**

Delicate White Fish, Lightly Egg Battered in a Lemon White Wine Sauce Topped  
with Jumbo Lump Crab server over capelini and spinach

***Sautéed Salmon*** **\$25**

Fresh Atlantic Salmon Sautéed with Artichokes and Asparagus in a White Wine  
Lemon Cream Sauce. over tagliatelli

***Chicken & Crab*** **\$25**

Sautéed Chicken Breast Topped with Jumbo Lump Crab in a Cherry Tomato White  
Wine Pomodoro Sauce over Chopped Fresh Spinach. and grilled polenta

***Veal Coronato*** **\$26**

Veal Medallions Topped with Prosciutto and Mozzarella, Served in an Asparagus  
Garlic Cream Sauce.

***Chefs Cut*** **\$MP**

Ask your server

***Cabernet Braised Shortribs*** **\$28**

Braised Tender short ribs, wild mushroom rissott, grilled asparagus, cabernet  
riduction

## Sides

***Roasted Cauliflower*** **\$8**

Tossed with Olive Oil, Crispy Capers and Pine Nuts.

***Grilled Polenta*** **\$6**

Two Peces of Grilled Creamy Corn Meal Polenta Cake.

***Patate di Casa*** **\$7**

Sautéed Medallions of Idaho Potato with Roasted Shallots and Fresh Oregano.

***Asparagus*** **\$8**

Sautéed Asparagus, garlic EVO

***Sautéed Broccoli Rabe*** **\$8**

Sautéed with Fresh Garlic and Olive Oil.

***Eggplant Tapenade*** **\$8**

Eggplant, zuchinni, yellow squat and red peppers tapenade.

## House Specialities

***Gemelli Carbonara*** **\$21**

Homemade Spiral Pasta, Crispy Pork Pancetta, Fresh Egg, Parmesan Cream.

***Pork Cheeks & Tagliatelle*** **\$22**

Homemade Pasta, Braised Pork Cheeks, Sautéed Mushrooms and Roasted  
Red Peppers in a Marsala Cream Sauce.

***Zuppa di Pesce*** **\$27**

Sautéed Clams, Mussels, Shrimp, Salmon and Crab in a White Wine Pomodoro  
Sauce, Served over Linguini.

***Crab & Lobster Ravioli*** **\$23**

Lobster and Crab Meat Stuffed Pasta Sautéed with Sweet Peas and Truffle  
Brandy Cream Sauce.

***Shrimp Fradiavolo*** **\$26**

Five Jumbo Shrimp Sautéed with Cherry Tomato in a Spicy White Wine  
Pomodoro served over Linguini.

***Sunday Supper*** **\$22**

Rich Red Sauce, Braised Pork Cheeks, Ground Sausage, Meatballs, Homemade  
Tagliatelle Pasta.

***Gemelli con Rapini*** **\$20**

Homemade Spiral Pasta, Sweet Italian Sausage, Broccoli Rabe, Garlic & Oil.

***Grilled Whole Bronzino*** **\$30**

Served with eggplant tapenade

***Chicken Parmigiana*** **\$22**

Topped With Marinara and Mozzarella, Served with Linguini Marinara.

***Veal Parmigiana*** **\$24**

Topped With Marinara and Mozzarella, Served with Linguini Marinara.

***Seafood Tagliatelle*** **\$24**

Sautéed Jumbo Shrimp, Asparagus and Jumbo Lump Crab Meat Tossed with  
Homemade Pasta in a Pink Cream Sauce.

***Lobster Tagliolini*** **\$29**

1/2 Lobster Tail and Claw Meat, Homemade Squid Ink Tagliolini, Fresh Herb  
Brandy Cream Sauce.

***Sweet Pea Ravioli*** **\$21**

Homemade Spinach Flavored Pasta, Sweet Summer Pea Puree & Ricotta  
Cheese Stuffing, Sauteed Shitake, Roasted Pistachio, White Wine Cream.

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