

## Appetizers

- House Salad** \$8  
Roasted "Candy Striped" Beets, Arugula, Sliced Shallots, White Balsamic Honey Vinaigrette. Gorgonzola Dolce and Sliced Almonds.
- Caesar Salad** \$8  
Fresh Romaine Tossed with Homemade Dressing, Topped with Shaved Grana Padana Cheese and Anchovy-Parmesan Croutons.
- Caprese Salad** \$13  
Heirloom Tomato, Burrata Cheese, Crispy Prosciutto, Olive Oil and Basil.
- Crudo di Tonno** \$11  
Rare Seared Yellowfin Tuna, Pickled Cucumber and Fresno Chillies, Cilantro Aioli, Grapefruit and Micro Greens.
- Bruschetta Tricolore** \$10  
Pancetta-Tomato Jam, Truffle Burrata Cream, Kennett Mushroom Duxelle, Grilled Croustini.
- Polpette di Casa** \$10  
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** \$13  
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** \$14  
Tender Grilled Octopus Marinated in Citrus and Wine over a bed of Arugula with 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** \$19  
A Selection of Italian Cheeses and Cured Meats. Mixed Olives, Honey and Apricot Mostarda.

## Sandwiches

ALL SANDWICHES SERVED ON FOCACCIA, WITH A CHOICE OF ARUGULA SALAD, CAESAR SALAD OR FRENCH FRIES.

- Italiano** \$12  
Prosciutto, Mortadella, Hot Cappocola, Roasted Peppers and Sharp Provolone with Oil and Balsamic Vinegar.
- Chicken Parmigiana** \$12  
Lightly Breaded Chicken Breast Topped with Marinara and Mozzarella.
- Roasted Salmon** \$12  
Paired with Pancetta, Fresh Leaf Spinach and Tomato with Lemon Peperoncini Aioli.
- Tonno Italiano** \$12  
Olive Oil Cured Tuna Tossed with Sliced Shallot, Capers and Fresh Lemon. Topped with Arugula and Fresh Tomato.
- Chicken Cutlet Rabe** \$12  
Lightly Breaded Chicken Breast with Sautéed Broccoli Rabe.

## Pronto Lunch Special

**Soup, Salad & Sandwich of the Day** \$14

A Cup of Homemade Soup, a Half Daily Sandwich Special with your Choice of Fries or Caesar Salad and a Beverage.

## Sides

- Roasted Cauliflower** \$8  
Tossed with Olive Oil, Crispy Capers and Pine Nuts.
- Grilled Polenta** \$6  
Two Pieces of Grilled Creamy Corn Meal Polenta Cake.
- Patate di Casa** \$7  
Sautéed Medallions of Idaho Potato with Roasted Shallots and Fresh Oregano.
- Carote Marsala** \$6  
Sautéed Carrots in a Marsala Wine Reduction.
- Sautéed Broccoli Rabe** \$8  
Sautéed with Fresh Garlic and Olive Oil.

## House Specialities

- Gemelli Carbonara** \$15  
Homemade Spiral Pasta, Crispy Pork Pancetta, Fresh Egg, Parmesan Cream.
- Pork Cheeks & Tagliatelle** \$15  
Homemade Pasta, Braised Pork Cheeks, Sautéed Mushrooms and Roasted Red Peppers in a Marsala Cream Sauce.
- Sunday Supper** \$15  
Rich Red Sauce, Braised Pork Cheeks, Ground Sausage, Meatballs, Homemade Tagliatelle Pasta.
- Gemelli con Rapini** \$15  
Homemade Spiral Pasta, Sweet Italian Sausage, Broccoli Rabe, Garlic & Oil.
- Shrimp Fradiavolo** \$16  
Three Jumbo Shrimp Sautéed with Cherry Tomato in a Spicy White Wine Pomodoro served over Linguini.
- Chicken Parmigiana** \$14  
Topped With Marinara and Mozzarella, Served with Linguini Marinara.
- Veal Parmigiana** \$16  
Topped With Marinara and Mozzarella, Served with Linguini Marinara.
- Sautéed Salmon** \$16  
Fresh Atlantic Salmon Sautéed with Artichokes and Asparagus in a White Wine Lemon Cream Sauce.
- Basa Francese** \$16  
Delicate White Fish Lightly Egg Battered and Served in a Lemon White Wine Sauce.
- Chicken & Crab** \$15  
Sautéed Chicken Breast Topped with Jumbo Lump Crabmeat in a Cherry Tomato White Wine Pomodoro Sauce over Chopped Fresh Spinach.
- Veal Coronato** \$16  
Veal Medallions Topped with Prosciutto and Mozzarella Served in an Asparagus Garlic Cream Sauce.
- Seafood Tagliatelle** \$16  
Sautéed Jumbo Shrimp, Asparagus and Jumbo Lump Crab Meat Tossed with Homemade Pasta in a Pink Cream Sauce.
- Sweet Pea Ravioli** \$14  
Homemade Spinach Flavored Pasta, Sweet Summer Pea Puree & Ricotta Cheese Stuffing, Sautéed Shitake, Roasted Pistachio, White Wine Cream.

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