

Appetizers

- House Salad** **\$10**
Roasted "Candy Striped" Beets, Arugula, Sliced Shallots, White Balsamic Honey Vinaigrette. Gorgonzola Dolce and Sliced Almonds.
- 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.
- Crudo di Tonno** **\$14**
Rare Tuna, Pickled Cucumber, Fresno Chilies, Cilantro Aioli, Grapefruit
- Bruschetta** **\$10**
Pancetta-Tomato Jam, whipped ricotta, 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 chilli oil
- Soppresata 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 serves 2-4** **\$22**
A Selection of Italian Cheeses and Cured Meats. Olives, honey

Sandwiches

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

- Italiano** **\$14**
Prosciutto, Mortadella, Hot Cappocola, Roasted Peppers and Sharp Provolone with Oil and Balsamic Vinegar.
- Chicken Parmigiana** **\$14**
Lightly Breaded Chicken Breast Topped with Marinara and Mozzarella
- Roasted Salmon** **\$14**
Paired with Pancetta, Fresh Leaf Spinach and Tomato with Lemon Peperoncini Aioli.
- Tonno Italiano** **\$14**
Olive Oil Cured Tuna Tossed with Sliced Shallot, Capers and Fresh Lemon. Topped with Arugula and Fresh Tomato
- Chicken Cutlet Rabe** **\$14**
Lightly Breaded Chicken Breast with Sautéed Broccoli Rabe.

Pronto Lunch Special

Soup, Salad & Sandwich of the Day **\$18**

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.
- Asparagus** **\$8**
Asparagus, garlic EVO.
- Sautéed Broccoli Rabe** **\$8**
Sautéed with Fresh Garlic and Olive Oil.
- Eggplant Tapenade** **\$8**

House Specialities

- Gemelli Carbonara** **\$16**
Homemade Spiral Pasta, Crispy Pork Pancetta, Fresh Egg, Parmesan Cream.
- Pork Cheeks & Tagliatelle** **\$16**
Homemade Pasta, Braised Pork Cheeks, Sautéed Mushrooms and Roasted Red Peppers in a Marsala Cream Sauce..
- Sunday Supper** **\$16**
Rich Red Sauce, Braised Pork Cheeks, Ground Sausage, Meatballs, Homemade Tagliatelle Pasta
- Gemelli con Rapini** **\$16**
Homemade Spiral Pasta, Sweet Italian Sausage, Broccoli Rabe, Garlic & Oil
- Shrimp Fradiavolo** **\$18**
Three Jumbo Shrimp Sautéed with Cherry Tomato in a Spicy White Wine Pomodoro served over Linguini.
- Chicken Parmigiana** **\$16**
Topped With Marinara and Mozzarella, Served with Linguini Marinara.
- Veal Parmigiana** **\$18**
Topped With Marinara and Mozzarella, Served with Linguini Marinara.
- Sautéed Salmon** **\$18**
Fresh Atlantic Salmon Sautéed with Artichokes and Asparagus in a White Wine Lemon Cream Sauce.
- Basa Francese** **\$18**
Delicate White Fish Lightly Egg Battered and Served in a Lemon White Wine Sauce.
- Chicken & Crab** **\$18**
Sautéed Chicken Breast Topped with Jumbo Lump Crabmeat in a Cherry Tomato White Wine Pomodoro Sauce over Chopped Fresh Spinach.
- Veal Coronato** **\$19**
Veal Medallions Topped with Prosciutto and Mozzarella Served in an Asparagus Garlic Cream Sauce.
- Seafood Tagliatelle** **\$18**
Sautéed Jumbo Shrimp, Asparagus and Jumbo Lump Crab Meat Tossed with Homemade Pasta in a Pink Cream Sauce.
- Sweet Pea Ravioli** **\$15**
Homemade Spinach Flavored Pasta, Sweet Summer Pea Puree & Ricotta Cheese Stuffing, Sauteed 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.

WHITE WINE

Chardonnay - Canyon Oaks (CA) tropical, citrus, complex balance, buttery finish	\$8
Pinot Grigio - Stella (Sicily) pears, white peach, citrus, well balanced, zesty acidity	\$9/27
Prosecco - Zardetto "Private Cuvee" (Italy) delicate perlage, pear, apples, peaches, wildflower	\$10/30
Sauvignon Blanc - Terranoble (Chile) zesty lemon, gooseberries and tropical fruit. crisp, persistent finish.	\$9/27
Riesling - Salmon Run (NY) lush, balanced, refreshing, stone fruit and a bit of citrus.	\$10/30
Rose - La Chevaliere (France) fresh crushed red fruit aromas, redberries, lively mouthfeel, fresh acidity.	\$9/27

BOTTLED BEER

Miller Lite (4.2%)	\$5
Peroni (5.2%)	\$5
Yuengling (4.4%)	\$5
Corona (4.5%)	\$5
Moretti La Rossa (7.2%)	\$5
Heineken (5.0%)	\$5
Lagunitas I.P.A. (6.2%)	\$5
Buckler N.A	\$5

RED WINE

Barbera/Nebbiolo - Trifula (Piedmont) lively, fruity, mineral aromas with cherry, mulberry, floral hints	\$10/30
Cabernet Sauvignon - Canyon Oaks (CA) dark fruit and blackberries, smooth lingering finish	\$8
Cabernet Sauvignon - Liberty School (CA) black cherry, pomegranate, black pepper and vanilla. long velvety finish	\$12/36
Chianti - Palladio D.O.C.G. (Tuscany) black cherries, blueberries, tobacco, black pepper, soft tannins, long finish	\$10/30
Malbec - High Note (Argentina) ripe fruit, hints of spice, violets, plum marmalade, vanilla, round tannins and a ripe fruit finish	\$10/30
Pinot Noir - Cloud Break (CA) strawberry, raspberry, hints of mulled spices, soft oak tannins	\$9/27
Super Tuscan - Villa Pillo (Tuscany) aromas of blackberry, black cherry and licorice. full bodied, firm tannins and a long finish.	\$12/36

SPECIALTY COCKTAILS

Our Award Winning Whisky Sour blood orange rootbus tea infusion, bulleit bourbon, signature sour mix, lemon peel, amarena cherry syrup	\$12	Old Fashioned ezra brooks straight rye whiskey, demerara simple syrup, aromatic herbal bitters, fresh citrus peels, amarena cherry syrup	\$12	Barrel Aged Boulevardier ezra brooks straight rye whiskey, campari liqueur, carpano antica formula sweet vermouth	\$12
Italian Mojito faber vodka, housemade honey-sweetened pink lemonade, fresh muddled basil, lemon	\$10	Rossini Prosecco, pureed strawberries	\$10	Illuminato faber gin, genepy de alpes liqueur, clover honey syrup, fresh lemon, black walnut bitters, torched rosemary sprig	\$12
Manhattan ezra brooks straight rye whiskey, carpano antica formula sweet vermouth, aromatic herbal bitters, oils of orange peel, amarena cherry	\$12	American cocchi americano vermouth, campari liqueur	\$10	Sazerac ezra brooks straight rye whiskey, demerara simple syrup, herbal bitters, oils of fresh lemon peel, vieux carre absinthe rinse	\$11
Chadds Ford Social faber gin, st. germain elderflower liqueur, fresh muddled english cucumber, lemon juice	\$12	Aperol Spritz aperol liqueur, prosecco	\$10	Negroni faber gin, campari liqueur, carpano antica formula, sweet vermouth, orange peel	\$12
		Vesper Sbaligiato faber vodka, faber gin, lillet blanc, lemon peel	\$11		