

Starters

Soup of the Day	MP	Burrata and Speck	12
House Made Focaccia with tomato pesto	4	with olives, roasted peppers, arugula and grilled bread	
Parmesan Rosemary Fries with tomato chili aioli	6	Fried Calamari with arrabbiata sauce	11
Tomato Braised Meatballs with polenta	9	Sautéed Clams with white wine & Garlic	11
Crispy Crab and Shrimp Cakes with piccata aioli	12	Braised Mussels with fennel and cioppino broth	10
		Tuna Crudo in romaine leaves and spicy aioli	12

Salads

Baby Greens and Radicchio Salad dried apricot, basil, croutons, balsamic vinaigrette and parmesan	9	Roasted Beet, Romaine and Arugula Salad ricotta salata, toasted pistachio, fennel, orange	9
Baby Kale and Romaine Caesar Salad tomato, smoked bacon and parmesan	9	Italian Inspired Cobb greens, prosciutto, soppressata, mortadella, gorgonzola, pepperoncini, capicola, olives, provolone and tomato	11
Spinach Salad sautéed pears, tomato bacon vinaigrette, crumbled gorgonzola and candied pecans	9		

Full Size Pasta Entrees *gluten free penne is available*

Rigatoni and African Spiced Bolognese	20	Artichoke and Spinach Risotto with fresh lemon and parmesan	19
Seafood Cioppino penne pasta, shrimp, mussels, scallops, calamari and jalapeño	26	Squash Ravioli with brown butter, sage and parmesan	19
Linguine and Shrimp with a basil, parsley and almond pesto	22	Bucatini and Beef Rib Ragout with fresh ricotta	23

Full Size Scallopini Entrees *Served with pasta and vegetable of the day. Gluten free penne is available.*

Chicken \$20 or Veal \$25

Parmesan: Italian bread crumbs, mozzarella, parmesan and house red sauce

Marsala: mushrooms, dry marsala wine, and velouté

Saltimbocca: prosciutto, sage, butter and velouté

Piccata: capers, butter, lemon, Italian parsley

Large and Small Entrees

Balsamic Glazed Salmon	18/28	Boneless Braised Beef Ribs	18/28
griddled artichoke, red skin potatoes, lemon, dill and carrot		fontina and scallion mashed potatoes, roasted parsnips, grape tomatoes, red onions and carrots	
Bake Cod with Garlic Herb Crust	17/27	Roasted Lobster Tail	24/34
tomato confit, roasted cauliflower and potato		lemon caper basil butter, broccoli, spaghetti squash and potatoes	
Grilled Filet Mignon	23/34	Pan Seared Scallop	22/32
chianti basil butter, roasted parsnips, roasted potatoes, red onion, cremini mushrooms and salsa di manzo		roasted potato, roasted cauliflower, broccoli, zesty tomato pesto and arugula	
Espresso, Chipotle Rubbed Duck Breast	18/28	Black Angus Burger	15
with roasted potatoes, slices pears, arugula and sour cherry sauce		blend of brisket and ribeye steak, focaccia, lettuce, tomato, onion, aioli, provolone and parmesan rosemary fries	

