

Open for Lunch

Monday thru Friday 11 am to 4 pm

Call for reservations 585-271-5000



Open for Dinner Every day

4 pm to 11 pm

Call for reservations 585-271-5000

## starters

**bruschetta \$ 9**

italian bread, basil marinated tomatos, asiago & balsamic

**calamari fritti \$ 12**

crispy golden, banana peppers and 2 dipping sauces

**pei mussels \$ 11**

white wine and garlic broth, garlic aioli on crostini

**baked artichoke hearts \$ 12**

dijon demi glace, parmesan, mozzarella and panko crust

**brick oven crab cakes \$ 14**

served with lemon - caper remoulade

**greens & beans \$ 10 add sausage \$ 14**

sauteed escarole, finished with vegetable stock, parmesan

## salads

**mista \$ 9** spring greens, tomatoes, onions, cucumbers & balsamic

**arugula burrata \$ 12** heirloom tomatoes, basil pesto

**cesare \$ 10** bow-tie pasta, house dressing, romain & parmesan

**roasted beets \$ 13** blue cheese cream, pistachio vinaigrette

## pizza

**margherita \$ 14**

roasted tomatoes, fresh mozzarella, basil and olive oil

**salciccia \$ 14**

chorizo, mushroom, banana peppers and house made ricotta

**rossa verde \$ 16**

sundried tomato pesto, shrimp onions topped with arugula

**pollo \$ 16**

basil pesto, grilled chicken, artichokes and spinach

## main course

**linguini limone \$ 16**

lemon-sherry sauce, artichokes, sundried tomatoes, asparagus, pine nuts

**puttanesca \$ 16**

spaghetti with capers, olives, anchovies, tomatoes and garlic

**penne vodka \$ 16**

tomato vodka cream sauce, broccoli florets, roasted red pepper & asiago

**spaghetti amatriciana \$ 18**

pork ragu, vine tomato sauce with red peppers, pecorino and parsley

**pappardelle bolognese \$ 24**

house made bolognese with ricotta and ragu meat

**cioppino \$ 26**

shrimp, scallops, clams, fresh fish & mussels in a light saffron sauce

**pollo al forno \$ 20**

baked chicken breast topped with a wild mushroom sauce

**grilled & glazed salmon \$ 25**

on top of white beans and brussel sprouts

**prime porkchop \$ 24**

seared & served with fennel, garlic and a blue cheese sauce

**steak frites \$ 26**

classic steak & frites with garlic parsley butter

**grilled pork tenderloin \$ 23**

sweet & spicy glazed, seasonal vegetables and mashed potatoes

**lamb shank \$ 29**

braised with carrot, onion, celery and eggplant caponata

## sides

fire roasted vegetables - small mista or cesare salad - calabrian wedding soup \$5

gluten free pasta add \$2 grilled portabella - chicken \$6 shrimp - salmon \$7

## Vino

### bianco

Pacific Rim Riesling Washington 9 34

Chateau St. Michelle Riesling Washington 10 38

Ecco Domani Pinot Grigio Italy 9 34

Della Scala Pinot Grigio Italy 9 34

Kim Crawford Sauvignon Blanc New Zealand 11 45

Toasted Head Chardonnay California 9 34

Guenoc Chardonnay Napa 10 38

Dr. Frank Riesling Finger Lakes 46

Santa Margharita Pinot Grigio Italy 52

Rodney Strong Sauvignon Blanc California 48

Gary Ferrell Chardonnay Russian River 58

### rosso

Grateful Red Pinot Noir California 9 34

Mark West Pinot Noir California 10 38

Fantini Montepulciano Italy 9 34

Cecchi Sangiovese Italy 9 34

Lucinda & Millie Organic Cabernet California 10 38

Rosenblum Zinfandel California 10 38

Vindicated Cabernet Oakville 52

Elouan Pinot Noir Oregon 56

Daou Vineyards Paso Robles 62

Stags Leap Cabernet Napa Valley 87