

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

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
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	17	Mushroom Risotto with parmesan and scented with truffle	17
Seafood Cioppino penne pasta, shrimp, mussels, scallops, calamari and jalapeño	26	Squash Ravioli with brown butter, sage and parmesan	17
Linguine and Shrimp with a basil, parsley and almond pesto	20		

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

Chicken \$23 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

Full and Appetizer Sized Entrees

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