

LOCAL. FRESH. ITALIAN.



Antipasti...

Charcuterie Selection of cured meats and pickled vegetable, fennel mustard with garnish and crackers.	\$8
Formaggio Selection of artisanal cheeses, crackers, nuts, and chutney, and red pepper jelly.	\$9
Spicy Shrimp Jumbo prawns sautéed with garlic and crushed chili served with tomato basil marmalade, carrot ginger puree and micro greens.	\$8
Bruscetta Trio Minted caramelized eggplant, Tomato and basil, and olive tapenade with balsamic reduction served with crostini.	\$6
Tuna Nicoise Yellow fin tuna lightly poached in olive oil served chilled with romaine, agro dolce onion, olives, roma tomato, hard cooked egg, and pancetta.	\$7
Spinach and Artichoke Fonduta Three Italian cheeses, spinach roasted garlic, and marinated artichoke hearts in a creamy blend and toasted, served with warm bread.	\$8
Cracked Black Pepper and Parmesan Caesar Crisp hearts of romaine, Parmesan crisps, and black pepper-parmesan Caesar dressing.	\$6
Arugula Salad Warm Goat cheese with arugula, pickled Clementine orange, shaved fennel, green onion, basil, dark cherry, and arcona almonds.	\$7

Primi...(add petite field green salad to any dish for \$3)

Spaghetti and Meatballs Hand ground and rolled daily; meatballs with fresh pasta and our marinara finished with shaved parmesan and a drizzle of extra virgin olive oil.	\$14
Linguini Freshly rolled pasta tossed with salmon, pancetta, gulf shrimp, roma tomato, Italian parsley, lemon zest, and garlic white wine sauce, or our famous red sauce.	\$17
Papperdelle Handmade pasta tossed with Duck confit, sweet peas, Tuscan style cauliflower, mint, and Italian parsley.	\$16
Fettuccini Freshly made pasta, with spicy artichoke hearts, toasted yellow corn, golden tomato, and prawns.	\$17
Lunes Goat cheese lunes with fennel pollen, dried orange, and spring vegetable volute.	\$14
Tortellini Fresh pasta filled with chicken and ricotta cheese mousse, white truffle oil served with asparagus, pancetta, and golden tomato.	\$15

Secondi...(add petite field green salad to any dish for \$3)

Market Fresh Fish We source fresh fish from markets around the world that use sustainable cultivation and harvesting practices. Your server will be happy to let you know the dish we have prepared today.	
Veal Milanese Pan fried veal cutlet served with toasted hazelnuts, marsala jus, and figs, warm arugula green timbale, and fried cauliflower.	\$21
Bullfrog Farms Rainbow Trout Locally raised rainbow trout served with orange fennel marmellata, fava beans, and crispy capers.	\$20
Chicken Saltimbocca Breast of chicken with prosciutto di Parma, provolone, and mozzarella cheese served with eggplant raisin mustard, cauliflower puree, and smoked paprika scented fried potato.	\$19
Jamison Farm Lamb Sausage Merguez lamb sausage from Jamison farm with lemon and mint arugula pesto, pumpkin orzo, and dark cherry jus.	\$19
Pork Locally raised pork prepared to suit the cut of the day served with creamy gorgonzola-mushroom orzo and sautéed yellow squash and zucchini.	\$21

Pizza... (serves 1 – 3)

Carne Spicy Italian sausage, pollo, braised fennel, sundried tomato, figs, pancetta, and fresh mozzarella.	\$17
Formaggio Tallegio, gorgonzola, oven roasted grapes, and poached apple with dressed field greens.	\$17

3 Course tasting menu of the day & Chef's Table – what are these you ask? Ask your server for details.

*We do not split checks for parties of eight or more.
*Parties of eight or more guests are subject to an 18% service charge.

Dimmer Menu