



Small plates (Piccolini)

olive miste mixed olives, marcona almonds	6
bruschetta chef's daily bruschetta	mkt
vongole e brodo sapelo clams, white wine or spicy pomodoro	10
polenta alla bolognese creamy polenta, bolognese, grana	12
antipasto leggero half portion of our daily antipasto misto	15

autumn 2026

antipasti freddi e insalate

insalata mista local mixed greens, foccacia crouton, grana, balsamic vinaigrette	11
insalata caesar romaine hearts, foccacia crouton, shaved grana, caesar dressing	14
insalata caprese tomatoes, mozzarella cheese, basil, olive oil, balsamic reduction	14
insalata con cuore di palma mixed greens, hearts of palm, tomato, egg, crispy prosciutto, creamy shallot dressing	15
insalata di linda local mixed greens, cherry tomato, artichoke, salami, olive, mozzarella, herb vinaigrette	18
antipasto misto daily selection of cured meats and cheeses	28

antipasti caldi

cozze alla ligure steamed p.e.i. mussels, zucchini, pomodoro, white wine, pesto, ciabatta	18
scampi di gamberi gulf shrimp, maitre d' butter, white wine, mint, crushed pepper	15
pizza con quattro formaggi mozzarella cheese, fontina, asiago, taleggio, crushed tomatoes	19
	add prosciutto 3
pizza con polpette meatballs, mozzarella, asiago, fresh ricotta, pomodoro, calabrian chili	20
pizza margherita mozzarella cheese, asiago, pomodoro, tomato, basil	18

primi piatti

all pastas are available in half portions

lasagna alla bolognese traditional bolognese, ricotta, pomodoro, bechamela	13/24
pappardelle con sugo di carne black pepper pappardelle, traditional bolognese	14/25
penne con salsiccia house sausage, fennel-tomato ragu, balsamic, pecorino	15/27
linguine con frutti di mare clam, mussel, shrimp, white wine, lemon cream, lemon oil, chive	15/28
tajarin alla carbonara pecorino, bacon, cream, egg, black pepper, chive	13/23
linguine alle vongole sapelo clams, white wine, maitre d' butter	13/23
gnocchi al gorgonzola potato gnocchi, gorgonzola cream, truffle oil	14.5/26
tortellini al formaggio shrimp, ricotta, fontina, red pepper vodka cream, red fresno gremolata	15/28
tagliatelle con polpette meatballs, pomodoro, fresh ricotta	14/26

secondi piatti

pollo arrosto gorgonzola & spinach stuffed chicken, eggplant-kalamata caponata	28
cotoletta bone in veal chop, mushrooms, marsala, cream, tagliatelle	52
vitello alla parmigiana breaded veal, pomodoro, grana padano, arugula salad, lemon	32
gamberi e polenta gulf shrimp, sausage, roasted peppers, creamy grana-polenta	32
risotto ai funghi carnaroli rice, mushrooms, grana padano, truffle oil	25
stinco di agnello braised lamb shank, saffron risotto, braising jus, gremolata	40
pesce del giorno mkt fish, asparagus, fresh tomato vinaigrette	mkt

contorni

spinaci wilted spinach & cherry tomatoes	8	risotto creamy risotto	10
funghi mixed mushrooms	10	asparago jumbo asparagus	10
polenta creamy polenta	10	melanzana eggplant-kalamata caponata	10

We kindly ask for your understanding that substitutions are limited.
Gift Certificates available

A \$2.00 charge applies to shared entrées.
A 20% gratuity will be added to parties of six or more.

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Please note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.