



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

spring 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, housemade mozzarella, basil, olive oil, balsamic reduction	13
insalata con cuore di palma mixed greens, hearts of palm, tomato, egg, crispy prosciutto, creamy shallot dressing	14
insalata al gorgonzola little gem lettuce, cherry tomato, bacon, scallion, gorgonzola dressing	16
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 housemade mozzarella, fontina, asiago, taleggio, crushed tomatoes	19
	add prosciutto 3
pizza con salsiccia sausage, olive, mozzarella, pomodoro, pecorino, calabrian chili, fennel pollen	20
pizza margherita housemade mozzarella, asiago, pomodoro, tomato, basil	18

primi piatti

all pastas are available in half portions

lasagna alla bolognese traditional bolognese, ricotta, pomodoro, bechamela	12.5/23
pappardelle con sugo di carne black pepper pappardelle, traditional bolognese	12.5/23
rigatoni con salsiccia house sausage, fennel-tomato ragu, balsamic, ricotta salata	13.5/25
linguine con frutti di mare clam, mussel, shrimp, white wine, sherry cream	15/28
tajarin alla carbonara pecorino, bacon, cream, egg, black pepper, chive	12/22
linguine alle vongole sapelo clams, crushed tomato, garlic, red fresno chili	12/22
gnocchi al pesto potato gnocchi, asparagus, peas, sun dry tomato, arugula pesto, ricotta salata	13/24
tortellini ai gamberi shrimp, ricotta, fontina, parmesan, white wine, shallot, gremolata	14/26
pappardelle al coniglio braised rabbit, castelvetro olive, braising jus	15/28
tagliatelle con funghi mushroom, maitre d' butter, roasted garlic-goat cheese cream, chive	14/26

secondi piatti

pollo arrosto gorgonzola & spinach stuffed chicken, ginger-saffron couscous "risotto", peas	28
cotoletta bone in veal chop, creamed spinach, mushroom-demi glace	52
vitello alla parmigiana breaded veal, pomodoro, grana padano, arugula salad, lemon	30
gamberi e polenta gulf shrimp, sausage, roasted peppers, creamy grana-polenta	32
risotto ai funghi carnaroli rice, mushrooms, grana padano, truffle oil	24
ossobuco du maiale braised pork, creamy polenta, braising jus, gremolata	34
pesce del giorno mkt fish, asparagus, cherry tomato, maitre d' butter, green goddess	mkt

contorni

spinaci | wilted spinach & cherry tomatoes 7

risotto | creamy risotto 9

funghi | mixed mushrooms 8

spinaci | creamed spinach 10

couscous | ginger-saffron pea couscous "risotto" 9

asparago | jumbo asparagus 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.