

## SALUMI ASSORTITI

cured, sliced meats, served with marinated olives &amp; grilled bread

**PROSCIUTTO DI PARMA**  
24 mesi**SOPRESSATA FINOCHIETTA**  
spicy cured fennel and  
pepper sausage**SALAME TOSCANO**  
cured dry tuscan salami**MORTADELLA**  
pork roll from bologna**COPPA**  
cured pork neck and shoulder**NAPOLITANA**  
spicy, hot, dry sausage**BRESAOLA**  
dried cured beef with wine  
and spices**PORCHETTA FREDDI**  
shaved cooked fresh bacon

7. each • 18. for three • 25. for five

## FORMAGGI ITALIANI

select italian cheeses, served with fig marmellata &amp; grilled bread

**HARD**  
**PARMIGIANO REGGIANO**  
unpasteurized cow's milk**PECORINO ROMANO**  
sharp sheep's milk locatelli**RICOTTA SALATA**  
pressed shaved ricotta**GRANA PADANO**  
sweet, hard cow's milk**ASIAGO**  
fresh italian cow's milk**SOFT**  
**BURATTA**  
mozzarella made with cream**TALEGGIO**  
creamy with salt crystals**FONTINA**  
soft italian cow's milk**GORGONZOLA**  
italian bleu**CRESCIENZA**  
soft, mild and spreadable

6. each • 15. for three • 22. for five

## ANTIPASTI

appetizers

## COLD

**CAESAR** romaine lettuce, creamy garlic parmesan  
dressing, homemade croutons 8.**POMO NOCCILOLO** salad of apple, bleu cheese,  
candied pecans, light balsamic dressing 9.**RUCOLA** arugula salad, light truffle dressing,  
shaved mushrooms, parmesan cheese 7.**ANTIPASTO** assorted salumi, bites of cheese, olives  
12. for one • 18. for two**CAPRESE** soft italian mozzarella cheese over  
marinated tomatoes, fresh basil 12.

## HOT

**MUSSELS** steamed with white wine, garlic 10.**ASIAGO ONION BREAD** warm asiago cheese  
muffin, cipollini onion sauce, pan pepato 8.**TOMATO-FIG BRUSCHETTA** grilled bread with  
warm tomato fig marmalade, shaved ricotta 7.**RISOTTO** creamy aborio rice with shrimp,  
parmesan cheese, broccoli rabe 13.**CALAMARI** spicy, fried with roasted garlic aioli,  
san marzano marinara 11.**MEATBALLS** our special recipe with  
tomato sauce 8.

## SOUPS

**BRODO SALSICCIA** sausage broth, broccoli rabe,  
potato, spicy pepper 6.**SHELLFISH POMODORO** shrimp soup, tomato,  
rustic pesto, olive oil 6.**ITALIAN WEDDING** pastina, mini meatballs,  
braised greens 6.

## CONTORNI

sides

**POTATOES** fennel, onion, thyme, olive oil 4.**SPINACH** sautéed with garlic, olive oil 4.**BROCCOLI RABE** sautéed with garlic, olive oil 5.**CREAMY POLENTA** baked with parmesan cheese 4.

## PIZZE

artisanal pizzas

**BIANCOVERDE** pesto, smoked mozzarella,  
roasted peppers, arugula 12.**PEPPERONI VERACE** whipped ricotta,  
asiago, spicy sopressata 13.**SPICY MEATBALL** black pepper, tomato,  
meatball, provolone 12.**VEGETABLE** broccoli rabe, garlic, tomato,  
olive, red onion, provolone 11.**MARINARA** tomato, fresh oregano, garlic 11.**MARGHERITA** mozzarella, tomato, basil 12.**WHITE CLAM** ricotta, garlic, parmesan, clams 13.**GORGONZOLA DOLCE** pear, gorgonzola cheese 11.**TRE CARNI** sausage, meatball, pepperoni,  
marinara, mozzarella 13.**FIG & PROSCIUTTO** balsamic reduction  
ricotta 11.**WISEGUY** sweet italian sausage, peppers,  
mozzarella, basil 11.**QUATTRO FORMAGGI** taleggio, provolone,  
parmesan, ricotta 13.

## PASTA

fresh Verace pasta, made on premises

## SPAGHETTI

• with homemade meatballs, fresh basil,  
san marzano tomato sauce 14./8.• a la carbonara with parmesan cheese,  
peas, pancetta, black pepper 15./9.

## GNOCCHI

• piedmontese with taleggio cheese sauce,  
toasted herbed bread crumbs 15./8.• tartufo with smoked ham, fontina cheese,  
black truffle butter 19./10.

## PENNE

• puttanesca with zucchini, tomato,  
capers, olives 14./8.• a la vodka with garlic, green onion,  
pink tomato sauce 15./8.• primavera with vegetable, herbs,  
pesto, olive oil 12./7.

## CAVATELLI

• bolognese with plum tomato  
meat sauce, fresh basil 15./8.• scampi pesto with shrimp, olives,  
plum tomato, basil, pinenuts 18./10.

## LINGUINI

• with san marzano tomato sauce,  
fresh basil 12./7.• with white clam sauce, garlic,  
parsley 14./8.

• al olio with garlic, olive oil 12./7.

• fra diavolo with shrimp, clams, mussels  
monkfish, spicy tomato sauce 23.

## RAVIOLI

• ricotta, mozzarella, parmesan,  
fontina cheeses, white sauce 16./9.• stuffed with braised beef short rib,  
plum tomato sauce 16./9.

## MALTAGLIATI

• with braised tuscan bolognese  
meat sauce 14./7.• with pancetta, tomatoes, red onion  
cannellini beans 13./7.

## LASAGNA

• ricotta, garlic, parmesan, smoked  
mozzarella, meat sauce 18.

## CARNI

meat

## CHICKEN

• parmigiana with tomato sauce,  
smoked mozzarella 16.• saltimbocca with prosciutto,  
lemon, sage 17.• marsala wine sauce with mushrooms,  
prosciutto 17.• francese with lemon-herb  
wine sauce 16.

## SLOW COOKED PORK

• sweet mustard - italian fruit  
sauce 17.• spinach, tomato, garlic,  
romano cheese 16.

## FILET MIGNON

• fiorentina with potatoes, garlic,  
rosemary 28.• mushrooms, potatoes, spinach,  
port wine sauce 29.• pizzola with tomato, onions,  
melted gorgonzola 29.

## VEAL

• osso bucco with roasted potatoes,  
wild mushrooms, truffle sauce 26.• marsala wine sauce with  
mushrooms, prosciutto 27.• scallopine milanese, marinated  
tomato salad, creamy garlic aioli 22.

## PESCI

fish

## SHRIMP

served over linguini

• sauteed in lemon, white wine  
sauce 18.• scampi style, garlic butter,  
tomato, basil 19.• genovese with pesto, fennel,  
onion, sweet peppers 17.• fra diavolo with clams, mussels,  
monkfish, spicy tomato sauce 23.

## MUSSELS

• white wine, garlic, basil 16.

• tomato, basil, olive oil 16.

## BRANZINO

• grilled with lemon, olive oil,  
spinach 21.• grilled over sweet peppers,  
onions, clams 20.

## MONKFISH

• with fried potatoes, broccoli  
rabe, roasted shrimp sauce 24.• roasted with sweet peppers,  
artichoke, spicy tomato 23.