

Antipasti

Antipasto Misto	<i>Italian cold cuts, Italian cheeses, marinated vegetables</i>	17.95
Ostriche al forno	<i>baked oysters with spinach, mascarpone and cream</i>	16.95
Cozze in umido	<i>mussels, white wine, lemon, oregano, garlic</i>	15.95
Vongole veraci	<i>Manila clams in a spicy tomato sauce</i>	16.95
Calamari	<i>squid sautéed in a spicy tomato sauce with anchovies</i>	15.95
Caprese di bufala Burata	<i>mozzarella with basil pesto, olives, and tomato</i>	15.95
Polpette di Pecora	<i>4 Lamb Meatballs</i>	12.95

Bruschetta

Salmonaccio	<i>thinly sliced salmon, lemon, capers, stoneground mustard, evoo</i>	17.95
Bruschetta con Porchetta	<i>roasted pork belly with garlic, white wine and rosemary</i>	16.95
Pomodoro	<i>tomatoes, basil, garlic olive oil</i>	12.95
Portobello Mushroom	<i>baked with rosemary, mozzarella cheese, served with pomodoro tomatoes</i>	13.95

Insalata

Salmon Filet Salad		
	<i>grilled salmon served with shaved truffle cheese over tossed greens in a lemon garlic olive oil vinaigrette</i>	25.95
Insalata di Spinaci	<i>spinach, prawns, gorgonzola and hot pancetta vinaigrette</i>	14.95
Portobello Mushroom & Beet	<i>with spring mix, oranges, walnuts, olives, stoneground mustard vinaigrette</i>	12.95
Insalata di Arugula	<i>arugula, oranges, walnuts, orange-lime vinaigrette, shaved parmigiano</i>	6.95 10.95
Insalata di Cesare	<i>romaine, house-made cesare dressing, croutons, shaved parmigiano</i>	6.95 10.95

Pizza

Arugula	<i>with prosciutto, roma tomatoes, and olives</i>	16.95
Limone e rosmarino	<i>rosemary and lemon zest</i>	13.95
Zazzicchia e cipolla	<i>house-made sausage and onion</i>	16.95
Artichoke	<i>with sun dried tomatoes, mushrooms, gorgonzola cream and mozzarella</i>	16.95
Margherita	<i>mozzarella, roma tomatoes, basil, evoo</i>	14.95
Prosciutto	<i>with tomato, mozzarella, salame, soppressata, evoo</i>	17.95

Sides:

Gorgonzola	\$3.95
Salsa Papalina or Marinara for dipping	\$4.95
Extra Virgin Olive Oil and garlic marinade	\$4.95

***consuming under cooked meats, eggs or fish may be harmful to your health

Pasta

Includes house salad and our fresh focaccia

Linguine Scampi al vino <i>jumbo tiger prawns sautéed with olive oil, garlic, white wine & butter</i>	32.95
Linguine alla Gino <i>prawns, spicy cherry tomato sauce, evoo and basil</i>	23.95
Linguine alla Vongole <i>manila clams in a spicy tomato sauce or lemon, garlic, white wine sauce</i>	24.95
Linguine di Mare <i>mussels, clams, calamari, prawns, spinach in a spicy tomato sauce</i>	25.95
Fettuccine alla Carbonara <i>pancetta, onions, egg, and romano</i>	20.95
Fettuccine Bolognese con Polpette di Pecora <i>lamb meatballs over pasta with pork Bolognese sauce</i>	23.95
Tagliatelle con Pecora <i>roasted leg of lamb in a white wine tomato sauce</i>	22.95
Bucatini con Pollo <i>chicken breast, cherry tomatoes, artichokes and creamy tomato sauce</i>	21.95
Bucatini Amatriciana <i>pancetta, onions, spicy tomato sauce</i>	20.95
Rigatoni con Ricotta <i>pancetta, ricotta cheese, parmigiano and black pepper</i>	20.95
Rigatoni al Gorgonzola <i>creamy gorgonzola sauce with walnuts</i>	20.95
Rigatoni Filetto al Barbera <i>braised filet mignon, creamy tomato sauce and parmigiano</i>	27.95
Gnocchi e Zazzicchia <i>house-made ricotta gnocchi, sausage, spicy tomato sauce and mozzarella</i>	21.95
Gnocchi allo Zafferano <i>house-made ricotta gnocchi in a creamy saffron sauce</i>	23.95
Penne alla Norma <i>mozzarella, eggplant, capers, olives, tomato, romano and oregano</i>	20.95
Penne Puttanesca <i>capers, olives, tomato, oregano and anchovies</i>	20.95
Mostaccioli con Zazzicchia <i>penne baked with marinara, cream, mozzarella and sausage</i>	21.95
Cannelloni <i>filled with ground pork, veal and beef, with creamy tomato sauce</i>	20.95
Manicotti <i>filled with ricotta and spinach, with creamy tomato sauce</i>	20.95
Risotto e Gamberi <i>rice tossed with prawns, asparagus, cream, cherry tomatoes, basil pesto</i>	22.95
Risotto Zazzicchia <i>rice tossed with sausage, mushrooms, cherry tomatoes, cream</i>	20.95
Lasagna du Matruma <i>pork bolognese, hard boiled eggs, mushrooms, spinach, peas, cream, mozzarella</i>	23.95

Gluten-free pasta substitution \$5.95 – pasta split charge \$5.95

Carne e Pesce

Includes house salad, pasta with marinara, vegetables and our fresh focaccia

Salmon Filet <i>8oz Salmon Filet with a creamy pesto sauce</i>	29.95
Polenta con Maiale <i>braised baby back ribs in a red wine tomato sauce</i>	26.95
Pollo Parmigiano <i>pan-fried, breaded chicken breast, mozzarella, marinara, cream parmigiano</i>	26.95
Scampi allo Spiedo <i>4 marinated jumbo prawns, wrapped with pancetta, garlic, olive oil, capers</i>	32.95
Filetto al Gorgonzola <i>9oz Filet Mignon, creamy gorgonzola sauce with walnuts</i>	44.95
Medallions of beef <i>filet mignon medallions in a lemon, white wine, garlic sauce with capers</i>	44.95
Cioppino Zafferano <i>mussels, clams, calamari, prawns, salmon in a spicy saffron broth</i>	35.95

Dinner split charge \$7.95 – Sub Veggies \$4.00

20% gratuity will be added to parties of 6 or more

During COVID-19, we ask that you keep your visit to 90 minutes or less when guests are waiting.

Please wear your mask when you are not seated and social distance.

THANK YOU FOR YOUR SUPPORT