

PASTA

PASTA MILLONZI

SAUTÉED SHRIMP | ASPARAGUS | SUN-DRIED TOMATO PESTO
CREAM SAUCE
\$18.95

LASAGNA

FRESH PASTA | MEAT | RICOTTA | PARMESAN | POMODORO
\$16.95

FETTUCCINI BOLOGNESE

STEWED PORK & BEEF | POMODORO
\$17.95

RAVIOLI DEL FUNGO

WILD MUSHROOM RAVIOLI | TRUFFLE CREAM SAUCE | FRESH PEAS
\$17.95

MELENZANE ALLA PARMIGIANA

BREADED EGGPLANT | ITALIAN BREAD CRUMBS | MOZZARELLA
POMODORO
\$15.95

ORECCHIETTE CON RABE

BROCCOLI RABE | SWEET ITALIAN SAUSAGE | WHITE WINE
GARLIC | CHILI FLAKES
\$16.95

SIDES

ALL \$4

PURE DI PATATE

| WHIPPED POTATOES |

POLENTA CROCCANTE

| CRISPY POLENTA CAKE |

PATATINE FRITTE

| HAND CUT FRIES |

VERDURA

| SEASONAL VEGETABLE |

PASTA POMODORO

| PENNE & POMODORO |

DOLCE

TIRAMISU

ESPRESSO SOAKED LADY FINGERS | WHIPPED MASCARPONE CHEESE
\$8.95

BAKLAVA CHEESECAKE

N.Y. CHEESECAKE | PHYLLO DOUGH WRAPPED | WALNUTS
\$7.95

POUND CAKE

HOUSE MADE | CARAMEL | WHIPPED SWEET CREAM
\$6.95

SECONDO

MERLUZZO COTTO

BAKED COD | HERB BREAD CRUMBS | WHITE WINE BUTTER SAUCE
\$17.95

POLLO AL MARSALA

BREADED CHICKEN BREAST | SWEET MUSHROOM MARSALA SAUCE
\$17.95

POLLO PICATTA

BREADED CHICKEN BREAST | CAPERS | LEMON WHITE WINE SAUCE
\$16.95

PARMIGIANO DI POLLO

BREADED CHICKEN BREAST | ITALIAN BREAD CRUMBS | MOZZARELLA
POMODORO
\$16.95

VITELLO AL PARMIGIANO

BREADED VEAL CUTLETS | ITALIAN BREAD CRUMBS | MOZZARELLA
POMODORO
\$18.95

ANGUS BEEF BURGER

TOMATO BACON JAM | SHARP CHEDDAR | ARUGULA | BRIOCHE BUN
\$11.95

BISTECCA

12 OZ N.Y. STRIP | ROSEMARY BUTTER | RED WINE JUS
\$24.95

BISTECCA E FRITTE

SLICED HERB TENDERLOIN | CHIMICHURRI SAUCE | HAND CUT FRIES
\$23.95

BRACIOLA DI MAIALE

GRILLED BONE IN PORK CHOP | MAPLE BOURBON BUTTER
STEWED ESCAROLE | CANNELLINI BEANS
\$22.95

SALMONE

BLISTERED CHERRY TOMATOES | ARUGULA PESTO
SHAVED FENNEL SALAD | BLOOD ORANGE VINAIGRETTE
\$20.95

POLLO WRAP

GRILLED HERB CHICKEN | MIXED GREENS | PLUM TOMATOES
ROASTED RED PEPPERS | PROVOLONE | BASIL AIOLI
\$10.95

| Consumption of raw or under-cooked foods of animal origin
will increase your risk of food borne illness.

Consumers who are vulnerable to food borne illness
should only eat food from animals thoroughly cooked.

It is the consumer's responsibility to notify staff of any
food allergies prior to ordering. |