

FALL

MEATS & CHEESES

We offer imported and domestic salumis and cheeses.
They are changed frequently, please ask your server for details.

MEAT & CHEESE PLATE MKT

Chefs selection of three salumis and three fine cheeses

CHEESE PLATE v

Served with seasonal accompaniments & toasted baguette bread
Three cheese selection 14
Five cheese selection 19

ANTIPASTI

TOMATO BRUSCHETTA 9 v

Fresh & Marinated Tomatoes, Balsamic Reduction, Shaved Parmesan Reggiano, Fresh Basil, Basil Oil

MUSHROOM & PEA ARANCINIS* 9 v

Arborio Rice, Confit Wild Mushrooms, Whole Peas, Parmesan Cheese, Mascarpone Cheese, Panko Breaded, Basil Aioli, Shaved Pecorino Toscana

BAKED WHOLE EGGPLANT 10 v

Baked in the Wood Fire Oven, Black Sea Salt, Extra Virgin Olive Oil, Crushed Red Pepper

MEATBALLS AL FORNO 11

Spicy Pomodoro, Grilled Focaccia

STEAMED PEI MUSSELS* 12

Spicy Tomato Broth, Garlic Crostini

SHRIMP APPETIZER* 14 gf

Jumbo Shrimps wrapped in Prosciutto, Braised Artichoke Hearts, Cherry Tomatoes, Garlic, White Wine Lemon Butter Sauce

FRIED CALAMARI 14

Anchovy-Spicy Pomodoro, Grilled Lemon

BEEF CARPACCIO* 17 gf

Green Peppercorn-Dusted Beef Tenderloin, Fried Capers, Extra Virgin Olive Oil, Shaved Parmesan, Lemon Dressed Arugula Salad

SOUP & SALAD

BRAISED TUSCAN BEAN SOUP 9

White Bean Braised with Carrots, Celery, Pancetta, Crushed Tomatoes, Alla Panna Burrata Cheese, Toasted Baguette

MOZZARELLA CAPRESE SALAD 10 v gf

Vine Ripened Tomatoes, Fresh Mozzarella, Fresh Basil Leaves, Balsamic Reduction, Basil Oil

d.VINO SALAD 10 v gf

Field Greens, Tomato, Cucumber, Pepperoncinis, Mozzarella, Balsamic Vinaigrette

SPINACH SALAD 12

Baby Spinach, Tomatoes, Mushrooms, Onions, Apple Wood Smoked Bacon, Toasted Walnuts, Shaved Pecorino Romano, Red Wine Vinaigrette

CAESAR* 12

Roasted Garlic Dressing, Butter-Toasted Croutons

ARUGULA SALAD 12 v gf

Wild Rocket Arugula, Green Apples, Orange Segments, Shaved Fennel, Feta Cheese, Golden Balsamic Dressing

CHOPPED "ANTIPASTO" SALAD 14 gf

Iceberg, Genoa Salami, Soppressata, Bresola, Marinated Peppers & Olives, Fresh Mozzarella

SIDES

SAUTÉED SPINACH 7 v gf

PARMESAN CRISPY POTATOES 7

BRUSSELS SPROUTS 7 v gf

MARINATED OLIVES 7 v gf

SAUTÉED ASPARAGUS 8 v gf

WOOD-FIRED PIZZA

MARGHERITA 14 v

Tomato Sauce, Fresh Mozzarella

PORK BELLY* 17

Braised Pork Belly, Kale, Smoked Mozzarella, Egg

CRISPY PEPPERONI 16

Crushed Tomatoes, Mozzarella, Pepperoni

CHICKEN & PESTO 17

Grilled Chicken, Basil Pesto Sauce, Mozzarella, Fresh Tomatoes, Caramelized Onions

BURRATA PROSCIUTTO* 17

Burrata Cheese, Tomato, San Daniele Prosciutto, Arugula, Lemon

SPICY SAUSAGE* 17

Spicy Andouille Sausage, Roasted Bell Peppers, Red Onions, Mushrooms, Calabria Peppers

CALZONE* 17

Smoked Mozzarella, Pepperoni, Mushrooms, Tomato Sauce, Ricotta

PASTA & RISOTTO

RISOTTO DEL GIORNO MP

Chef Daily Risotto

CAPELLINI AL SUGO DI POMODORO FRESCO* 17 v

Angel Hair Pasta, Fresh Roma Tomato, Garlic, Fresh Basil, Chili Flake, Extra Virgin Olive Oil

PENNE ALA VODKA 19

Penne Pasta, Applewood Smoked Bacon, Vodka Cream Sauce, Spinach

VEAL RAVIOLI* 19

Wild Mushrooms, Marsala Cream Sauce, Balsamic Glaze Shallots

SPAGHETTI WITH MEATBALLS 19

Veal & Sausage Meatballs, Spicy Pomodoro Sauce

FETTUCINE ALFREDO 20 v

Fresh Egg Pasta, Wild Mushrooms, Spinach, Basil, Parmesan Cream Sauce

GNOCCHI ALA BOLOGNESE 20

Potato Dumplings, Veal & Pork Bolognese, Wild Mushrooms, Fine Herbs

SPAGHETTI CARBONARA* 20

Crispy Bacon, Caramelized Onion, Peas, Egg- Parmesan Cream Sauce
Lemon Zest, Parsley

BUCATINI ALL'MATRICIANA 20

Thick Hollow Pasta, Smoked Pancetta, Onions, Crushed Tomatoes, Pepper Flakes, Oregano, Shaved Pecorino Toscano Cheese

LASAGNA 21

Italian Sausage Ragout, Ricotta, Parmesan, Basil

LINGUINE WITH CLAMS* 22

Manilla Clams, Zucchini, Cherry Tomatoes, Toasted Garlic, White Wine, Chili Peppers

CHICKEN SALTIMBOCCA CANNELLONI 23

Pasta Tubes filled with Roasted Chicken, Spinach, Ricotta, Sage-White Wine Jus, Smoked Mozzarella, Sliced San Daniele Prosciutto

LOBSTER RAVIOLI 24

Lobster, Ricotta & Parmesan Cheese Filling, Shallots & White Wine Cream Sauce,

SPAGHETTI & PENNE & GLUTEN FREE PASTA AVAILABLE, ADD \$5

MAIN COURSES

CHICKEN PICCATA 18

Chicken Scaloppine, Spaghetti Garlic, Olive Oil, Artichokes Lemon Butter, Caper Sauce

ROASTED OCTOPUS 21 gf

Peewee Potatoes, Olives, Cherry Tomatoes, Celery Slivers, Salsa Verde

CHICKEN PARMESAN 22

Panko Breaded, Spaghetti Pomodoro, Basil

ROASTED CHICKEN 22

Marinated Half Chicken, Sage, Thyme, Rosemary, White Wine, Dijon Mustard, Lemon, Brussels Spouts, Spinach, Potatoes, Calabria Pepper Sauce

PORK TENDERLOIN 22 gf

Wrapped in Bacon, Spring Pea Risotto, Wild Mushrooms Marsala Glaze

CODFISH 25 gf

Pan Seared & Roasted in the oven, Eggplant Caponata

SALMON* 26 gf

Pan Sear Scottish Salmon, Brussels Spouts, Roasted Butternut Squash, Arugula, Lemon Butter Sauce & Caper Sauce

LAMB SIRLOIN* 28

Grilled, Marinated with Dijon Mustard & Balsamic, Crispy Gnocchi, Garlic, White Wine, Butter, Parmesan Cheese, Italian Herbs Sauce

RIBEYE* 34

Grilled 12 oz Steak, Cauliflower, Asparagus, Potatoes, Red Wine Reduction, Fried Shallots