



Appetizers

Cioppino **\$28**

Manila clams, halibut, jumbo prawns and scallops with a fennel white wine tomato broth

Prosciutto Scallops - 4 pieces **\$18**

Seared scallops with a chili lime pesto and crisp prosciutto

Sambuca Prawns - 5 pieces **\$18**

Jumbo prawns served with shaved fennel tossed in olive oil and lemon juice

Meatballs - 5 pieces **\$17**

A blend of pork, veal, and beef meatballs and served with our marinara and house focaccia

House Focaccia - 3 Pieces **\$8**

With premium olive oil and balsamic vinegar



Salads

	Small	Large
Caesar Salad * Fresh romaine lettuce tossed in our rich signature dressing, crispy prosciutto wafer, grated parmesan, and house focaccia croutons	\$12	\$15
Roasted Beet and Hazelnut Salad Roasted beets, spinach, arugula and hazelnuts with shaved grana padano parmesan, dressed with an orange vinaigrette	\$12	\$15
Garden Salad Spinach, romaine, and arugula with onions, carrots, tomatoes, goat cheese and candied almonds dressed with our house made honey mustard vinaigrette	\$10	\$13
Gorgonzola Salad Endive, radicchio, gorgonzola and pear in a walnut vinaigrette	\$12	\$15
Add 3 Jumbo Prawns or Grilled Chicken		\$10

*Consuming raw or undercooked meats/eggs may increase your risk of foodborne illness



Pasta

Linguine Pescatore	\$31
Jumbo prawns, scallops and halibut in a choice of sauce Rosso - Marinara, white wine and garlic Bianco - Olive oil, white wine and garlic	
Spaghetti Vongole	\$28
Manila clams, garlic, shallots, and chili flakes in a white wine lemon sauce	
Spaghetti Puttanesca	\$23
Olives, garlic, capers, shallots and anchovies in a marinara sauce	
Spaghetti Carbonara *	\$24
Garlic, shallots and pancetta in a roasted garlic cream sauce	
Spaghetti Aglio e Olio	\$19
Extra virgin olive oil, garlic, parsley and finished with a parmesan crumb	
Linguine Amatriciana	\$22
Pancetta, shallots, arugula and cherry tomatoes in a spicy tomato sauce	
Spaghetti Bolognese	\$25
Slow cooked ragù with pork, veal, and beef	
Spaghetti and Meatballs	\$25
Classic spaghetti and meatballs. Pork, veal, and beef in a marinara sauce	
Linguine Chicken Alfredo	\$25
Pan seared chicken sautéed with a rich roasted garlic alfredo	
Add 3 Jumbo Prawns or Grilled Chicken	\$10

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MANZO & POLLO

Red Wine Braised Short Rib	\$32
Boneless beef short rib slow braised in red wine and herbs, served over fettucine with vegetable ragù	
Veal Marsala	\$32
Tender veal scalloppini sautéed in marsala wine with a carnaroli rice mushroom risotto	
Chicken Parmigiana	\$28
Breaded chicken breast baked with marinara, provolone and parmesan cheeses served atop fettuccini alfredo	

RISOTTI

Autumn Vegetable Risotto	\$21
Carnaroli rice, roasted carrot, celery, onion and fennel, with cherry tomatoes, arugula and spinach	
Seasonal Mushroom Risotto	\$24
Carnaroli rice, a local selection of seasonal mushrooms and garlic with a rich red wine beef broth	
Seafood Risotto	\$31
White wine and butter poached jumbo prawns, scallops and halibut atop black cuttlefish ink carnaroli rice	
Add 3 Jumbo Prawns or Grilled Chicken	\$10

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