



## - ANTIPASTO -

**CALAMARI** SEASONED and FRIED, SERVED with a TRIO of SWEET RED CHILI, SPICY POMODORO, and WARM GINGER BALSAMIC SAUCES...14

**\*CAPESANTE** PANCETTA WRAPPED U-10 SEA SCALLOPS over SAFFRON CELERIAC PUREE with SAUTÉED LEEKS and a BOURBON DEMI-GLACE...18

**SALSICCIA** GRILLED ITALIAN ROPE SAUSAGE with PEPPERS, WHITE WINE and FRESH OREGANO...13

**ROTOLLINI di MELANZANE** BAKED ROLLS of EGGPLANT with RICOTTA...9

**\*BEEF CARPACCIO** THINLY SLICED RAW CERTIFIED ANGUS BEEF TENDERLOIN SERVED with SEA SALT, ARUGULA, BURRATA, and CARAMELIZED SHALLOTS...12

**BAKED CLAMS OREGANATA** CLASSIC BAKED CLAMS STUFFED with GARLIC, HERBS, OREGANO, BREADCRUMBS and PANCETTA...12

**BRUSCHETTA** GOAT CHEESE, SHELTOWEE FARM OYSTER MUSHROOMS, ROASTED RED PEPPER and WHITE TRUFFLE OIL...10

## - INSALATE -

**CAESAR** TRADITIONAL CAESAR DRESSING with GRILLED BABY ROMAINE, PARMESAN REGGIANO and ANCHOVY...8

**DELLA CASA** MIXED GREENS with RED PEPPERS, TOMATOES, ENGLISH CUCUMBERS and GORGONZOLA CHEESE TOSSED in a HOUSE BALSAMIC VINAIGRETTE...8

**INVERNO** GROGANICA FARMS AQUAPONICS LETTUCES, GOAT CHEESE, ROASTED BEETS, RED ONION COMPOTE, MAPLE CANDIED WALNUTS with WARM BACON SHERRY VINAIGRETTE...10

**WEDGE** ICEBERG LETTUCE TOPPED with DRIED CRANBERRIES, TOASTED PECANS and DICED TOMATOES, SERVED with GORGONZOLA DRESSING...9

## - GRANDI PASTE -

**LASAGNA SALSICCIA** BAKED LASAGNA with SAUSAGE, BEEF and RICOTTA...19

**MEZZALUNA** ROASTED PORK BELLY, GORGONZOLA CHEESE and FIG STUFFED HOUSE MADE PASTA with A TARRAGON BROWN BUTTER SAUCE and FENNEL CARROT SLAW...25

**PAPPARDELLE BOSCAIOLA** HOUSE MADE PAPPARDELLE PASTA TOSSED in a MUSHROOM, BACON, and DEMI-GLACE CREAM SAUCE...21

**CAPELLINI DI SORRENTO** CAPELLINI PASTA and ROCK SHRIMP IN A BASIL, GARLIC, WHITE WINE LEMON CREAM...26

**LINGUINI FRUTTI di MARE** "FRUIT OF THE SEA" SHRIMP, SCALLOPS, SEA BASS, SALMON, MUSSELS, and CLAMS in SPICY WHITE WINE TOMATO SAUCE...26

**PENNE BOLOGNESE** PENNE PASTA in a TRADITIONAL ITALIAN MEAT SAUCE...19

**RAVIOLI VODKA** HOUSE MADE RICOTTA RAVIOLI and GREEN PEAS in a CREAMY TOMATO VODKA SAUCE...21

\*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION



- RISOTTO -

**RISOTTO con POLLO** CREAMY PARMESAN RISOTTO *with* GRILLED CHICKEN, ROSEMARY, FONTINA CHEESE, MUSHROOMS *and* CARAMELIZED ONIONS...25

- PIATTO PRINCIPALE -

\***FILETTO di SALMONE** CASHEW ENCRUSTED ISLE OF SKYE SCOTTISH SUSTAINABLE SALMON TOPPED *with* a DIJON MUSTARD *and* WHITE WINE CREAM SERVED *with* GRILLED ASPARAGUS *and* PEPPER COULIS...29

**OSSO BUCO MILANESE** FIVE HOUR SLOW BRAISED VEAL SHANK *over* SAFFRON RISOTTO *with* ROSEMARY...38

**ROASTED DUCK** HALF ROASTED CRISPY DUCK SERVED *with* BABY SPINACH *and* ROASTED POTATOES, TOPPED *with* an ITALIAN AGRO DOLCE SAUCE *with* GOLDEN RAISINS *and* TOASTED ALMONDS...28

**BRAISED SHORT RIB** CERTIFIED ANGUS BEEF SHORT RIB BRAISED *in* WHITE WINE, VINEGAR, PEPPERS, CITRUS *and* VEAL STOCK...30

**SALTIMBOCCA** SAUTÉED *with* PROSCIUTTO, SAGE, *and* MOZZARELLA *in* a WHITE WINE BUTTER SAUCE  
VITELLO...29 POLLO...23

**MARSALA** SAUTÉED *in* a SWEET FLORIO MARSALA SAUCE *with* SHELLOWEE FARM SHIITAKE MUSHROOMS  
VITELLO...29 POLLO...23

**LIMONE** SAUTÉED *in* WHITE WINE LEMON SAUCE *with* CAPERS  
VITELLO...29 POLLO...23

**PARMIGIANA** LIGHTLY BREADED *and* TOPPED *with* TOMATO SAUCE *and* MOZZARELLA SERVED *with* PASTA MARINARA  
VITELLO...29 POLLO...23

- BISTECCA -

**BISTECCA ALLA COSTOLA-OCCHIO** 14OZ CERTIFIED ANGUS BEEF RIBEYE FINISHED *with* ROSEMARY, FRESH SQUEEZED LEMON, COMPOUND BUTTER *and* SEA SALT...38

**BISTECCA CON BOURBON** 14OZ CERTIFIED ANGUS BEEF N.Y. STRIP STEAK FINISHED *with* a BOURBON BALSAMIC GLAZE *and* GRILLED SCALLIONS...34

**FILLETTI DI MANZO PIZZAIOLA** 8OZ CENTER CUT CERTIFIED ANGUS BEEF TENDERLOIN FINISHED *with* BURRATA CHEESE, OLIVE PEPPER RELISH *and* a ROASTED TOMATO VINAIGRETTE...44

SPLIT CHARGE: ENTRÉE \$4 SALAD \$2

**EXECUTIVE CHEF JOSHUA D. MOORE**  
**SOUS CHEF SETH CUNNINGHAM**

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