

- ANTIPASTO -

CALAMARI SEASONED *and* FRIED, SERVED *with* a TRIO of SWEET RED CHILI, CITRUS ROASTED GARLIC, *and* PEPPERONCINI AIOLI 13

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

ROTOLLINI di MELANZANE BAKED ROLLS of EGGPLANT *with* RICOTTA *and* MARINARA 10

***BEEF CARPACCIO** THINLY SLICED RAW CERTIFIED ANGUS BEEF TENDERLOIN SERVED *with* SEA SALT, ARUGULA, BURRATA, *and* CARAMELIZED SHALLOT 10

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

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

- INSALATE -

CAESAR TRADITIONAL CAESAR DRESSING *with* GRILLED BABY ROMAINE, PARMESAN REGGIANO *and* ANCHOVY 9

DELLA CASA MIXED GREENS *with* RED PEPPERS, TOMATO, ENGLISH CUCUMBER, GORGONZOLA CHEESE *with* HOUSE BALSAMIC VINAIGRETTE 8

AUTUNNO GROGANICA FARMS AQUAPONIC LETTUCE, GOAT CHEESE, SHAVED FENNEL, GRILLED APPLES, SPICY SALAMI *and* TOASTED WALNUTS *with* STONE GROUND MUSTARD *and* WHITE BALSAMIC VINAIGRETTE 10

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

- GRANDI PASTE -

LUMACHE CARCERATA HOUSEMADE LUMACHE PASTA *with* a SAUSAGE, TOMATO, CREAM, BASIL *and* PARMESAN REGGIANO SAUCE 23

CARBONARA IN UN VASO HOUSEMADE BUCATINI PASTA *with* STONE CROSS FARM GUANCIALE, PECORINO CHEESE, CRACKED BLACK PEPPER *and* EGG YOLK FINISHED TABLESIDE IN A GLASS JAR 24

MALFALDE BIANCA BOLOGNESE HOUSEMADE MALFALDE PASTA *with* CERTIFIED ANGUS BEEF, TOASTED PINE NUTS, MIRE POIX, PARMESAN *and* WHITE WINE 23

LASAGNA SALSICCIA BAKED LASAGNA *with* SAUSAGE, BEEF *and* RICOTTA 20

PAPPARDELLE BOSCAIOLA HOUSEMADE PAPPARDELLE PASTA TOSSED *with* MUSHROOMS, BACON, *and* DEMI-GLACE CREAM SAUCE 23

CAPELLINI DI SORRENTO CAPELLINI PASTA *and* SHRIMP *in* a BASIL, GARLIC, WHITE WINE LEMON CREAM SAUCE 28

LINGUINI FRUTTI di MARE "FRUIT OF THE SEA" SHRIMP, SCALLOPS, SEA BASS, SALMON, MUSSELS, *and* CLAMS *in* a SPICY WHITE WINE TOMATO SAUCE 28

GEMELLI BOLOGNESE HOUSEMADE GEMELLI PASTA *in* a TRADITIONAL ITALIAN MEAT SAUCE *with* RED WINE *and* TOMATOES 23

RAVIOLI VODKA HOUSEMADE RICOTTA RAVIOLI *and* GREEN PEAS *in* a CREAMY TOMATO VODKA SAUCE 22

- RISOTTO -

RISOTTO di MAIALE CREAMY PARMESAN RISOTTO *with* STONE CROSS FARM PORK BELLY, SCALLIONS, GORGONZOLA CHEESE, FENNEL POLLEN, ROASTED TOMATO RELISH *and* AGED BALSAMIC 26

- PIATTO PRINCIPALE -

***FILETTO di SALMONE** CAST IRON SEARED ISLE OF SKYE SCOTTISH SUSTAINABLE SALMON TOPPED *with* SAUTÉED CABBAGE *and* ROASTED PEPPERS, SERVED *over* HOUSEMADE SQUID INK SPAGHETTI ALLA CHITARRA *in an* AGLIO e OLIO SAUCE *with* GREEN PEAS *and* SHELLOWEE FARM MUSHROOMS 32

OSSO BUCO MILANESE SLOW COOKED VEAL SHANK *in* RED WINE *with* MIRE POIX SERVED *over* SAFFRON RISOTTO *with* ROSEMARY 42

ROASTED DUCK CRISPY ROASTED HALF DUCK SERVED *with* BABY SPINACH *and* ROASTED POTATOES, TOPPED *with an* ITALIAN AGRO DOLCE SAUCE *with* GOLDEN RAISINS *and* TOASTED ALMONDS 30

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

SALTIMBOCCA SAUTÉED *with* PROSCIUTTO, SAGE, *and* MOZZARELLA *in a* WHITE WINE BUTTER SAUCE
VITELLO 32 POLLO 25

MARSALA SAUTÉED *in a* SWEET MARSALA SAUCE *with* SHELLOWEE FARM SHIITAKE MUSHROOMS
VITELLO 32 POLLO 25

LIMONE SAUTÉED *in* WHITE WINE LEMON SAUCE *with* CAPERS
VITELLO 32 POLLO 25

PARMIGIANA LIGHTLY BREADED *and* TOPPED *with* TOMATO SAUCE *and* MOZZARELLA SERVED *with* PASTA MARINARA
VITELLO 32 POLLO 25

- BISTECCA -

BISTECCA ALLA COSTOLA-OCCHIO 14OZ CERTIFIED ANGUS BEEF RIBEYE FINISHED *with* ROSEMARY GORGONZOLA COMPOUND BUTTER *and* TOBACCO ONIONS 42

BISTECCA CON BOURBON 14OZ CERTIFIED ANGUS BEEF N.Y. STRIP STEAK FINISHED *with a* MAKER'S MARK BOURBON BALSAMIC GLAZE *and* GRILLED SCALLIONS 38

FILLETTI DI MANZO 8OZ CENTER CUT CERTIFIED ANGUS BEEF TENDERLOIN FINISHED *with* PARMESAN REGGIANO CHEESE, SHAVED PROSCIUTTO *and a* BLACK TRUFFLE RED WINE DEMI REDUCTION 46

SPLIT CHARGE: ENTRÉE \$6 SALAD \$2

EXECUTIVE CHEF JOSHUA D. MOORE
SOUS CHEF SETH CUNNINGHAM