



antipasti

Bruschetta	5
Tomato, basil, garlic and fresh mozzarella	
Crostini del Giorno	5
Grilled garlic toast of the day	
Salsiccia con Ceci Funghi	7
Roasted home made sausage with chic peas, wild mushrooms, truffle crema	
Carpaccio di Manzo	8
Thinly sliced raw beef sirloin with basil pesto potato salad, shaved parmesan and extra virgin olive oil	
Calamari Fritti	8
Fried squid with marinara and lemon wedge	
Calamari Grigliati	8
Grilled calamari, fresh tomato, roasted peppers and lemon-oregano dressing	
Polipo con Peperonata e Rucola	7
Grilled marinated baby octopus with roasted red peppers, capers and arugla	
Lenticchie e Spinaci con Olive e Caprino	7
Warm lentils with spinach, black olives, goat cheese and sun dried tomato dressing	

insalate

Insalata Cesare	5
Romaine hearts with herbed croutons, marinated tomatoes, and creamy caesar dressing	
Insalata Figlia	6
Mixed field greens with roasted asparagus, marinated tomatoes, cucumbers, toasted cauliflower, parmigiano and marsala dressing	
Prosciutto e Rucola	6
Thin slices of Prosciutto di Parma, arugla, roasted peppers and lemon dressing	
Asparagus Salad	6
Asparagus with lemon dressing, blue cheese, tomato, and Shaved prosciutto	
Caprese Salad	7
Slices of fresh mozzarella, tomato, roasted red peppers, fresh basil and extra virgin olive oil	
Insalata della Casa	5
Mixed baby field greens with fresh tomato, cucumber, hearts of palm and balsamic dressing	
Insalata di Salmone con Rucola	7
House cured salmon on crispy flat bread, arugula, cherry tomatoes and herbed marscapone	

pizze

Margherita	8
Homemade mozzarella, fresh basil, plum tomato sauce	
Toscana	9
Sausage, Prosciutto, wild mushrooms, truffle oil	
Genovese	8
Basil pesto, roasted cherry tomatoes, provolone, arugula	
Verdure	8
Sun dried tomato pesto, oven roasted vegetables, mozzarella	
Pizza del Giorno	8
Chefs seasonal pizza of the day	

contorni

Patate al Forno	3
Oven roasted potatoes with mixed herbs and olive oil	
Spinaci Satati	3
Sautéed spinach with garlic and oil	
Funghetti Trifolati	3
Sautéed wild mushrooms with roasted garlic, mixed herbs and truffle oil	
Escarole con Fagioli	3
Sautéed escarole with white beans, tomatoes and garlic	
Patate di Pure	3
Garlic and Parmesan whipped potatoes	

18% gratuity for parties of six or more

paste

Penne con Melanzane e Ricotta Salata	12
Pasta tubes with roasted eggplant, spicy tomato basil sauce, fresh basil and toasted ricotta salata	
Cavatelli al Gorgonzola con Salsiccia e Pomodorino	14
Handmade finger pasta with homemade ground sausage, toasted walnuts, sun dried tomatoes, and gorgonzola cream sauce	
Trofiette Integrali con Pollo e Broccolini	12
Whole wheat hand made pasta with grilled chicken, broccoli, basil, and tomato basil sauce	
Linguini alla Pescatore	15
Shrimp, scallops, mussels, calamari and capers sautéed in a roasted cherry tomato sauce	
Penne con Tonno e Peperonata	14
Pasta sautéed with roasted red peppers, spinach, olive oil marinated tuna, and spicy tomato marinara sauce	
Ravioli alla Pomodoro	13
Ricotta cheese filled ravioli with fresh basil, and tomato basil sauce	
Orecchiette alla Caprese	12
Little ear shaped pasta with fresh mozzarella, basil, tomatoes, and ground garden tomato sauce	
Risotto del Giorno	MP
Arborio rice prepared seasonally	

piatti classici

Pollo alla Parmigiana	14
Baked chicken breast coated with Italian breadcrumbs, topped with pomodoro sauce and melted mozzarella cheese	
Parmigiana di Melanzane	13
Baked eggplant lightly breaded in Italian breadcrumbs, topped with pomodoro sauce and melted mozzarella	
Parmigiana del Giorno	MP
Chefs seasonally inspired dish of the day	
Lasagna con Carne	14
Layered home made pasta with meat sauce, béchamel, mozzarella, ricotta and parmesan cheese	
Lasagna con Verdure	13
Layered home made herb pasta with roasted vegetables, pomodoro sauce, ricotta, mozzarella, and parmesan cheese	

secondi

Tagliata al Marsala	18
Grilled New York strip steak with crispy smoked mozzarella, roasted wild mushrooms, mashed potatoes and marsala glaze	
Costoletta di Maiale dell'Artigiano	16
Grilled pork chops with escarole, white beans, mixed herbs, pancetta, fresh tomatoes and garlic white wine sauce	
Saltimbocca di Vitello	19
Sautéed veal scallopini with prosciutto, fresh mozzarella, sage, garlic whipped potatoes and lemon white wine sauce	
Ossobucco alla Milanese	21
Braised veal shank with saffron risotto, peas and natural juices	
Pollo Arrosto alla Putanesca	17
Oven roasted half chicken with black olives, capers, fresh herbs, roasted cherry tomato sauce and roasted potatoes	
Pollo Picatta	15
Sautéed chicken breasts with onions, capers, spinach, roasted potatoes, and lemon garlic white wine sauce	
Pesce Bianco Acqua Pazza	16
Roasted white fish with caponata vegetables and spicy cherry tomato sauce	
Salmone alla Balsamico	18
Grilled salmon with roasted shallots, escarole, fresh tomato, herbed cous cous and citrus-balsamic brown butter	
Pesce del Giorno	MP
Chefs seasonally inspired catch of the day	

have your next party here....
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featured wines

by the glass...

PROSECCO Canaletto, Veneto, NV	\$7
MOSCATO d' ASTI Bricco Riella, Veneto 2008 *	\$7
PINOT GRIGIO La Fiera, Veneto 2009	\$5
Villa Antinori "Bianco," 2006 (Trebiano / Chardonnay / Pinot Grigio / Malvasia)	\$8
CHARDONNAY Colterenzio, Alto-Adige 2008	\$7
CHIANTI Picini, Tuscany 2007	\$6
CHIANTI CLASSICO Le Miccine, Tuscany 2007	\$8
PINOT NOIR Canaletto, Veneto 2008	\$6
Carpineto "Dogajolo," Tuscany 2008 (Sangiovese-Cabernet)	\$8

* sweet styles

whites by the bottle...

PINOT GRIGIO La Fiera, Veneto 2009	\$23
PINOT GRIGIO Rocca, Tre Venezie 2009	\$26
PINOT BIANCO Lageder, Tre Venezie 2008	\$35
SOAVE La Cappuccina, Veneto 2008	\$30
ORVIETO Bigi, Umbria 2009	\$28
GAVI Batasiolo, Piedmonte 2008	\$32
SAUVIGNON BLANC La Cappuccina, Tre Venezie 2009	\$34
VERMENTINO La Doga, Tuscany, 2009	\$32
CHARDONNAY Colterenzio, Alto-Adige 2008	\$37
Villa Antinori "Bianco," 2006 (Trebiano / Chardonnay / Pinot Grigio / Malvasia)	\$36
Corte Alla Flora Giuggiolo "Bianco" 2009 (Chardonnay, Sauvignon Blanc & Incrozio Manzoni)	\$28
FALANGHINA Tenuta Ponte, 2009	\$38

reds by the bottle...

SANGIOVESE Carparzo, Tuscany 2008	\$32
CHIANTI Picini, Tuscany 2007	\$29
CHIANTI CLASSICO Le Miccine, Tuscany 2007	\$36
PINOT NOIR Canaletto, Veneto 2008	\$27
PINOT NERO Nobili del Borgo, Tre Venezie 2008	\$23
DOLCETTO Poderi Elia, Piedmonte 2006	\$28
MONTEPULCIANO D' ABBRUZZO La Fiera, Abruzzo 2008	\$23
ROSSO DI MONTALCINO La Bracesca, Tuscany 2008	\$35
BARBERA D' ASTI Blina, Piedmonte 2008	\$32
Carpineto "Dogajolo," Tuscany 2008 (Sangiovese-Cabernet)	\$34
Coltibuono "Cancelli", Tuscany 2008 (Sangiovese-Syrah)	\$32
PRIMITIVO Castello Monaci, Puglia 2008	\$32
NERO D' AVOLA Rapitala "Campo Reale", Sicily 2008	\$30
AGLIANICO Iovine, Campagna 2008	\$31
Tormaresca "Neprica", Puglia 2008 (Negro Amaro-Primitivo-Cabernet)	\$30
NEGROAMARO Li Veli "Passamante", Puglia 2007	\$30
RIPASSA DELLA VALPOLICELLA Villalta, Veneto 2007	\$33
MERLOT Villa Pozzi, Sicily 2006	\$26
CABERNET Tenuta St. Antonio, Veneto 2007	\$34

