

Antipasti

"THE BEST APPETIZER IN THE KNOWN UNIVERSE IS A PIZZA" CHEF J. ADAMS, 1990

FRESH BAKED FOCACCIA,
Served with Extra Virgin Olive Oil & Balsamic 4
+ Make It Garlic Focaccia Bread \$2

OLIVI MARINATI, Fennel, Celery, Mint Marinated 8

POLPETTE, Duck! Turkey & Beef Meatballs,
Braised Mixed Mushrooms and Sweet Onions 17

CALAMARI, Crispy Calamari, Zucchini, Capers,
Calabrese Chili Aioli 19

MELANZANE ALLA PALMIGIANA, Grilled Eggplant,
Mozzarella, Tomato Compote 15

GRILLED OCTOPUS, Smoked Celeriac Puree, Crispy Fingerling
Potatoes, Pickled Romaine 20

CRISPY WILD RED SHRIMP, Marsala Glaze, Creamy Polenta,
Calabrese Chili 18

"GIALLO ASSE"

Meats & Cheeses Board, Prosciutto,
Soppressata, Cacciatorini, Asiago, Robiola,
Homemade Fig-Port Wine Jam,
Marinated Olives 36

Insalate

CAESAR, Romaine Hearts,
Focaccia Breadcrumbs, Grana 14
+Add Anchovies Salted or White \$2

INSALATA DI ZUCCA, Roasted Squash,
Baby Spinach and Radicchio, Goat
Cheese Crumbles, Honey-Thyme
Vinaigrette, Toasted Pecans 14

VERDE ROSSO, Shaved Brussels Sprouts,
Baby Kale, Pickled Red Beets, Beet
Vinaigrette, Ricotta Salata Cheese 14

Primi

All Other Pastas Made Right Smack in Front from Certified Italian Organic Non-GMO Flour
Imported Gluten-Free Italian Pasta Available

SPAGHETTI, Tomatoes, Garlic, Basil, "Heart & Soul" 17/22
+ Add Three Meatballs \$9

GNOCCHI, Potato Dumplings, Gorgonzola Cream, Speck 23/28

AGNOLOTTI, BGE Roasted Duck and Fontina Filled.
Brown Butter, Sage, Pecans 24/29

TAGLIATELLE, Lobster, Zucchini, Saffron Tomato Brodo,
Wild Mushrooms, Chili 28/38

FRUTTI DI MARE, Squid Ink Spaghetti, Shrimp, Mussels,
Calamari, Spicy Marinara, Shaved Garlic 25/30

LASAGNA MATTIA, "Crazy Lasagna", Braised Beef
Short Rib, Garlic & Rosemary Jus 25/29

FARFALLE, Traditional Veal and Pork Bolognese 23/28

TORTELLI, Butternut Squash, Ricotta & Grana Filled.
Brown Butter, Thyme, Trumpet Mushrooms 22/27

RISOTTO DELLA SETTIMANA
This Weeks Risotto Offering

Secondi

ROASTED CHICKEN, Brick Seared Half Chicken, Whipped Parmesan +
Truffle Butter Potatoes, Garlic Broccolini, Buttery Fowl Jus 28

LA PARMIGIANA, Pan Fried with Garlic & Rosemary,
Roasted Tomatoes, Mozzarella
Pounded Chicken Breast, or Veal Chop, 32/49
+ Add Side of Spaghetti & Red Sauce 10

SCALOPPINA, Pounded Chicken Breast or Veal Tenderloin, "Picatta
Style" Lemon, Capers, White Wine 28/ 39
+ Add Side of Spaghetti "Picatta Style" 10

SALMON, Short Smoked, Parsnip Puree,
Oyster Mushrooms, Sweet Potato Gnocchi,
Cippolini Onions 32

BRANZINO, Artichokes, Yukon Gold Potatoes,
Sundried Tomatoes, Kalamata Olives,
Buttery White Wine Basil Sauce 33

WHOLE MARKET FISH, Capers,
Lemon, Extra Virgin Olive Oil MKT.

Contorni

CAVOLETTI DI BRUXELLES, Crispy Brussels Sprouts, Balsamic Glaze, Sweet Pepper Aioli 12

SPINACCI ALLA PANNA, Creamed Roasted Garlic Spinach, Grana Breadcrumbs 13

ASPARAGI, Salt and Garlic Grilled Asparagus, Shaved Grana 12

PASTA PICOLA, Side of Spaghetti or Fettuccine Pasta, Choice of Marinara or Alfredo Sauce 10

PATATE AL TARTUFO, Whipped Parmesan + Truffle Butter Potatoes 12