



Antipasti

IL PANE

House Made Focaccia, Olive Oil, Balsamico 5,
Garlic Style 7

GAMBERI ROSSI

Wild Red Shrimp, Citrus Emulsion,
Arugula, Local Field Peas & Corn 19

POLIPO AI FERRI

Grilled Atlantic Octopus, Olive Oil Potatoes,
Pickled Red Onion, Olive Vinaigrette 20

MELANZANE ALLA PALMIGIANA

Grilled Eggplant, Fresh Mozzarella, IG Marinara 15

FRITTURA DI CALAMARI

Crispy Calamari, Lemon, Zucchini,
Calabrese Remoulade 18

POLPETTE

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

INSALATA AUTUNNALE

Mixed Green Lettuces, Arugula, Green
Apple, Toasted Walnut,
Cranberries, Goat Cheese, Apple Honey
Vinaigrette 14

Insalata

CESARE

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

CAPRESE

Heirloom Tomatoes, IG Fresh
Mozzarella, Basil, Aged Balsamic,
Extra Virgin Olive Oil 16

SPAGHETTI

Tomatoes, Garlic, Basil, "Heart & Soul" 21
+ Add Meatballs \$9

Primi

FRUTTI DI MARE

Squid Ink Spaghetti, Shrimp, Mussels,
Calamari, Spicy Marinara, Shaved Garlic 32

GNOCCHI DI PATATE

Gorgonzola Cream, Crispy Speck 28

LASAGNA MATTA

"Crazy Lasagna", Braised Beef
Short Rib, Garlic & Rosemary Jus 29

AGNOLOTTI

BGE Roasted Duck and Fontina Filled,
Brown Butter, Sage, Pecans 29

PAPPARDELLE

Traditional Veal and Pork Bolognese 28

GARGANELLI

IG Italian Sausage, Broccolini, Calabrese Chili,
Blistered Tomatoes, EVOO, Garlic 27

TORTELLI

Ricotta, Fava Bean Filled, Butter, White Wine
Melted Heirloom Tomatoes, Marjoram 27

Risotto Della Settimana

This Weeks Risotto Offering

POLLO AL MATTONE

Brick Roasted Half Chicken,
Whipped Root Vegetables, Broccolini 29

Secondi

ZUPPA DI MARE ALLA LUCIA

Red Snapper, Clams, Mussels, Wild Red Shrimp,
Sweet Onion, Garlic, Marjoram, Colatura,
Tomato Broth, Grilled Focaccia 39

LA PARMIGIANA

Garlic And Rosemary Pan Fried, Roasted Tomatoes,
Mozzarella, Marinara
"Bell & Evans" Pounded Chicken 29
14oz "Catelli Brothers" Pounded Bone-In Veal Chop 49

SALMONE

Cold Smoked, Grilled, Vidalia &
English Pea Purée, Roasted Golden Beets,
Morel Mushrooms 29

SCALOPPINA

"Picatta Style" Lemon, Capers, White Wine or
"Marsala Style" Mushrooms, Fowl Jus,
Herb Roasted Yukon Potatoes
Chicken 29
Veal Tenderloin 41

PESCE INTERO

Grilled Whole Fish, Capers, Lemon,
Extra Virgin Olive Oil Mkt

Contorni

CAVOLETTI DI BRUXELLES, Crispy Brussels Sprouts and Shallots, White Balsamic Glaze 10

PATATE ARROSTITE, Garlic & Herb Roasted Yukon Potatoes 10

ASPARAGI, Salt and Garlic Grilled Asparagus, Shaved Grana 12

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

Our culinary team is glad to accommodate any dietary restrictions, please inform your server.
We reserve the right to add twenty percent gratuity to parties of six or more guests and to refuse service to anyone.
consuming undercooked meats, poultry, seafood, shellfish, or eggs increases risk of food borne illness