



APERTIF/COCKTAILS

Limoncello · 8 Red Sangria · 6 Benny Wu · 8 Spring Break Forever · 9
Seasonal · 9 Rosé Sangria · 6 Brooklyn · 9

APERTIVO/SNACKS

Olives · 5
Arancini Telefono · 7
Fried Ravioli · 10
Burrata, Blistered Tomatoes, Garlic Crostini · 14
Fritto Misto, Marinara & Aioli · 12
*Carpaccio, Arugula, Horseradish, Parmesan · 8
Baked Feta & Spicy Marinara, Garlic Crostini · 9

ANTIPASTI/MEAT & CHEESE · *Three Selections · 14/Five Selections · 21*

Cheese - Saint-Andre | Taleggio | Gorgonzola | Seasonal | Ubriaco del Piave
Salumi - Chef Selection | Bresaola | Sopressata | Peperoni | Prosciutto di Parma

INSALATA/GARDEN

Café Salad · 6
Caesar Salad, Anchovy & Parmesan · 6
Arugula, Ricotta Salata, Aged Balsamic · 9
Soup · 5

PASTA/GRAINS

Orecchiette & Bolognese · 15
Rigatoni al'Arrabbiata & Sausage · 14
Mushroom Ravioli · 18
Spring Pea Risotto & Sea Scallops · 19
Baked Penne & 4 Cheeses · 14
Ricotta Cavatelli, Spring Vegetables, Bacon & Grana Padano · 17
Tagliatelle, Shrimp, Tomato Vodka Sauce · 19
Lasagna Bolognese, Spinach Pasta · 16

SECONDI/MAIN PLATES *each served with one side*

*Grilled New Zealand Lamb Rack, Sicilian Mint Pesto · 32
Faroe Island Salmon, Panzanella · 20
Chicken Picatta · 14
Chicken Marsala · 16
Pork Scallopini, Capers & Butter · 17
Simply Grilled Fish · MP
Dry Aged Simpson Farms Meatballs & Sunday Sauce · 16
*Grilled 8oz Beef Filet, Roasted Garlic · 34

CONTORNI/SIDES *each side · 5/large · 10*

Spaghetti/Marinara	Polenta/Pecorino	Asparagus/Grana Padano/Balsamic
Roasted Broccoli/Garlic/Parmesan	Spaghetti Squash	Sugar Snap Peas/Spring Onion

**Consuming raw or undercooked meats may increase your risk of foodborne illness.*

