

antipasti & salads

SOUP composed daily	\$6	
ANTIPASTO FOR THE TABLE cured meat, marinated artichokes, eggplant caponata, farm stand peppers, mozzarella bocconcini & risotto fritters	\$18	TENDER LETTUCE, radishes, carrots, crumbled croutons & white balsamic \$7
ITALIAN STYLE CHEESES FOR THE TABLE Vivace Bambino, Gore-Dawn-Zola, Timberdoodle & Parmigiano Reggiano	\$14	BOSTON BIBB SALAD red onions, cucumber, sun dried tomatoes, pine nuts, gorgonzola & lemon vinaigrette \$8
FRIED CALAMARI lemon caper aioli & spicy tomato sauce	\$11	CAESAR SALAD romaine, radicchio, garlic croutons & Parmigiano Reggiano \$7
PROSCIUTTO DI PARMA black truffle artichoke tapenade & grissini	\$10	WARM PISTACHIO CRUSTED GOAT CHEESE local apples, frisée salad & cider vinaigrette \$8
CALDO CAPRESE oven roasted Kumato tomatoes, buffalo milk mozzarella & garlic breadcrumbs	\$9	ITALIAN CHEF SALAD salumi, hardboiled egg, chic peas, house greens, caciocavalla cheese, sunflower seeds & red wine vinaigrette \$9
CHARRED BRUSSEL SPROUTS pancetta, local honey & Marcona almonds	\$8	RED GRAPE, ROSEMARY, CARMELIZED ONIONS GOAT CHEESE FLATBREAD for the table \$6
VEAL & RICOTTA MEATBALLS crostini, pomodoro & parmesan	\$9	

Pasta

WHOLE WHEAT & GLUTEN FREE PASTA AVAILABLE UPON REQ

HOUSEMADE RAVIOLI VERDE creamy sage butter & pumpkin seeds		\$17
PENNE WITH OAK GRILLED CHICKEN capers, olives, plum tomatoes & Grana Padano		\$14
PENNE ALLA VODKA sun dried tomatoes, basil, cream & Grana Padano	\$13	add chicken \$14 add shrimp \$15
WOOD OVEN BAKED RIGATONI Italian sausage, peas, plum tomatoes, cream & mozzarella		\$15
HOUSEMADE TAGLIATELLE ragu of braised duck leg, plum tomato, orange, green olives & bitter chocolate		\$17
CAVATELLI ALA PUGLIESE Italian sausage, broccoli rabe, chick peas, plum tomato & ricotta salata		\$16
SPAGHETTI CLEMENTE shrimp, escarole, pancetta, plum tomato, EVO, & pine nuts		\$15
"MY MOM'S" SPAGHETTI CARBONARA pancetta, peas, soft onions, cracked pepper & Pecorino Romano		\$14
RUSTICHELLA RIGATONI BOLOGNESE classic meat sauce, fresh ricotta & grated nutmeg		\$13
ORECCHIETTE jumbo shrimp, Tuscan cauliflower, red onion & garlic crumbs		\$17

artisanal pizzas

SICILIAN FISHERMAN'S PIE fried calamari, shrimp, cherry peppers, capers, red onions, San Marsano tomatoes & mozzarella	\$18	MEATBALL PIE smoked mozzarella, fresh oregano San Marsano tomatoes & caramelized onions \$16
MARGHERITA San Marzano tomatoes, fresh mozzarella & basil Add Smoked Prosciutto	\$14	FIG PIE Fresh mozzarella, gorgonzola, rosemary, Smoked Prosciutto & arugula salad \$15
BIANCO roasted garlic, fresh ricotta, goat cheese, red onion, truffle honey & pistachio	\$15	WILD MUSHROOM Fresh mozzarella, Romano, Fontina, basil & truffle oil Add Cage Free Egg \$1 \$15
SHRIMP fresh mozzarella, artichokes, leeks, plum tomatoes, arugula salad & shaved Grana	\$16	ARUGULA fresh mozzarella, plum tomatoes, caramelized onions, arugula salad \$15
ITALIAN SAUSAGE broccoli rabe, ricotta, mozzarella & roasted garlic	\$16	GRILLED CHICKEN Fresh mozzarella, pancetta, roasted peppers, pine nuts & basil pesto \$15
PEPPERONI San Marzano tomatoes, fresh mozzarella, Romano, red onion & oregano	\$15	PINEAPPLE PIE Prosciutto, San Marsano tomatoes & fresh chilies \$16

main plates & sandwiches

GRILLED PRAWNS Romesco sauce, green beans & toasted Marcona almonds	\$16
MUSTARD BBQ GLAZED SALMON French green beans, Italian lentils & beet caviar	\$16
SKIRT STEAK SALAD tomatoes, portabella mushrooms, roasted peppers, grilled onions, gorgonzola & white balsamic vinaigrette	\$16
MIXED LETTUCE WITH GRILLED CHICKEN tomatoes, mozzarella, olives, green beans, polenta croutons & balsamic vinaigrette	\$14
CHICKEN PARMIGIANA fresh mozzarella, pomodoro sauce & house greens	\$14
GRILLED LOBSTER & CHEESE SANDWICH *AS SEEN ON THE OPRAH SHOW* chunked lobster, havarti & onion rings	\$16
GRILLED SWORDFISH PANINI basil pesto & roasted peppers on ciabatta	\$16
HOUSEMADE TUNA MELT provolone cheese, tomatoes on a ciabatta roll	\$9
HOT COPPA fried eggplant, cherry peppers & provolone	\$10
TURKEY BLT Apple wood smoked bacon, tomato, arugula & garlic aioli on foccacia	\$12
BRICCO BURGER caramelized onions, gorgonzola, brioche bun & house cut fries	\$11