

DINNER MENU

STARTERS

- MEATBALLS - san marzano tomato sauce, ricotta salata cheese - 12 (*one more +3*)
MUSSELS - steamed with white wine, lemon, garlic, mint, grilled ciabatta bread - 15
PROSCIUTTO & PEAR - burrata cheese, toasted pecans, arugula, saba - 13
MARKET SOUP - chef's seasonal selection - 8
FRIED CALAMARI - rosemary, two dipping sauces: lemon aioli and tomato caper olive - 14

SALADS

- HOUSE - arugula, cherry tomatoes, grana padano cheese, lemon vinaigrette - 9
CAESAR - chopped romaine lettuce, torn croutons, parmesan pepper cracker - 9
ROASTED BEET - goat cheese, orange, apple, walnuts, sherry vinaigrette - 12
CAPRESE - heirloom tomatoes, burrata cheese, basil, balsamic fig vinaigrette - 12
CHOP - roasted tomato, olive, garbanzo, red onion, salami, ricotta salata, oregano vinaigrette - 11

PIZZA

- MARGHERITA - san marzano tomato sauce, mozzarella, basil - 13
PROSCIUTTO - smoked mozzarella, roasted tomatoes, arugula - 15
SAUSAGE MUSHROOM - san marzano tomato sauce, mozzarella, basil - 14
PEPPERONI - mozzarella, black olives, san marzano tomato sauce, basil - 14

PASTA

- SEAFOOD ROSSO - angel hair, shrimp, calamari, mussels, bacon, tomato sauce - 21
CHICKEN PENNE - roasted garlic parmesan cream, mushrooms, tomato, broccolini - 17
BOLOGNESE - rigatoni pasta, short rib bolognese, pancetta, grana padano cheese - 19
CANNELLONI - veal, pork and tomato ragu, bechamel, parmesan - 18
SAUSAGE PESTO - casarecce pasta, kale, red peppers, parmigiano, pine nuts - 16
MARE - lemon-parsley tagliatelle, shrimp, calamari, mussels, lemon, garlic - 21
POMODORO - spaghetti, san marzano tomato sauce, grana padano cheese, basil - 14
add italian sausage - 6 or meatballs - 8

gluten free pasta available



ITALIAN RESTAURANT & BAR

MAIN COURSES

- HALIBUT CACCIATORE - pan seared, bell peppers, tomato, roasted potatoes - 28
SALMON PUTTANESCA - pan roasted, olives, tomato, capers, chili, broccolini - 28
TUSCAN SEAFOOD STEW - shrimp, calamari, mussels, halibut, tomato shellfish broth - 26
PORK SALTIMBOCCA - prosciutto, sage, spinach, polenta, browned butter sauce - 28
CHICKEN PICCATA - lemon caper butter sauce, sauteed kale, shaved fennel salad - 24
PRIME HANGER STEAK - wood grilled, house cut fries, salsa verde - 28
HOUSE SMOKED PORK CHOP - brussels sprouts & bacon, balsamic bbq sauce - 27
OVEN ROASTED SCOTTISH SALMON - vegetable quinoa, yogurt lemon dill sauce - 28

SIDES - 7

- BABY BROCCOLINI - sauteed, garlic, calabrian chili, lemon vinaigrette
BRUSSELS SPROUTS - bacon, maple sage butter
MARKET VEGETABLE - chef's seasonal selection
CREAMY POLENTA - anson mills organic stone ground, parmigiano
FINGERLING POTATOES - roasted garlic, rosemary
HOUSE CUT FRIES - kennebec potatoes, parsley, sea salt

WINE & FOOD SPECIALS

This space features frequently changing
food specials from our Chef and
wine specials from our General Manager.
Contact the restaurant for current specials.