

## **Bruschetta**

Goat cheese, honey and rosemary oil 6.00

Roma tomatoes, fresh mozzarella and basil 6.00

Basil pesto and parmesan 6.00

## **Antipasti**

### **Carpaccio**

Thin sliced raw beef with parmesan, capers and extra virgin olive oil 17.00

### **Gnocchi with Sautéed Rock Shrimp**

With potato dumplings, roasted tomato, Alfredo sauce and escarole 11.50

### **Fried Calamari**

Tender squid breaded and fried served with tomato basil sauce 12.50

### **Gnocchi with Pancetta and Peas**

Potato dumplings with sage butter, black pepper and Reggiano 9.00

### **Ravioli with Walnut Pesto**

Stuffed with spinach, ricotta and walnuts with walnut pesto and gorgonzola 8.50

### **Pasta e Fagioli**

Hearty soup of cannellini beans, escarole, bacon and ditale pasta 5.00

## **Pizza**

Light and crispy with blended fontina and provolone cheeses and tomato sauce 7.00

Toppings:

Mushroom, Spinach, Red Onion, Bell Peppers, Green or Black Olives or Roma Tomato .60

Sausage, Pepperoni or Artichoke Hearts 1.00

Prosciutto, feta cheese or fresh mozzarella 2.00

## **Panini**

Fresh mozzarella, basil pesto 8.00

Bresaola, gorgonzola and walnut pesto 8.00

Veal meatball with fontina, red sauce and arugula 8.00

## **Insalate**

### **Caesar**

Romaine lettuce with parmesan and croutons tossed with our traditional Caesar dressing 7.00

### **Mixed Green Salad**

Red leaf, bibb, escarole, radicchio and carrots tossed in our house Italian vinaigrette 5.00

### **Spinach Salad**

With goat cheese, dried figs, toasted hazelnuts, prosciutto and apple cider vinaigrette 9.00

### **Arugula Salad**

With gorgonzola dolce, dried blueberries, walnut vinaigrette and cinnamon balsamic glaze 9.00

*Add to a salad*

Warm fried Calamari 4.00 Feta or Gorgonzola Cheese 2.00 Three Sautéed Shrimp 7.50

Sautéed Sustainable Salmon 20.00 Grilled Antibiotic Free Chicken Breast 12.50