



~Antipasti - Appetizers~

^ These Items Can Be Made Gluten Free... Please Inform Your Server!

Melanzane Alla Parmigiana - Baked breaded eggplant,
tomato sauce, fresh mozzarella, pecorino and basil **\$13**

Calamari Fritti Con Zucchine - Domestic fried calamari and zucchini **\$15**

^Gamberi Alla Toscana - Sautéed shrimp with cannellini beans, diced
pancetta, cherry tomatoes, rosemary and garlic infused olive oil **\$15**

^Burrata - Fresh mozzarella with butter cream filling, cherry tomatoes,
cracked pepper, arugula and balsamic glaze **\$15**

***^Tonno Grigliato Con Avocado** - Lightly grilled tuna, avocado,
red onions, soy sauce, olive oil and sesame seeds **\$16**

^Tavolaccio Del Salumiere - Imported cured meats and cheeses **\$20**

Tortine Di Granchio - Housemade crab cakes,
with sautéed spinach and spicy mayo **\$17**

^Carciofi Scottati - Pan seared artichoke hearts, arugula,
shaved parmigiano and extra virgin olive oil **\$15**

~Zuppe - Soup~

^Pasta E Fagioli - \$ 6 ~ **Tortellini In Brodo** - \$ 6

~Insalate - Salads~

^Beet Salad - Roasted beets, arugula, caramelized walnuts, red onion, goat
cheese, honey dijon vinaigrette **\$13**

Mediterranea - Spring mix, cherry tomatoes, carrots, olives
gorgonzola cheese, raspberry vinaigrette **\$13**

La Farmaiola - Baby romaine, fresh pears, dried cranberries, fried goat
cheese, caramelized walnuts, strawberry balsamic glaze **\$13**

^Strawberry & Arugula- Arugula, fresh strawberries, toasted almonds,
shaved parmigiano strawberry balsamic vinaigrette **\$12**

Chick Pea Salad - Fried chick peas, cucumbers, cherry tomatoes, fresh
mozzarella, red onions, parsley, extra virgin olive oil and balsamic glaze **\$13**

*There Will Be A Splitting Charge of \$2.00 Applied For Each Dish Split, Inform Your Server.
*These Items can be cooked to your liking. Consuming Raw or Undercooked Meats, Shellfish or
Fresh Shell Eggs May Increase Your Risk of Food-Borne Illness, Especially If You Have Certain
Medical Conditions*

~Paste - Pastas~

Our Pastas Are Pan Sautéed, Like They Do In Italy

Whole Wheat Penne Pasta Available for an Additional Charge of \$2.00

- Cavatelli Con Vongole E Rucola** - Fresh Cavatelli pasta sautéed with New Zealand clams, pancetta, cherry tomatoes, arugula, cannellini beans and garlic infused extra virgin olive oil \$27
- Mezzelune Mascarpone E Tartufo** - Half moon ravioli filled with black truffle and porcini mushroom, mascarpone cheese, cream of black truffle and roasted pepper puree \$25
- Linguini Al Nero Di Seppia** - Black squid ink pasta, hand cut tomato, garlic, jumbo shrimp, and New Zealand clams \$27
- Pasta Chi Sardi** - Spaghetti with sardines, fennel, raisins, pignoli nuts, peas, garlic and toasted breadcrumbs in a light tomato sauce \$24
- Tortellini Alla Volpe** - Cheese tortellini, onions, ham, red wine, basil, curry, and a touch of tomato and cream \$22
- Ravioli Con Polpa D'Aragosta** - Lobster filled ravioli, with a creamy brandy pink sauce, baby shrimp and bay scallops \$27
- Spaghetti Con Vongole A Modo Nostro** - New Zealand clams, cherry tomatoes, pancetta, garlic and olive oil \$25
- Orecchiette Alla Barese** - Ear-shaped pasta with broccoli rabe, garlic, crumbled sweet sausage, and a touch of marinara \$24
- Spaghetti Con Frutti Di Mare** - Mussels, shrimp, New Zealand clams, lightly spiced marinara sauce \$26
- Gnocchi Gamberi E Zucchine** - Potato Gnocchi, jumbo shrimp, zucchini and lobster cream sauce \$25
- Bucatini All'Amatriciana** - In a lightly spiced tomato sauce pancetta, onions, garlic and basil \$23

~Secondi - Main Courses~

Served With A Complimentary Side Of Penne Or Spaghetti. Please, No Substitutions!

- ^*Filet Mignon Au Poivre** - Grilled 8oz center cut, brandy cream sauce fresh peppercorns, white mushrooms, mashed potatoes \$37
- ^Saltimbocca Alla Romana** - Veal with prosciutto and sage lightly dusted in flour, Pinot Grigio, butter, shallots and sautéed spinach \$29
- Pollo Con Salsa Dijonnaise** - Breaded chicken breast filled with ham, provolone and mozzarella, creamy dijon sauce \$27
- ^Gamberi All'aglio Burro E Rosmarino** - Jumbo shrimp, fresh garlic, rosemary, butter, Pinot Grigio, cherry tomatoes \$28
- Sogliola Alla Mandorla** - Filet of flounder, almond crusted, pan fried, sweet mashed potato and beurre blanc sauce \$29
- ^Branzino All'Acqua Pazza** - Mediterranean Sea Bass Pan roasted, Pinot Grigio, cherry tomatoes, garlic, thyme, parsley, red pepper flakes, extra virgin olive oil and baby bok choy \$31



~Pizze Al Piatto - Individual Pizzas~

Dal Nostro Forno A Legna, From Our Wood Burning Oven

Margherita \$14

Tomato sauce, fresh mozzarella and basil

Siciliana \$18

Tomato sauce, anchovies, capers & shaved parmesan

Saporita \$18

Tomato sauce, fresh mozzarella, speck and gorgonzola cheese

Americana \$18

Bacon, fried chicken, mozzarella and ranch dressing

Prosciutto Crudo E Rucola \$18

*Fresh mozzarella, sliced Prosciutto Di Parma, arugula,
shaved parmiggiano and white truffle oil*

-No tomato sauce-

Quattro Stagioni \$18

*Tomato sauce, fresh mozzarella, mushrooms, gaeta olives,
artichokes, and diced ham*

Primavera \$18

*Tomato sauce, fresh mozzarella, roasted peppers, zucchini
grilled eggplant, sun dried tomatoes*

Gluten Free \$14

Tomato sauce, fresh mozzarella and basil

Pizza Alla Volpe \$18

*Tomato sauce, fresh mozzarella, broccoli rabe,
crumbled sweet sausage, garlic and olive oil*

Quattro Formaggi \$18

Fresh mozzarella, gorgonzola, fontina and provolone cheeses

-No tomato sauce-

Mare E Monti \$18

Tomato sauce, fresh mozzarella, baby shrimp, fried zucchini

~Contorni - Side Dishes~

^Spinaci Con Acciuge - Fresh baby spinach sautéed with garlic,
anchovy and extra virgin olive oil \$9

^Brussel Sprouts - Brussel sprouts pan sautéed with applewood smoked
bacon \$9

^Baby Bok Choy Con Cannellini - Sautéed baby bok choy with garlic,
cannellini beans and extra virgin olive oil \$9

^Cime Di Rape Con Pomodoro - Sautéed broccoli rabe,
with garlic, olive oil and a touch of marinara \$11

Patatine Fritte - French fries \$7