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APPETIZERS

MEATBALLS WITH RICOTTA \$25

Pomodoro, Whipped Ricotta, Basil

BALSAMIC WINGS \$24 (GF)

Roasted Wings, Orange Chili Gastrique, Toasted Sesame Seeds

*Calabrian Chili Sauce +\$5

CALAMARI FRITTI \$25

Fried Calamari, Calabrian Chilies, White Balsamic Reduction

EGGPLANT CAPONATA \$18

Red Pepper, Celery, Onion, Zucchini, Olives & Capers in Agrodolce with Crostini

PANZANELLA BURRATA \$24

Fresh Basil, Cucumber, Garlic Croutons, Tomato, Mixed Olives, Balsamic Dressing

BEEF TARTARE \$28

Whole Grain Mustard, Shallot, Cornichon, Capers, Crostini

ANTIPASTI FOR TWO \$36

Eggplant Caponata, Fior Di Latte, Parmigiano Reggiano, Salumi, Crostini

PRINCE EDWARD ISLAND MUSSELS \$27

Vino Bianco Sauce or Marinara

EGGPLANT CAPRESE \$24

Grape Tomatoes, Burrata, Parmigiano Crisp, Basil

WESTER ROSS SALMON TARTARE \$28 (GF)

Avocado, Pineapple, Ponzu Sauce, Micro Cilantro

PAN SEARED OCTOPUS \$29 (GF)

Chickpea Purée, Roasted Tomatoes, Straciatella, Genovese Pesto

INSALATA DI MARE \$36 (GF)

Octopus, Shrimp, Calamari, Scungilli, Bell Pepper, Red Onion, Celery, EVOO

INSALATA

CAESAR \$22

Chopped Romaine, Semi-dried Tomato, Garlic Crouton, Parmigiano Reggiano

LOCALE SALAD \$24 (GF)

Mixed Greens, Red Onion, Roasted Peppers, Provolone, Fresh Mozzarella, Parmigiano Reggiano, Lemon Vinaigrette

CAPRESE \$25 (GF)

Housemade Mozzarella, Garden Tomatoes, Genovese Basil, EVOO

MINESTRA

PASTA E FAGIOLI \$18

Pisarei, Cannellini Beans, Fresh Vegetables

GAZPACHO \$22

Ripe Tomatoes, Cucumber, Bell Pepper, Onion, EVOO

CREMA DI CECI \$23

Chickpeas, Saffron, Paprika, Mint

SIDES

SIDE PASTA \$14

Fusilli, Cavatelli, or Bucatini

LOCALE CHIPS \$15 (GF)

Calabrian Chilies, Fresh Parsley, Parmigiano Reggiano

SEASONAL GRILLED VEGETABLES \$15

POTATO & GREEN BEAN SALAD \$14

ESCAROLE AND BEANS \$14

BROCCOLI RABE \$16 (GF)

ZUCCHINE TRIFOLATE \$13 (GF)

Sautéed Zucchini with Parmigiano Reggiano

KIDS

CHICKEN FINGERS \$15

FRENCH FRIES \$10

MOZZARELLA STICKS \$12

RAVIOLI WITH MARINARA \$15

SPAGHETTI WITH BUTTER \$14

PIZZA

*Available in 12" and Full Sheet Pies

NAPOLETANA \$21

Pomodoro, Fior Di Latte, Basil, EVOO

QUATTRO FORMAGGI \$25

Mozzarella, Provolone, Scamorza, Parmigiano Reggiano

DIAVOLA \$22

Calabrian Chili, Hot Sopressata

MARGHERITA \$20

Pomodoro, Mozzarella, Basil

SCAMPI \$28

Shrimp, Garlic, Fresh Parsley

SAUSAGE AND BROCCOLI RABE \$26

Sweet Italian Sausage, Broccoli Rabe, EVOO

WHITE CLAM \$27

Baby Clams, Garlic, White Wine Sauce

FRATELLI \$26

Prosciutto, Arugula, Shaved Parmigiano Reggiano, EVOO

PRIMAVERA \$26

Red Pepper, Onion, Broccoli, Mushroom

HOT HONEY \$24

Pepperoni, Hot Honey, Basil

PASTA

FUSILLI VODKA \$29

Spicy Vodka Sauce, Calabrian Chili, EVOO

BUCATINI CACIO E PEPE \$29

Pecorino Romano and Cracked Black Pepper

RAGÚ ALLA BOLOGNESE \$37

Traditional Bolognese, Parmigiano Reggiano, EVOO

CAVATELLI CON SALSICCIA E FRIARIELLI \$31

Sweet Italian Sausage, Broccoli Rabe, Parmigiano Reggiano

SPAGHETTI POMODORO \$26

Fresh Tomato Sauce, EVOO

LINGUINE ALLE VONGOLE \$35

Fresh Clams, Sautéed Garlic, Vino Bianco Sauce

GNOCCHI AL PESTO E GAMBERI \$34

Genovese Basil, Shrimp, EVOO

RAVIOLI ALLA CAPRESE \$28

Spinach Ravioli, Ricotta Filling, Marinara, Basil, Parmigiano Reggiano

RISOTTO AI FRUTTI DI MARE \$39

Shrimp, Clams, Octopus, Calamari, PEI Mussels, Pomodoro

MAINS

NONNA'S CHICKEN PARM \$42

Pomodoro, Mozzarella, Parmigiano Reggiano, Basil Oil

PAN SEARED CHICKEN \$40

Vinegar Peppers, Fingerling Potatoes, Onions, Garlic and Pan Sauce

PORK CHOP TOSCANO \$44 (GF)

Seasonal Vegetables, Fresh Parsley, Sundried Pepper Demi Glacé

PAN SEARED WESTER ROSS SALMON \$48 (GF)

Zucchini Purée, Patty Pan Squash, Basil Oil

BRANZINO ALL'ACQUA PAZZA \$46 (GF)

Cherry Tomatoes, Sautéed Garlic, Vino Bianco Sauce

VEAL CHOP PARM \$MRK

Pomodoro, Mozzarella, Basil Oil

RIBEYE "MY WAY" \$MRK (GF)

Long Hot Peppers and Demi Glacé

EXECUTIVE CHEF ANTHONY PALERMO

Items and pricing subject to change without notice.

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