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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

BURRATA CON PEPPERONATA \$26

Mixed Peppers, Olives, Sweet Onions, Tomato Passata, House Croutons, Basil, EVOO

BEEF TARTARE \$28

Whole Grain Mustard, Shallot, Cornichon, Capers, Crostini

SALSICCIA CON POMODORINI \$28 (GF)

Sweet Italian Sausage, Cannellini Beans, Rosemary, Sage, EVOO

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

SHRIMP ARRABBIATA \$28

Caramelized Onion, Guanciale Lardon, Calabrian Chili, Pomodoro, Crostini

POLPO ALLA LUCIANA \$31 (GF)

Pomodoro, Black Olives, Capers, Parsley, EVOO

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

BUTTERNUT SQUASH \$23 (GF)

Black Pepper, Roasted Mushrooms, EVOO

MINESTRONE \$22 (GF)

Cannellini Beans, Carrots, Celery, Onion, Zucchini, Tomatoes

SIDES

SIDE PASTA \$14

Fusilli, Cavatelli, or Bucatini

ESCAROLE AND BEANS \$14

LOCALE CHIPS \$15 (GF)
Calabrian Chilies, Fresh Parsley, Parmigiano Reggiano

ROASTED SEASONAL VEGETABLES \$15

CHARRED BRUSSEL SPROUTS \$16

Braised Cranberry Mostarda, Pancetta, Toasted Panko

BROCCOLI RABE \$16 (GF)

ROASTED FINGERLING POTATOES \$16

CHEESE RAVIOLI WITH MARINARA \$15

SPAGHETTI WITH BUTTER \$14

EXECUTIVE CHEF ANTHONY PALERMO

Items and pricing subject to change without notice.

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

LASAGNA ALLA BOLOGNESE \$45

Traditional Bolognese, Béchamel, Ricotta, Parmigiano Reggiano, EVOO

CAVATELLI CON SALSICCIA E FRIARIELLI \$31

Sweet Italian Sausage, Broccoli Rabe, Parmigiano Reggiano

SPAGHETTI POMODORO \$26

Italian Plum Tomatoes, Genovese Basil, EVOO

LINGUINE ALLE VONGOLE \$35

Fresh Clams, Sautéed Garlic, Vino Bianco Sauce

GNOCCHI QUATTRO FORMAGGIO \$37

Housemade Gnocchi, Mozzarella, Provolone, Scamorza, Parmigiano Reggiano

ZITI ALLA GENOVESE \$38

Braised Beef, Caramelized Onions, Provolone, Mozzarella, Genovese Sauce

RISOTTO CON ZUCCA E TALEGGIO \$46

Sweet Italian Sausage, Acquerello Aged Carnaroli Rice, Winter Squash, Taleggio Fonduta, Fried Rosemary

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

CHICKEN CACCIATORA \$44

Pomodoro, Red Pepper, Mushrooms, Caramelized Onions, Potatoes, Rosemary

PORK CHOP TOSCANO \$44 (GF)

Seasonal Vegetables, Fresh Parsley, Sundried Pepper Demi Glacé

OSSO BUCO AL GREMOLATA \$66

Veal Foreshank, Saffron Risotto, Garlic, Lemon, Parsley, EVOO

PAN SEARED HALIBUT \$55

Sautéed Broccolini, Creamy Polenta, Lemon Caper Sauce

BRANZINO ALL'ACQUA PAZZA \$46 (GF)

Cherry Tomatoes, Sautéed Garlic, Vino Bianco Sauce

VEAL CHOP PARM \$MRK

Pomodoro, Mozzarella, Basil Oil

ROASTED VEAL TOMAHAWK \$MRK

Mixed Mushrooms, Vinegar Peppers, Caramelized Onions, Demi Glacé, Wild Thyme

RIBEYE "MY WAY" \$MRK (GF)

Long Hot Peppers and Demi Glacé