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APPETIZERS

BURRATA PANZANELLA \$27

Arugula, Farro, Shallot, Nectarine, Cucumber, Cherry Tomato, Eggplant Croutons

SHRIMP ARRABBIATA \$28

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

MEATBALLS WITH RICOTTA \$25

Pomodoro, Whipped Ricotta, Basil

BALSAMIC WINGS \$24 (GF)

Orange Chili Gastrique, Toasted Sesame Seeds, Parsley

*Calabrian Chili Sauce +\$5

PRINCE EDWARD ISLAND MUSSELS \$27

Vino Bianco Sauce or Marinara

EGGPLANT MEATBALLS \$27

Golden Raisins, Toasted Pine Nuts, Pomodoro, Grana Padano, Genovese Basil

CALAMARI FRITTI \$25

White Balsamic Reduction, Calabrian Chilies, Marinara, Lemon

EGGPLANT CAPONATA \$18

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

BEEF TARTARE \$28

Whole Grain Mustard, Shallot, Cornichon, Capers, Crostini

ANTIPASTI FOR TWO \$36

Mozzarella Caprese, Prosciutto, Salami, Mortadella, Castelvetrano Olives, Grana Padano, Eggplant Caponata, Crostini

CHEVALATTA \$29

Sweet Pinwheel Sausage, Pecorino, Parsley, Romesco Sauce, Peperoncini

EGGPLANT CAPRESE \$29

Cherry Tomatoes, Stracciatella, Grana Padano Crisp, Basil

SICILIAN SASHIMI \$35

Bluefin Tuna, Capers, Shallots, Parsley, EVOO

PAN SEARED OCTOPUS \$33

Roasted Finger Potatoes, Cherry Tomatoes, Arugula, Castelvetrano Olives, Lemon Aioli

INSALATA DI MARE \$36 (GF)

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

PIZZA

*Available in 12" and Full Sheet Pies

NAPOLETANA \$21

Pomodoro, Fior Di Latte, Basil, EVOO

QUATTRO FORMAGGI \$25

Mozzarella, Provolone, Scamorza, Parmigiano Reggiano

MARGHERITA \$20

Pomodoro, Mozzarella, Basil

FLOR DI ZUCCA \$28

Zucchini Flower, Mozzarella, Prosciutto, EVOO

CRISPY THIN VODKA \$26

Mozzarella, Spicy Vodka Sauce, Parsley

GRILLED CHICKEN AND BROCCOLI CRISPY THIN \$24

Long Hot Peppers, Mozzarella Cheese, Parmigiano Reggiano

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

POCO PICANTE \$26

Fresh Garlic, Sliced Cherry Peppers, Pepperoni

HOT HONEY \$24

Pepperoni, Hot Honey, Basil

THE FIG AND PIG \$27

Baby Arugula, Fig Jam, Prosciutto, 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, Beefsteak Tomatoes, Genovese Basil, EVOO

SICILIAN WATERMELON SALAD \$25

Ricotta Salata Cheese, Shallot Vinaigrette, Micro Mint

MINESTRA

PASTA E FAGIOLI \$18

Pisarei, Cannellini Beans, Fresh Vegetables

MELON GAZPACHO \$21 (GF)

Watermelon, Cantaloupe, Cucumber, Crispy Prosciutto, EVOO

MINISTRONE \$22 (GF)

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

KIDS

CHICKEN FINGERS \$15

FRENCH FRIES \$10

MOZZARELLA STICKS \$12

CHEESE RAVIOLI WITH MARINARA \$15

SPAGHETTI WITH BUTTER \$14

PASTA

FUSILLI VODKA \$29

Spicy Vodka Sauce, Calabrian Chili, EVOO

BUCATINACIO E PEPE \$29

Pecorino Romano and Cracked Black Pepper

MALFADINE ALLA LIMONE \$35

Grana Padano, Vino Bianco Sauce, Lemon Zest, Basil

CAVATELLI ALLA NERANO \$36

Sautéed Garlic, Provolone, Zucchini Chips

TAGLIATELLE BOLOGNESE \$38

Pomodoro, Grana Padano, Rosemary, 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

Baby Clams, Sautéed Garlic, Vino Bianco Sauce

GNOCCHI AMATRICIANA \$38

Pomodoro, Guanciale, Pecorino Romano, Red Chili Flakes

ROASTED CORN RISOTTO \$45

Sautéed Shrimp, Spicy Italian Sausage, Parmigiano Reggiano

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

BRANZINO ALL'ACQUA PAZZA \$46 (GF)

Cherry Tomatoes, Sautéed Garlic, Vino Bianco Sauce

ROASTED HALF CHICKEN \$45

Basmati Rice, Patty Pan Squash, Rosemary Demi

PAN SEARED BLUEFIN TUNA \$53

Sautéed Caulilini, Basmati Rice, Moqueca Sauce

CHILEAN SEA BASS MONTALCINO \$63

Fregula, Roasted Fennel, Castelvetrano Olives, Orange Segments, Vino Bianco Sauce

ROASTED DUROC PORK CHOP \$46

Sautéed Asparagus, Potato Hash, Romesco Sauce

LOBSTER CUTLET \$61

Creamy Risotto, Saffron Butter, Chives

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

SIDES

SIDE PASTA \$14

Fusilli, Cavatelli, or Bucatini

ESCAROLE AND BEANS \$14

Potato Bravas \$14
Fingerling Potatoes, Smoky Tomato Sauce, Garlic Aioli, Guanciale, Grana Padano

BROCCOLI RABE \$16 (GF)

SAUTÉED SEASONAL VEGETABLES \$14

Sauteed Zucchini, Roasted Corn, Shaved Parmigiano Reggiano

FRIED POLENTA BITES \$15

Gorgonzola Sauce, Wildflower Honey, Thyme

CHARRED BRUSSEL SPROUTS \$15

Brussels, Balsamic Glaze, Raisins, Pancetta