



antipasti

- BRUSCHETTA** 10
fresh mozzarella, roma tomatoes, basil, evoo, balsamic drizzle, crusty bread
- CALAMARI FRITTI** 15
house cocktail sauce, lemon garlic aioli
- CARPACCIO DI MANZO** 16
arugula salad, shaved parmigiano, lemon dressing
- PROSCIUTTO E MOZZARELLA** 18
parma prosciutto, imported bufala mozzarella, arugula
- STONE OVEN ROASTED MUSSELS** 15
red chiles, tomato, white wine, butter
- ANTIPASTO (FOR TWO)** 18
prosciutto, speck, salami, mortadella, grana parmigiano, olives
- WAGYU MEATBALLS** 16
tomato garlic leek confit, parmigiano
- POLPI** 18
spicy grilled octopus, tri-colored salad, balsamic vinaigrette
- CAPRESE** 15
vine ripe tomato, fresh mozzarella, basil, evoo, balsamic, pesto

pizze

from our wood burning oven

- MARGHERITA** 16
mozzarella, basil chiffonade, evoo
- PROSCIUTTO E FUNGHI** 18
mushrooms, prosciutto cotto, fresh mozzarella
- SAUSAGE E CARCCIOFI** 18
sausage, artichoke, light mozzarella, marinara sauce

insalate e zuppe

- MINISTRONE** 8
hearty vegetable soup
- INSALATA DELLA CASA** 7
romaine lettuce, cucumber, tomatoes, carrots, radicchio, house vinaigrette, homemade croutons
- INSALATA PERA** 14
arugula, pickled red onions, gorgonzola, candied walnuts, dates, balsamic vinaigrette
- CESARE** 10
romaine hearts, shaved parmigiano, house croutons
- TOSCANA** 13
mixed greens, provolone, hearts of palm, chick peas, sun-dried tomatoes, olives, blue cheese vinaigrette

add: chicken: +5.00 | salmon: +7.00 | sausage: +4.00
shrimp: +4.00 each | scallops: +4.00 each

verdure

- SAUTÉED SPINACI** 8
evoo, garlic
- ROASTED POTATOES** 7
rosemary, sage, garlic, evoo
- BROCCOLI AGLIO E OLIO** 8
garlic and oil

paste

- RAVIOLINI PERA** 20
roasted pear, parmigiano, toasted nuts, sun-dried tomatoes, mascarpone cream
- RAVIOLACCI TOSCANI** 20
homemade ravioli filled with short ribs, parmigiano, fontina, porcini mushroom cream
- SPAGHETTINI DI MARE** 26
calamari, mussels, clams, shrimp, marinara, toasted garlic, and herbs
- SPAGHETTI BOLOGNESE** 20
bolognese sauce
- PENNE E CAPESANTE** 25
seared sea scallops, garlic, evoo, herbs, hot pepper, light tomato sauce
- LINGUINE CON SCAMPI** 26
jumbo shrimp, spicy marinara, touch of cream
- SUMMER TAGLIERINI** 19
lemon, imported italian sun-dried tomatoes, basil
- ORECCHIETTI CON SALSICCIA** 20
sausage, rapini, sundried tomatoes sautéed in garlic and olive oil, pecorino romano cheese

add: chicken: +5.00 | salmon: +7.00 | sausage: +4.00
shrimp: +4.00 each | scallops: +4.00 each

gluten-free pasta available upon request

secondi

- POLLO MONTECARLO** 24
pan-seared chicken breast, prosciutto, fontinella, chardonnay reduction, parmigiano, spinach
- POLLO PARMIGIANA** 23
tomato sauce, mozzarella, parmigiano
- VITELLA PICCATA** 30
lemon, white wine, capers, fettuccine, lemon thyme sauce
- CEDAR PLANK SCOTTISH SALMON** 30
corn & avocado tomato salad, side of barbeque sauce
- LAKE SUPERIOR WHITEFISH** 28
lemon, evoo, cherry tomatoes, olives, onions, green beans
- POLLO GALLETTO** 27
wood-roasted cornish hen, roasted potatoes, peppers & asparagus, garlic herb lemon white wine sauce
- MELANZANE ALLA PARMIGIANA** 19
fried battered eggplant, tomato sauce, parmesan cheese, fresh mozzarella, herb fettuccini
- COSTOLETTA DE MAIALE** 28
pan-roasted braised pork chop, rapini, peaches, red onions, herb demi
- FILETTO AL TARTUFO** 39
grilled filet, roasted potato, spinach, wild mushroom sauce, truffle butter

signature cocktails

- MOSCOW MULE** 14
ketel one vodka, freshly squeezed lime,
simple syrup, angostura orange bitters
topped off with gosling ginger beer
- POMEGRANATE COSMO** 12
absolut vodka, pama pomegranate, cranberry juice
- TITO’S COOLER** 13
tito’s handmade vodka, fresh squeezed lemon juice,
simple syrup, mint, served on the rocks
- PATRON BASIL LIME MARGARITA** 15
premium margarita with patron reposado tequila
- APEROL SPRITZ** 12
aperol, prosecco, soda water, orange slice

wine

- CHAMPAGNE & SPARKLING**
mionetto prosecco, veneto, ITA split 12
candoni, prosecco, friuli, ITA 40
- ROSÉ**
chloe, monterey, CA 9 | 34
whispering angel, cotes de provence, FRA 16 | 60
- ITALIAN WHITES**
mezzacorona chardonnay, trentino 8 | 30
caposaldo moscato, veneto 9 | 34
solosole vermentino, toscana 13 | 50
santa margherita pinot grigio, valdadige 14 | 54
- OTHER WHITES**
rodney strong sauvignon blanc, sonoma, CA 10 | 38
kim crawford sauvignon blanc, marlborough, NZL 11 | 42
ferrari carano fume blanc, sonoma, CA 10 | 38
j. lohr riesling, monterey, CA 10 | 38
castiglion del bosco chardonnay, toscana, ITA 15 | 58
sonoma cutrer chardonnay, russian river valley, CA 15 | 58
- ITALIAN REDS**
da vinci chianti, d.o.c.g., toscana 8 | 30
candoni pinot noir, friuli 9 | 34
masi campofiorin “baby amarone”, veneto 11 | 42
ruffino riserva ducale “tan label”, toscana 18 | 70
- OTHER REDS**
louis m. martini cabernet sauvignon, sonoma, CA 14 | 54
ferrari carano siena sangiovese malbec, sonoma, CA 11 | 42
rodney strong pinot noir, russian river valley, CA 13 | 50
novelty hill merlot, columbia valley, WA 13 | 50
franciscan cabernet sauvignon, monterey, CA 16 | 62
the prisoner red blend, napa valley, CA 19 | 80
- WINES BY THE BOTTLE/
RESERVE SELECTIONS**
ruffino modus super tuscan, toscana, ITA 90
frog’s leap cabernet sauvignon, rutherford, CA 95
duckhorn merlot, 2013, napa, CA 98
mount veeder cabernet sauvignon, napa valley, CA 105
jordan cabernet sauvignon, alexander valley, CA 120
castiglion del bosco brunello di montalcino, toscana, ITA 125
stags leap ‘fay’ cabernet sauvignon, 2013, napa, CA 195
marchesi di barolo ‘cannubi’, piemonte, ITA 180
antinori tignanello red blend, toscana, ITA 225
far niente cabernet sauvignon, 2016, napa, CA 250
joseph phelps insignia red blend, napa valley, CA 420
cristal brut, champagne, FRA 425

beer

- DOMESTIC** 6.50
miller lite
coors light
bud light
- IMPORTED** 7.50
peroni
stella artois
corona
- CRAFT**
lagunitas IPA 8.00
goose island matilda 8.00
allagash white ale 9.00

dolci

- TIRAMISU** 8.00
espresso-rum soaked lady fingers
layered with mascarpone cream,
chocolate sauce
- CHOCOLATE
MOUSSE CAKE** 8.00
rich chocolate mousse with
chocolate crème anglaise
- LAVA CAKE** 9.00
served with vanilla gelato,
crème anglaise
- TORTA DI
FORMAGGIO** 8.00
cheesecake with a graham cracker
crust, topped with strawberry sauce
- CANNOLI** 6.50
cookie pastry with creamy ricotta,
mini chocolate chips, pistachio
- GELATO** 6.00
choose from:
pistachio, vanilla, or chocolate
- FRUTTA RIPENA** 9.50
coconut, peach or lemon sorbet
in a fruit shell

proudly celebrating
— 31 years —
in Little Italy