

ANTIPASTI

BRUSCHETTA 11

fresh mozzarella, roma tomatoes, basil, evoo,
balsamic drizzle, crusty bread

CALAMARI FRITTI 16

house cocktail sauce, lemon garlic aioli

CARPACCIO *di* MANZO 18

arugula salad, shaved parmigiano, lemon dressing

PROSCIUTTO *e* MOZZARELLA 18

parma prosciutto, imported bufala mozzarella, arugula

STONE OVEN ROASTED MUSSELS 18

red chiles, tomato, white wine, butter

ANTIPASTO (FOR TWO) 18

prosciutto, speck, salami, mortadella, grana parmigiano, olives

WAGYU MEATBALLS 18

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 17

mozzarella, basil chiffonade, evoo

PROSCIUTTO *e* FUNGHI 18

mushrooms, prosciutto cotto, fresh mozzarella

REGINA 18

tuscan sausage, toasted pepper, mushroom, mozzarella

PEPERONI 18

spicy soppressata, mozzarella, tomato sauce

INSALATE E ZUPPE

MINISTRONE 9

hearty vegetable soup

INSALATA *della* CASA 8

romaine lettuce, cucumber, tomatoes, carrots, radicchio,
house vinaigrette, homemade croutons

INSALATA PERA 14

arugula, pickled red onions, gorgonzola, candied walnuts,
dates, balsamic vinaigrette

BARBE ROSSE 14

bibb lettuce, roasted beets, hazelnuts, orange segments,
goat cheese, sherry wine vinaigrette

CESARE 12

romaine hearts, shaved parmigiano, house croutons

TOSCANA 14

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: +5.00 *each* | scallops: +5.00 *each*]

PASTE

RAVIOLINI PERA 23

roasted pear, parmigiano, toasted nuts, sun-dried tomatoes,
mascarpone cream

RAVIOLACCI TOSCANI 23

homemade ravioli filled with short ribs, parmigiano, fontina,
porcini mushroom cream

SPAGHETTINI *di* MARE 29

calamari, mussels, clams, shrimp, marinara,
toasted garlic, and herbs

SPAGHETTI BOLOGNESE 23

bolognese sauce

GNOCCHI POMODORO 22

homemade gnocchi, tomato sauce, fresh mozzarella, evoo

LINGUINE *con* SCAMPI 30

jumbo shrimp, spicy marinara, touch of cream

RED WINE FETTUCCINE 23

red wine infused fettuccine, wild mushrooms,
garlic, shallots, evoo, sherry wine reduction, parmigiano

ORECCHIETTI *con* SALSICCIA 21

sausage, rapini, sundried tomatoes sautéed in garlic and olive oil,
pecorino romano cheese

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

gluten-free pasta available upon request

SECONDI

POLLO MONTE CARLO 29

pan-seared chicken breast, prosciutto, fontinella,
chardonnay reduction, parmigiano, spinach

POLLO PARMIGIANA 28

tomato sauce, mozzarella, parmigiano

VITELLA PICCATATA 33

lemon, white wine, capers, fettuccine, lemon thyme sauce
(marsala-style preparation also available)

CEDAR PLANK

SCOTTISH SALMON 31

corn & avocado tomato salad, side of barbeque sauce

LAKE SUPERIOR WHITE FISH 30

lemon, evoo, cherry tomatoes, olives, onions, green beans

POLLO ARROSTO 29

wood-roasted half chicken, bell peppers, roasted potatoes,
white wine garlic sauce

SALSICCIA *e* PEPERONI 22

italian sausage, roasted bell peppers, onions, tomato sauce

MELANZANE *alla* PARMIGIANA 25

fried battered eggplant, tomato sauce, parmesan cheese,
fresh mozzarella, herb fettuccini

COSTOLETTA *de* MAIALE 32

pan-roasted braised pork chop, rapini, red onions, herb demi

FILETTO VINO ROSSO 39

grilled filet, roasted potatoes, spinach, barolo reduction

VERDURE

SAUTÉED SPINACI 10
evoo, garlic

ROASTED POTATOES 9
rosemary, sage, garlic, evoo

BROCCOLI AGLIO *e* OLIO 10
garlic and oil

SIGNATURE COCKTAILS

MOSCOW MULE 14

ketel one vodka, freshly squeezed lime, simple syrup, angostura orange bitters topped off with gosling ginger beer

POMEGRANATE COSMO 13

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 42

ROSÉ

chloe, monterey, CA 10 | 38
whispering angel, cotes de provence, FRA 16 | 62

ITALIAN WHITES

mezzacorona chardonnay, trentino 10 | 38
caposaldo moscato, veneto 10 | 38
santa margherita pinot grigio, valdadige antinori 14 | 54
vermentino, toscana 15 | 58

OTHER WHITES

j. lohr riesling, monterey, CA 10 | 38
rodney strong sauvignon blanc, sonoma, CA 10 | 38
kim crawford sauvignon blanc, marlborough, NZL 12 | 46
ferrari carano fume blanc, sonoma, CA 12 | 46
castiglione 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 10 | 38
candoni pinot noir, friuli 10 | 38
masi campofiorin "baby amarone", veneto 12 | 46
ruffino riserva ducale "tan label", toscana 16 | 64

OTHER REDS

louis m. martini cabernet sauvignon, sonoma, CA 14 | 54
ferrari carano siena sangiovese malbec, sonoma, CA 14 | 54
rodney strong pinot noir, russian river valley, CA 14 | 54
novelty hill merlot, columbia valley, WA 14 | 54
franciscan cabernet sauvignon, monterey, CA 16 | 62
the prisoner red blend, napa valley, CA 20 | 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
castiglione del bosco brunello di montalcino, toscana, ITA 125
silverado cabernet sauvignon, napa valley, CA 125
caymus cabernet sauvignon, napa valley, CA 140
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 9.00

espresso-rum soaked lady fingers layered with mascarpone cream, chocolate sauce

CHOCOLATE MOUSSE CAKE 9.00

rich chocolate mousse with chocolate crème anglaise

LAVA CAKE 9.00

served with vanilla gelato, crème anglaise

TORTA DI FORMAGGIO 9.00

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