

DINNER

Antipasti * Appetizers

- CALAMARI** - \$13 lightly floured & fried/lemon
SARDINE - \$9 grilled Portuguese sardine/salad verde
INSALATA AUTUNNALE- \$13 mixed greens/shaved vegetables/Romano
POLENTA CON SALSICCIA- \$12 polenta/spicy Italian sausage/goat cheese/sugo
PANZANELLA - \$13 bread salad/marinated vegetables/local buffalo mozzarella
ARANCINI - \$10 fried risotto ball/brie cheese/portabella/cream
PROSCIUTTO - \$14 local buffalo Mozzarella/plum mostarda

Secondi * Mains

- LASAGNE** - \$16 ground beef/ mozzarella/ sugo
LINGUINE DI ROSA - \$16 tomato/rapini/garlic
POLLO PARMIGIANO - \$19 – local Prinzen chicken breast/parmesan/sugo/pasta
POLPETTE - \$18 meatballs/stuffed w/mozzarella/sugo/pasta
MELANZANE ALLA PARMIGIANA - \$17 baked eggplant /parmesan/sugo/pasta
SHRIMP LINGUINE - \$20 white wine/garlic/chilis
LAMB SHANK - \$24 sweet pea/barley risotto
DUCK GNOCCHI - \$22 sweet potato/brown butter/pumpkin seeds
VEAL SALTIMBOCCA - \$22 seared veal w/prosciutto & sage/fingerling potatoes
PESCE MISTO - \$MP

Contorni * Sides

- GRILLED RAPINI** - \$8
GRILLED CAULIFLOWER -\$8 w/salsa verde
INSALATA ITALIANA - \$7 bitter greens/ balsamic vinaigrette
BREAD PLATE \$3.50 olive oil/balsamic vinegar

Menu per Bambini * Kids

- Pasta with tomato sauce or butter & pasta \$8
Chicken parmesan & pasta \$10
Meatball & pasta \$10

Gratuity may be added for parties of 6 or more --- Prices do not include taxes.