



**Boccone | “Morsel”**

<b>Bruschetta Caprese</b>   crostini   tomatoes   fresh Mozzarella   fresh basil	\$3/ea.
<b>Arancini di Riso</b>   fried risotto ball   changes daily	\$4/ea.
<b>Olive</b>   many varieties   herb marinated	\$6
<b>Patate</b>   fries   Parmesan   white truffle oil	\$7
<b>Pane all’aglio</b>   Ciabatta bread   Parmesan & Asiago cheese   sundried tomatoes   artichoke   basil   marinara	\$8

**Giardino | “Garden”**

<b>Misto</b>   mixed greens   tomato   olives   Parmesan cheese   red wine-oregano vinaigrette	\$7
<b>Caesar</b>   romaine   Parmesan   croutons   anchovies upon request	\$8*
<b>Arugula</b>   plumped cranberries   crushed pecans   Gorgonzola cheese   honey vinaigrette	\$10
<b>Caprese</b>   fresh Mozzarella   tomatoes   fresh basil   olive oil   red wine vinegar	\$12
<b>Barbabetola</b>   beets   tomato   pickled fennel & red onion   goat cheese   walnuts	\$13
<b>Cavoletti</b>   fried Brussels Sprouts   balsamic glaze   chile flake   crushed almonds	\$12
<b>Broccolini</b>   pine nuts   golden raisins   garlic   Pecorino	\$12

**Fattoria | “Farm”**

<b>Polpetta</b>   house-made meatballs   marinara sauce   Parmesan/Asiago cheese (GF)	\$12
<b>Carpaccio</b>   raw beef tenderloin   caper berries   olive oil   Parmesan crisp   arugula (GF)	\$16*
<b>Antipasto</b>   imported meats & cheeses   marinated artichokes   olives   crostini	\$17
<b>Fontanini</b>   char-broiled spicy Fontanini sausage   marinara-pesto sauce	\$12
<b>Burrata</b>   fresh Burrata cheese   Prosciutto di Parma   mission figs   arugula   balsamic glaze	\$16
<b>Ali di Pollo</b>   lemon-pesto chicken wings   Gorgonzola dressing	\$13

**Mare | “Sea”**

<b>Calamari</b>   rice flour dusted & fried   lemon aioli   marinara sauce (GF)	\$16
<b>Tonno</b>   seared Ahi tuna   fennel-mint slaw   lemon aioli   olive oil	\$16*
<b>Granchio</b>   griddled blue crab-corn cake   diavolo sauce   caper remoulade	\$17
<b>Frutti di Mare</b>   steamed blue mussels <b>or</b> Cherry Stone clams   garlic   pinot grigio   basil pesto	\$16
<b>Gamberoni</b>   grilled jumbo tiger shrimp (4)   puttanesca sauce   lemon vinaigrette	\$17

*-18% Gratuity added to parties of 8 or more -*

**Farina e Acqua | "Flour & Water" (GF add \$3)**

<b>Linguini Marinara</b>   grated cheese	<u>\$11 (sm.) / \$13</u>	add meatballs or Fontanini sausage	\$13 (sm.) / \$15
<b>Linguini Pomodoro</b>   fresh tomatoes   basil   white wine   garlic   grated cheese			\$15
<b>Linguini Carbonara</b>   pancetta   pecorino   egg   garlic   black pepper			\$18
<b>Penne Calabrese</b>   N'duja prosciutto paste   sundried tom   spinach   sweet onion & chile flake   cheeses			\$18
<b>Penne Salsiccia</b>   grilled Fontanini sausage   tomato   pesto wine sauce   spinach   grated cheese			\$18
<b>Penne Primavera</b>   fresh vegetables   garlic   white wine   grated cheese			\$18
<b>Fettuccine Bolognese</b>   braised beef & pork   roma tomatoes   vegetables   grated cheese	\$15 (sm.) / \$18		
<b>Fettuccine Alfredo</b>   cream   grated cheese   garlic   basil	<u>\$11 (sm.) / \$13</u>	w/pancetta & peas	\$14 (sm.)/\$17
<b>Pollo Puttanesca</b>   grilled chicken   garlic   anchovy   capers   olives   chile flake   fettuccini			\$14 (sm.) / \$17
<b>Lasagne di Verdure</b>   grilled eggplant & zucchini   Crimini mushrooms   4 cheeses   marinara			\$17
<b>Cinque Carne Lasagne</b>   beef   pork   bacon   sausage   4 cheeses   bechamel   marinara			\$19

**Pietra | "Stone" Neopolitan style pizza (GF add \$3)**

<b>Margherita</b>   fresh Mozzarella   tomato sauce   fresh basil	\$13
<b>Quattro Formaggio</b>   Gruyere   smoked Mozzarella   Fontina   Asiago   tomato sauce	\$13
<b>Funghi e Tartufo</b>   crimini mushrooms   Gruyère   grilled green onions   arugula   truffle vinaigrette	\$16
<b>Salsiccia</b>   fennel sausage   roasted peppers   caramelized onions   tomato sauce   blended cheeses	\$15
<b>Tre Porcellini</b>   pepperoni   salami   fennel sausage   tomato sauce   blended cheeses	\$15
<b>Greco</b>   Feta cheese   Kalamata olives   sun-dried tomatoes   artichokes   basil pesto	\$15
<b>Carne e Pepe</b>   house-made meatballs   Hatch green chile   smoked Mozzarella   tomato sauce	\$15
<b>Carne di Maiale</b>   pulled smoked pork   charred green onion   goat cheese   lemon vin, tomato, arugula	\$16
<b>Rucola</b>   crimini mushroom   asparagus   sweet onion   arugula pesto   smoked mozz   white sauce   arugula	\$15
<b>Melanzana</b>   grilled eggplant   sundried tomato   spinach   goat cheese   4 cheeses   white sauce	\$15
<b>Vesuvio</b>   chicken   artichoke   sweet onion   oregano   4 cheeses   white sauce   garlic	\$16

**Speciale**

<b>Agnello</b>   braised lamb ragu   vegetables   tomatoes   Chianti   marjoram   fresh papardelle	\$23
<b>Linguini Molluschi</b>   Cherry Stone clams   white wine clam sauce   garlic   chile flake   Italian parsley	\$19
<b>Scampi</b>   seared shrimp   artichoke hearts   olives   dried tomatoes   fettuccine   pesto wine sauce	\$28
<b>Pescatore</b>   clams   mussels   shrimp   scallop   potato gnocchi   marinara   pinot grigio   chile flake	\$29
<b>Risotto con Capesante</b>   seared U8 sea scallops (2)   blended cheeses   fennel bulb   spinach, carrot, onion   wine	\$29
<b>Pollo</b>   roasted half chicken "under a brick"   lemon-caper sauce   selection of two sides	\$24
<b>Bistecca</b>   8 oz. "Baseball Cut" Angus Sirloin   red wine-rosemary reduction   selection of two sides	\$28

**Contorni | "Sides"**

griddled polenta   red potatoes   pasta & cheese   sauteed vegetables   sauteed spinach	\$5 each
house gnocchi   grilled asparagus   roasted peppers & onions   parmesan truffle fries	\$6 each

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(GF) = Gluten Free

*\*Consuming raw or undercooked meat, poultry, eggs or seafood increases your risk of contracting foodborne illness.*

*\*\*To decrease waste, bread will be served upon request*