



Piattini | “Small Plates”

Misto mixed greens tomatoes olives grated cheese red wine-oregano vinaigrette	\$ 7
Caesar romaine parmesan croutons anchovies upon request	\$8 \$14*
Caprese mozzarella tomatoes basil red wine vinaigrette	\$12
Polpetta/Salsiccia house made meatballs or Fontanini Italian sausage marinara sauce grated cheese	\$12
Carpaccio raw beef tenderloin caper berries olive oil lemon cheese crouton arugula (GF)	\$16*
Antipasto sliced imported meats & cheeses marinated artichokes olives crostini	\$17
Calamari rice flour dusted & fried lemon aioli marinara sauce (GF)	\$16
Tonno seared Ahi tuna fennel & mint slaw lemon aioli	\$16*
Frutti di Mare steamed blue mussels <u>or</u> Cherry Stone clams garlic pinot grigio basil pesto	\$16
Pane all’aglio Ciabatta bread Parmesan & Asiago cheese sundried tomatoes artichoke basil marinara	\$ 8

Pietra | “Stone” (11” Neopolitan style pizza) (gluten free add \$3)

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

Farina e Acqua | “Flour & Water” (gluten free add \$3)

(Lunch Pastas are 2/3 the size of Dinner Pastas, except Lasagnes...Dinner Portions available with upcharge)

Linguini Marinara grated cheese	\$11	add meatballs or Fontanini sausage	\$13
Linguini Pomodoro garlic fresh tomatoes fresh basil olive oil grated cheese			\$12
Penne Calabrese N’duja prosciutto paste sundried tom spinach sweet onion & chile flake cheeses			\$15
Penne Salsiccia grilled Fontanini sausage tomato basil pesto white wine spinach grated cheese			\$15
Penne Primavera fresh seasonal vegetables garlic fresh basil white wine sauce grated cheese			\$15
Fettucine Alfredo garlic grated cheese cream basil	\$12	w/pancetta & peas	\$14
Lasagne di Verdure grilled eggplant & zucchini Crimini mushrooms 4 cheeses vegetables marinara			\$17
Cinque Carne Lasagne beef pork bacon sausage 4 cheeses bechamel marinara			\$19

Pane | "Bread" (with soup, salad or french fries | select one)

Pollo Caprese grilled chicken breast fresh Mozzarella tomato basil pesto Kaiser bun	\$14
Granchio griddled crabcake tomato spinach avocado remoulade sauce Kaiser bun	\$15
Cordone grilled chicken prosciutto artichoke heart fontina remoulade sauce Kaiser bun	\$15
Bistecca open-faced grilled sirloin steak sauteed mushrooms & onions Gorgonzola cheese Hoagie bun	\$16
Polpetta house made meatballs marinara sauce Provolone cheese Hoagie bun	\$9 (1/2) \$15
Salsiccia grilled Fontanini sausage sautéed onions & peppers marinara Provolone Hoagie	\$9 (1/2) \$15
Italiano pepperoni salami fennel sausage Provolone lettuce tomato red wine vinaigrette Hoagie	\$9 (1/2) \$15
Tre Formaggio warm Fontina smoked Mozzarella Provolone tomato basil pesto Kaiser bun	\$13
Vedure crimini mushroom grilled eggplant peppers spinach fontina cheese arugula pesto Kaiser bun	\$14
Carne di Maiale pulled pork Provolone arugula tomato lemon onions remoulade Hogie	\$16
Pesce grilled salmon bacon lettuce tomato avocado remoulade sauce Kaiser bun	\$16
Philly Italian beef peppers and onions provolone beef jus Hoagie bun	\$16

Grandi Insalate | "Large Salads"

Manzo grilled Sirloin steak sautéed mushrooms tomato croutons red onion arugula Gorg dressing	\$17
Palermo spinach grilled shrimp avocado roasted peppers grapefruit pine nuts goat cheese champagne vin	\$17
Pollo grilled chicken mozzarella roasted peppers olives tomato mixed greens red wine vin	\$15
Terra grilled chicken pancetta diced egg tomato Gorgonzola cheese chopped romaine lettuce house vin	\$15
Spinaci warm spinach bacon mushrooms egg tomato gorgonzola marinated onions red wine vin	\$14
Frisee warm curly endive caramelized onions bacon-lemon vinaigrette chopped egg	\$15
Ottavio mixed greens beets oranges dried cranberries pistachios goat cheese balsamic vin	\$15
Greco mixed greens artichoke hearts sun-dried tomatoes olives Feta cheese oregano vin	\$14
Aggiunge add chicken...\$5 shrimp, crab cake, or tuna...\$7 sirloin steak...\$10	

Grande Piatti | "Large Plates"

Granchio griddled crab & corn cakes roasted peppers arugula-Parmesan salad caper remoulade	\$17
Pollo marinated half chicken "under a brick" creamy polenta seared spinach piccata sauce	\$24
Bistecca grilled 8 oz. Baseball Cut Sirloin Steak Parmesan fries grilled asparagus demi-glace	\$28
Linguini Molluschi Cherry Stone clams garlic pinot grigio chile flake Italian parsley	\$19

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

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

**Consuming raw or undercooked meat, poultry, eggs or seafood increases your risk of contracting food borne illness*

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

(GF) = Gluten Free