



## ANTIPASTI

- STEAMED BLACK MUSSELS** 9.  
fennel, tomato, pancetta, lemon gremolata
- ASPARAGI con PROSCIUTTO** 6.  
marinated asparagus, prosciutto, shaved parmigiano-reggiano
- OSTRICHE su SHELL** 12.  
seasonal select oysters, house cocktail sauce, mignonette
- CALAMARO FRITTO** 8.  
fried calamari, thin-sliced lemon, fennel, meyer lemon aioli, marinara
- RISOTTO FRITTO** 7.  
fried risotto with prosciutto, toasted fennel, fire-roasted tomato jam
- ANTIPASTI PLATTER** 14.  
assorted meats, artisanal cheeses and vegetables

## INSALATA e ZUPPA

- ARUGULA con MOZZARELLA** 7.  
caldofreddo mozzarella, red onion, toasted pine nuts, sherry vinaigrette
- CAESAR** 6.  
whole leaf romaine, Caesar dressing, croutons, parmigiano-reggiano
- INSALATA DI CASA** 6.  
roasted beets, gorgonzola crumbles, glazed walnuts, citrus vinaigrette
- ZUPPA del GIORNO** 6.  
freshly made soup...ask your server

## WOOD-FIRED BRICK OVEN

- MARGHERITA** 10.  
mozzarella, basil, crushed tomato sauce, e.v.o.o.
- SALSICCIA** 12.  
spicy sausage, mozzarella, crushed tomato sauce
- PROSCIUTTO con FICHI** 12.  
prosciutto, goat cheese crumbles, fig puree
- FUNGHI** 13.  
sautéed mushrooms, parsley, lemon drizzle, parmigiano-reggiano, e.v.o.o., garlic
- BIANCO** 13.  
alfredo sauce, parmigiano-reggiano, pecorino romano, mozzarella

## PASTA e RISOTTO

- LOBSTER SPAGHETTI** 18.  
fresh Maine lobster meat, pomodoro sauce, parmigiano-reggiano, e.v.o.o
- MALTAGLIATI**  
hand-torn pasta, vegetable broth, fire-roasted tomatoes, spinach, lemon mascarpone \*add shrimp 4.
- FETTUCCINE ALFREDO con POLLO** 16.  
parmesan cream, wood-roasted Wil-Moore Farms chicken
- SCAMPI di ROSSO** 16.  
pan-seared Carolina shrimp, fire-roasted tomatoes, capers, white wine, lemon, garlic, parsley
- SPAGHETTI di CASA** 14.  
house-made meatballs, marinara, parmigiano-reggiano
- ORECCHIETTE BOLOGNESE** 13.  
classic slow-cooked meat sauce, parmigiano-reggiano
- LEMON-SAFFRON RISOTTO** 17.  
flame-grilled jumbo sea scallops, fried capers, extra virgin olive oil

## ENTREES

- CHICKEN PARMIGIANA** 14.  
free-range chicken, fresh mozzarella, marinara, parmigiano-reggiano
- WOOD-GRILLED MAHI-MAHI** 18.  
fennel-tomato agro dolce, rosso potatoes, flame-grilled seasonal vegetable
- WOOD-ROASTED FREE-RANGE CHICKEN** 15.  
lemon, rosemary, cracked pepper, rosso potatoes, arugula salad
- GRILLED FILET OF BEEF** 24.  
house-smoked bacon, grilled romaine, rosso potatoes  
\*add gorgonzola 2.
- TUSCAN STEAK FRITES** 26.  
wood-grilled NY Strip, porcini béarnaise butter, garlic fries, whole-leaf Caesar  
\*add gorgonzola 2.
- FIRE-ROASTED CHILEAN SEA BASS** 23.  
sun-dried tomato vinaigrette, fried capers, rosso potatoes, grilled vegetable
- ROSEMARY DIJON-GRILLED RACK OF LAMB** 23.  
succo di vino rosso, rosso potatoes, flame-grilled seasonal vegetable

## Signature Drinks

- Rosso Martini** 7.5  
Our signature drink is a delicious blend of Svedka Citron, PAMA and Limoncello with a splash of Prosecco served 'up'.
- Italian Mojito** 7.  
A refreshing blend of 10 Cane Rum, Fresh Lime and Mint, topped with Prosecco
- Pear Sparkler** 6.  
A refreshing combination of Smirnoff Pear, Prosecco and Pear Nectar!
- Sicilian Iced Tea** 5.  
Averna Amaro, Fresh Lemon and Lime topped with Ginger Ale.
- Chocolate Cherry** 6.  
A decadent blend of ChocoVine, Luxardo Maraschino Liqueur and Smirnoff Vanilla. The perfect liquid dessert!
- Aperol Spritz** 6.  
Aperol, Prosecco, Orangina and fresh orange slices over ice. Italy's top summer cocktail!