

STARTERS

WRAPPED SHRIMP

Jumbo Shrimp | Hot Pancetta | Orange Glaze
Basil | Ginger | EVOO | 14

FRITTO MISTO

Fried Calamari | Shrimp | Diced Cod |
Lemons | Giardiniera Aioli | 16

MUSSELS

P.E.I Mussels | Garlic | White Wine | Evoo |
Tomato Sauce | Parsley | Chili Flakes | Baguette | 14

FRIED GOAT CHEESE

Goat cheese | Garlic | Spinach | Arugula | Leeks |
Spicy Tomato Sauce | Evoo | 12

ZUPPA DI MARE

Mussels | Clams | Calamari | Shrimp | Evoo |
San Marzano Tomato Sauce | Garlic | Parsley |
Chile flakes | Baguette | 19

CRAB CAKES

Crabmeat | Red+Yellow Peppers | Corn | Mixed
Greens | Remoulade Sauce | Lemon Curry Aioli | 12

FIORI DI ZUCCA

Burrata Stuffed Zucchini Blossom |
Tempura | Sausage+Tomatillo Sauce | 14

STUFFED ZUCCHINI

Beef+Bacon | Potato | Red+Yellow Peppers |
Provolone+Mozzarella Cheese | Bread Crumb |
Herbs | Roasted Yellow Tomato Sauce | 13

EGGPLANT PARMIGIANA

Breaded Eggplant | Tomato sauce |
Basil | Parmigiano cheese | 12

LEMON-GARLIC SHRIMP

Jumbo Shrimp | Garlic | Lemon | Cayenne Pepper |
Saffron Grits | Cheese | Crispy Bacon | Parsley | 16

SEARED SCALLOPS BLT

Bacon Wrapped Scallops | Arugula | Tomato | Evoo |
Lemon Butter Sauce | 19

CALAMARI GRIGLIATI

Grilled Calamari | Radicchio | Mixed Vegetables |
Herbs | Balsamic Glaze | Lemon | EVOO | 14

BAKED CLAMS

Bread Crumb | Bacon | Cremini Mushroom |
Zucchini | Romano Cheese | Garlic |
Butter | Lemon | Parsley | EVOO | 14

BRUSCHETTA

CLASSIC

Diced Tomato | Onions | Evoo | Sea Salt |
Basil | Chile Flakes | 10

MUSHROOM

Cremini | Caramelized Leeks | Herbs |
Evoo | Mozzarella di Bufala | 12

FIGS+PROSCIUTTO

Goat cheese | Figs Jam | Prosciutto | Evoo |
Parmigiano | Arugula | Sun-dried Figs | 13

RICOTTA

Whipped Ricotta | Honey | Walnuts | Pears |
Lemon zest | Black Pepper | Sea Salt | Evoo | 12

HONEY SMOKED SALMON

Roasted Apple | Blue Cheese | Caramelized Onion |
Thyme | Arugula | Aioli | 12

ROASTED TOMATO

Cherry Tomato Confit | Garlic | Bufala Mozzarella |
Evoo | Thyme | Black Pepper | 12

COTTO

Crispy Hot Pancetta | Herbed Got Cheese |
Pears | Raspberry Sauce | Evoo | 13

SAUSAGE

Italian Sausage | Red+Yellow Peppers | Caramelized
Onion | Brie Cheese | Honey | 13

SHRIMP+AVOCADO

Blackened Shrimp | Avocado Cream | Arugula |
Onions | Evoo | Micro Greens | 14

MOZZARELLA



Our fresh Mozzarella is made by hand using only
high quality curd, water, salt, and Love.

CAPRESE

Beefsteak Tomatoes | Rotondino Mozzarella |
Evoo | Basil | Black pepper | 12

CAPRESE DI BUFALA

Heirlooms Tomato | Balsamic Glaze | Evoo | Frisee
Lettuce | Basil | Garlic Parmesan Toast | 18

CRISPY BURRATA

Fillo Dough | Prosciutto di Parma | Arugula |
Roasted Tomato confit | Basil Pesto | Parmigiano | 19

TRUFFLE BURRATA

Fried Burrata filled with creamy Truffle Mozzarella
served with Prosciutto, Arugula and Crostini. 21



Sunday is Gourmet
Bloodymary \$15

EVERY WEDNESDAY
50% OF ON SELECTED
BOTTLE OF Wine

ARANCINI



Two Breaded & Fried Risotto Balls

MUSHROOM

Cremini Mushrooms | Mozzarella | Truffles Oil | 9

SICILIAN

Saffron Rice | Ham | Mozzarella | Béchamel | 9

BOLOGNESE

Beef+Pork+Veal | Tomato sauce | Mozzarella | 9

TRIO SAMPLER

Mushroom | Sicilian | Bolognese | 14

GREENS

COTTO SALAD

Arugula | Gorgonzola | Rosted Hazelnut | Crispy
Pancetta | Green Apples | Red Wine Vinaigrette | 13

GRILLED SALMON

Mixed Greens | Roasted Beets | Cucumber |
Goat Cheese | Lemon Vinaigrette | 19

CAESER CHICKEN SALAD

Romaine | Grilled Chicken | Seasoned Croutons |
Cesar Dressing | Black Pepper | Parmigiano | 14

ASPARAGUS

Grilled Asparagus | Butter fried Egg | Arugula
Parmigiano | Lemony Mustard dressing | 15

STEAK SALAD

Top Sirloin Steak | Crispy Onions | Grape Tomato |
Mixed Green | Toasted Almonds | Feta Cheese |
Balsamic Vinaigrette | 18

HARVEST SALAD

Baby Spinach+Arugula | Green+Red Apples |
Crispy Onion | Candied Pecans | Dried Cranberries |
Goat Cheese | Champagne Vinaigrette | 15

GROUPE

Pan Roasted Grouper | Plum Tomato | Butter
Beans | Cucumber | Shallot | Lemon Zest+Dill |
Chianti Basil vinaigrette | 19

SANDWICH CORNER

All Sandwich are served with your choice of Salad
Fresh cut Fries or Soup.

STEAK SANDWICH

Sliced Prime Rib | Caramelized Onion | Mushroom |
Arugula | Provolone | Aioli | Baguette | 15

LOBSTER ROLL

6oz Lobster Tail | Basil+Chili Mayo | Lobster+Greens |
Red Onion | Celery | Crispy Bacon | Brioche Bun | 21

PRIME BURGER

8oz Prime Angus Chuck | Blue Cheese | Onion Rings
Wiskey Glaze | Cheese sauce | Sesame Bun | 14

MEATBALL SLIDERS

Handmade Veal-Pork-Beef Meatball | Tomato sauce |
Mozzarella | Parmigiano | Basil | Ciabatta Sliders | 12

TURKEY CLUB

Herbed Roasted Turkey | Cranberry Mayo |
Arugula | Brie Cheese | Crispy Bacon | MultiGrain | 13

CHICKEN PESTO

Grilled Chicken | Arugula | Tomato |
Basil Pesto Mayo | Sun Dried Tomato Pesto |
Mozzarella | Baguette | 12

FISH BURGER

Pan Seared Cod Filet | Chili Mayo | Cucumber
Ribbons | Frisee' Lettuce | Brioche Bun | 14

PORCHETTA

Herb Roast Rolled Pork Belly | Arugula |
Smoked Mozzarella | Caramelized Onion |
Aioli | Baguette | 14

CHARCUTERIE & CHEESE

Select Three Cured Meat+Three Cheese+Two Sides
from Italy & the U.S 18

PARMA SALAME

HOT SOPPRESSATA

FELINO SALAME

BRESAOLA

COPPA

SPECK

PROSCIUTTO

DI PARMA

GORGONZOLA D.O.P

IMP. BRIE

WHITE CHEDDAR

TRUFFLE ASIAGO

PARMIGGIANO

ROSEMARY ASIAGO

FETA SARDA

TALEGGIO D.O.P

ADD ONE EXTRA SIDE 3

Semidried Cherry Tomato | Marinated Olives |
Figs Marmalade | Lemon Whipped Ricotta | Roasted
Tomato Confit | Calabrian Cherry Peppers |
Apples | Balsamic Peach Jam | Grilled Baby Onions |



Please alert your server to any special dietary restriction and requirements. No all ingredients are listed. Consuming raw or undercooked Meats | Poultry | Fish | Shellfish | Eggs may increase your risk of food borne illness.

18% Service Fee added for Party of 6 or more

PIZZA



LE ROSSE · Made with San Marzano tomato sauce.

MARGHERITA

Mozzarella | Basil | Evoo | 12

BUFALINA

Bufala Mozzarella | Basil | Evoo | 16

FUNGHI

Sautéed Mushroom | Mozzarella | Basil | Evoo | 13

CAPRICCIOSA

Mushroom | Artichokes | Ham | Hot Dog |

Mozzarella | Basil | Evoo | 16

MELANZANA

Eggplants | Parmigiano | Mozzarella | Basil | Evoo | 15

SPINACELLA

Spinach | Sausage | Garlic | Mozzarella | Evoo | 16

FINA

Prosciutto di Parma | Arugula | Mozzarella | Shaved Parmigiano | 17

VEGETALE

Eggplant | Zucchini | Red+Yellow Pepper | Cherry Tomato |

Basil | Balsamic Glaze | Evoo | 16

MEAT LOVERS

Sausage | Hot Soppresata | Bacon | Mozzarella | Basil | 16

LE BIANCHE · Made without tomato sauce with Evoo.

QUATTRO

Fontina | Gorgonzola | Parmigiano | Mozzarella | Basil | Evoo | 15

CHICKEN PESTO

Grilled Chicken | Basil Pesto | Heirloom Cherry Tomato |

Mozzarella | Basil | Evoo | 15

DUCK

Smoked Duck Sausage | Bufala Mozzarella |

Pepper Jack Cheese | Caramelized Onion | Basil | Evoo | 19

WHITE MARGHERITA

Sliced Fresh Tomato | Garlic Oil | Romano Cheese | Fresh

Mozzarella | Basil | Evoo | 15

RUSTICA

Hot Soppresata | Sausage | Red+Yellow Peppers |

Roasted Red Onion | Mozzarella | Basil | Evoo | 17

BUTTERNUT

Roasted Butternut Squash | Honey | Thyme | Black Sea Salt |

Mozzarella | Evoo | 15

BBQ

Grilled Chicken | BBQ Sauce | Red Onion | Crispy Bacon |

Mozzarella | Chili Flakes | 15

SHRIMP SCAMPI

Sautéed Shrimp | Lemon+Garlic Sauce | Mozzarella | Oregano | Lemon

Zest | Italian Parsley+Basil | Evoo | 18

MORTADELLA

Mortadella | Mozzarella+Burrata | Roasted Pistacchio | Shaved

Parmigiano | Evoo | Basil | 16



PASTA



STRAW & HAY

Egg+Spinach Tagliatelle | Sausage | Bacon | Mushroom | Garlic+Onion |
Vodka Sauce | Heirloom Baby Tomato | Basil | 19

BOLOGNESE

Egg Tagliatelle | Beef+Pork+Veal Ragù | Celery+Carrots |
San Marzano Tomato Sauce | Shaved Parmigiano | 18

TRUFFLE

Egg Tagliatelle | Wild Mushrooms | Shallot | Parsley |
Black Truffles Cream | Shaved Grana Padano | 19

BURRATA

Gragnano Spaghetti | Burrata Mousse | Black Pepper |
Fried Zucchini | Crispy Bacon | Basil | Evoo | Romano | 18

TUSCAN SHRIMP

Mezzi Paccheri | Shrimp | Mushroom | Spinach |
Sun Dried Tomato | Cream | Romano | Chili Flakes | 21

LEMON+SHRIMP PICCI

Tuscan Picci Pasta | Jumbo Shrimp | Wine+Garlic+Lemon
Sauce | Evoo | Basil | Chili Flakes | Fried Capers | Parmigiano | 21

TAGLIATELLE SEAFOOD

Housemade Squid Ink Pasta | Mussels | Clams | Calamari | Shrimp |
San Marzano Tomato Sauce | Garlic | Chili Flakes | Parsley | Evoo | 24

LOBSTER

Egg Pappardelle | 8oz Lobster Tail+Lobster Meat | Cream |
Heirloom Cherry Tomato | Parsley | Chili Flakes | Evoo | 29

CAJUN CHICKEN

Penne Pasta | Seared Chicken | Garlic | Scallions | Cajun
Seasoning | Red+Yellow Peppers | Cream | Parmigiano | 18

ASPARAGUS+MUSHROOM CARBONARA

Linguine | Roasted Asparagus | Mushroom | Eggs | Sweet Pancetta |
Light Cream | Parmigiano | Black Pepper | 19

LINGUINE ROASTED TOMATO+SHRIMP

House-made Linguine | Shrimp | Roasted Yellow Tomato | Garlic
| Fresh Mozzarella | Parmigiano | Basil | EVOO | 24

STUFFED PASTA

LIMONCELLO

Lobster Stuffed Ravioli | Jumbo Shrimp | Shallot | Sage |
Limoncello Cream Sauce | Lemon Zest | Micro Greens | 27

MUSHROOM RAVIOLI

Wild Mushrooms Varieties | Caramelized Leeks | Herbs |
Garlic | Heirloom Cherry Tomato | Aioli | Micro Basil | 19

TORTELLACCI

Braised Beef Stuffed Pasta | Pan seared Crispy Pork Belly |
Parmigiano Cream | Beef+Bourbon Glaze | 22

MAINS

ITALIAN ROSINI

2 4oz Filet Medallions | Rustic Potato Purée | Parmigiano |
Honey Rosemary Peppers | Portobello Mushroom | Demi Glaze |
Micro Arugula | Evoo | 29

SEARED SEA BASS

Chilean Sea Bass | Clam Panzanella | Sambuca Fennel Chowder |
Herbed Risotto | Micro Arugula | Balsamic Glaze | Aioli | 28

GRILLED SALMON

Grilled Norwegian Salmon | Black Pepper | Sea Salt |
Grilled Asparagus | Lemon Butter Sauce | Parsley | Evoo | 22

GORGONZOLA FILET

2 4oz. Filet Medallions | Gorgonzola Dolce | Crispy Bacon |
Sugar Snap Pea+Red Radish Salad | Lemon | Evoo |
Black Pepper | Peach Jam | Crostini | 29

BRACIOLE E SALSICCIA

Veal | Bread Crumb | Pancetta | Resins | Pine Nut | Romano | Evoo |
Italian Sausage | San Marzano Sauce | Potato Gnocchi | 21

MAIALE AL PEPE ROSA

Pan Fried 12oz. Frenched Pork Chop | Butter | Cognac | Cream |
Pink Peppercorn | Thyme | Scalloped Potato | Asiago Cheese | 22

BISTECCA AI FERRI

Sliced Grilled Flat Iron Steak | Parmesan Roasted Cauliflower |
Oregano | Fingerling Rosemary Potato | Evoo | Lemon | 24

POLPO ALLA GRIGLIA

Grilled Baby Octopus | Balsamic Vinegar Marinade |
Roasted Cherry Tomato+Potato | Arugula | Basil Pesto | 18

CHICKEN MARSALA

Flour Coated Chicken Breast | Cremini+Button Mushroom |
Garlic | Marsala Wine | Heirloom Cherry
Tomato | Parsley | Butternut squash Ravioli | 19

LAMB CHOPS

Creamy Parmesan Risotto | Wilted Spinach | Roasted Shallots |
Herbs | Wild Mushrooms | Parmigiano | Demi Glaze | 27

RISOTTI



MUSHROOM

Porcini+Cremini | Garlic | Shallots | Parsley | Parmigiano | 18

BUTTERNUT+SHRIMP

Roasted Butternut Squash | Sautéed Shrimp |
Sweet Pancetta | Sage+Thyme | Onion+Garlic | Light Cream |
Parmigiano | Parsley | 24

SEAFOOD

Creamy Rice | Sautéed Clams+Mussels+Shrimp+Calamari |
Cherry Tomato | Parsley | Chili Flakes | 24



Denotes Gluten Free Options