



BRUSCHETTA

SPREADS & BREADS 6

cured olive pesto, white bean ragu
roasted garlic pesto

SPECK WRAPPED SHRIMP 11

fresh seasonal veggies & arugula pesto

FRESH VEGGIE 7

shaved parmigiano reggiano

ANTIPASTI

SALUMI 13

house pickles, red grape mustardo
fire roasted peppers

FORMAGGIO 14

spiced hazelnuts, pepperoncini jam
cured olive pesto, seasonal fruit

INSALATA

CAESAR 9

crisp romaine, parmesan crisp
our special house made dressing

ROASTED BEETS 12

goat's cheese, roasted cauliflower
cucumber & onion, blood orange vinaigrette

WILD MUSHROOM 13

locally grown mushrooms, melted fontina,
fresh lettuces, lemon thyme vinaigrette

HOUSE 7

fresh lettuces & chopped seasonal veggies
house red wine vinaigrette

LOCAL TOMATO CAPRESE 12

hand rolled mozzarella & fresh basil
extra virgin olive oil & balsamic crema

PLATES

GRILLED POLENTA 11

wild mushroom ragu, tomato confit, basil crema

MOZZARELLA EN CAROZZA 10

smoked tomato ragu, arugula pesto

RED MUSSELS 14

peroni, herb butter, fresh garlic
cured tomato, chilis, fresh herbs

WHITE MUSSELS 13

pinot grigio, basil pesto, fresh garlic, chilis

WHOLE SCAMPI PRAWNS 22

anchovy caper butter, fresh lemon, panko crumbs

FISH & CHIPS 16

wild salmon, zucchini & green tomato chips
smoked tomato aoli, house tartar

SWEET & SPICY CALAMARI 11

blueberry & pepperoncini glaze

WHOLE ROASTED BRANZINO 18

chermoula butter, fresh lemon
arugula & tomato salad

MEATBALLS AL FORNO 13

beef & veal, in our gravy, house made ricotta

CHICKEN TOSCANO 15

marinated half bird, lemon oregano butter
wilted broccoli rabe

GRILLED FILET MIGNON 25

8oz filet, warm vegetable salad, herb potatoes

PASTA

MINT PAPPARDELLE WITH MAINE LOBSTER 24

with a light rosa sauce

ENGLISH PEA & TRUFFLE AGNOLOTTI 16

caramelized shallots, vin santo broth

BRAISED SHORTRIB RAVIOLI 15

wild mushrooms, pepper coulis

PIZZA

OUR PIES ARE ABOUT 12 INCHES MADE
WITH A TWO DAY NEW WORLD THIN CRUST

RED

with our slightly sweet & savory sauce

MARGHERITA 11

hand rolled mozzarella & basil, cured tomatoes
extra virgin olive oil drizzle

GAAHLIC 10

roasted garlic pesto, fresh shaved garlic
mozzarella, garlic oil drizzle

ROASTED VEGGIE 12

seasonal veggies, mozzarella
cured olive pesto, roasted garlic

ITALIAN MARKET 15

fiorella's sausage, abruzzese pepperoni
fresh mozzarella & basil, chilis

GABAGOOL 14

spicy capocollo, mozzarella
cured tomatoes, fresh arugula

PUTANESCA 16

cured olive pesto, roasted garlic, capers
white anchovies, mozzarella, chilis

WHITE

with our house crème fraîche blend

TRUFFLE 21

taleggio, mozzarella, wild mushrooms
shaved black truffle, white truffle oil, fried egg

LA PEPERONATA 14

anaheim, fresno & long hot chilis
crisp gabagool, mozzarella

CLAMS CASINO 15

house cured pancetta, fresh clams
fontina, bell pepper, breadcrumbs, herbs

MAC & CHEESE 13

taleggio, pecorino, fontina & mozzarella cheeses
breadcrumbs, fresh herbs

ASPARAGO 14

fresh shaved asparagus, goat's cheese
crisp prosciutto, cracked pepper, fried egg