

CERTO!

SALAD & SOUP

Berry Salad arugula, toasted pine nuts, blackberries, blueberries, strawberries, white balsamic vinaigrette	\$16
House Salad mixed greens, heirloom cherry tomatoes, shaved celery root, toasted pecans, english cucumber, house vinaigrette	\$14
Spring Pea & Sorrel Soup vegetable stock, spring peas, baby sorrel, chili oil	\$15
Soup of the Day ask your server for details	Market

SECONDO

House-Made Meatball Sliders beef, pork & fresh herb blend, basil marinara, buffalo mozzarella, toasted brioche bun	\$19
Charcuterie & Italian Cheese Platter italian cheeses & cured meats, mixed marinated olives, fresh berries, mixed nuts, assorted crackers & flat breads	\$32
Bruschetta Trio crab & avocado, heirloom tomato & basil, spring pea with ricotta and mint	\$18
Certo! Cheeseburger chuck/brisket blend, sharp cheddar, burger sauce, arugula, vine-ripe tomato, dill pickle, brioche bun, hand cut fries	\$26
Mussels Marinara prince edward island mussels, house marinara sauce	\$22

PIZZA

Signature Margarita buffalo mozzarella, parmesan, heirloom cherry tomatoes, house marinara, extra virgin olive oil, fresh basil	\$18	
Create your Own Pizza marinara, shredded mozzarella and up to three of the following	\$20	
pepperoni	mixed olives	caramelized onion
hot italian sausage	parmesan cheese	red bell pepper
prosciutto	roasted garlic	sauteed mushrooms
sliced zucchini	arugula	fresh basil

PASTA & GRAINS

Seafood Risotto clams, mussels, shrimp, lobster, soffrito vegetables, saffron arborio, fennel aioli	\$33
Spaghetti Carbonara crispy pancetta, peas, house-made spaghetti, creamy carbonara sauce	\$21
Lobster Ravioli maine lobster, ricotta cheese, lemon brown butter sauce	\$31
Sausage Pipe spicy italian sausage, tomato cream sauce, house-made pipe pasta	\$21

ENTREE

NY Strip tri color potato, wilted dandelion greens, rosemary compound butter	\$37
Tuna lemon, dill, italian parsley, saffron & blistered heirloom cherry tomato risotto	\$35
Chicken pesto marinade, parsley & butter, house made pappardelle pasta, grilled asparagus, piccata sauce	\$30
Lamb Rack rosemary & garlic marinade, rosemary polenta, glazed spring carrots, red pepper coulis	\$37

20% Gratuity will be added to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness