

CERTO!

SALAD & SOUP

Baby Kale Caesar house made caesar dressing, herbed focaccia croutons, parmesan, white anchovy	\$15
House Salad mixed greens, heirloom cherry tomatoes, shaved celery root, toasted pecans, english cucumber, house vinaigrette	\$14
Tomato Basil Bisque san marzano tomatoes, genovese basil, vegetable stock, parmesan crouton	\$16

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	\$34
Bruschetta Trio crab & avocado, heirloom tomato & basil, spring pea with ricotta and mint	\$22
Summer Tart gluten free buckwheat crust, roasted red pepper coulis, zucchini, yellow squash, cherry tomato, red onion, arugula	\$19
Certo! Cheeseburger chuck/brisket blend, sharp cheddar, house made burger sauce, arugula,	\$26
Calamari fried petit squid tubes and tentacles, house marinara parmesan, parsley	\$18
Mussels Marinara prince edward island mussels, house marinara sauce	\$26

PIZZA

Signature Margarita buffalo mozzarella, parmesan, heirloom cherry tomatoes, house marinara, extra virgin olive oil, fresh basil	\$20	
Create your Own Pizza marinara, shredded mozzarella and up to three of the following (additional items \$3)	\$22	
pepperoni	mixed olives	caramelized onion
hot italian sausage	parmesan cheese	red bell pepper
prosciutto	roasted garlic	sauteed mushrooms
pesto	arugula	fresh basil

PASTA & GRAINS

Seafood Risotto clams, mussels, shrimp, lobster, soffrito vegetables, saffron arborio, fennel aioli	\$36
Chicken Fettuccini Alfredo house-made fettuccini, parmesan cream sauce, sliced chicken breast	\$26
Lobster Ravioli maine lobster, ricotta cheese, lemon brown butter	\$34
Summer Vegetable Primavera rainbow cauliflower, peas, asparagus, roasted red pepper, wild mushrooms, parmesan, house-made rotini pasta	\$25
Lamb Lasagna lamb bolognese, bechamel, fresh mozzarella, parmesan, house-made spinach pasta	\$30
Sausage Pipe Rigate spicy italian sausage, tomato cream sauce, house-made pipe pasta	\$26

ENTREE

NY Strip tri color potato, grilled asparagus, rosemary compound butter	\$38
Tuna lemon, dill, italian parsley, saffron & blistered heirloom cherry tomato risotto	\$31
Chicken pesto marinade, parsley & butter house made pappardelle pasta, grilled asparagus, piccata sauce	\$32
Lamb mint and yogurt rubbed shoulder chop, rosemary polenta, roasted mixed carrots, caper/mint salsa verde	\$38

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