

## SALAD & SOUP

Baby Kale Caesar house made caesar dressing, herbed focaccia croutons, parmesan, white anchovy	\$18
House Salad mixed greens, heirloom cherry tomatoes, shaved celery root, toasted pecans, english cucumber, house vinaigrette	\$14
Butternut Squash Bisque roasted butternut squash, spiced pepitas, sage cream	\$16
SECONDO	
House Made Meatball Sliders beef, pork & fresh herb blend, basil marinara, buffalo mozzarella, toasted brioche bun	\$23
<b>Charcuterie &amp; Italian Cheese Platter</b> italian cheeses & cured meats, mixed marinated olives, fresh berries, mixed nuts, assorted crackers & flat breads	\$41
Bruschetta Trio crab & avocado, crushed cannellini bean with wild mushroom, & leek, pancetta, chèvre	\$27
Winter Tart gluten free buckwheat crust, parsnip puree, tri-color potato, caramelized onion, sage, arugula	\$23
Certo! Cheeseburger chuck/brisket blend, sharp cheddar, house made burger sauce, arugula,	\$32
Calamari fried petit squid tubes and tentacles, house marinara parmesan, parsley	\$22
Mussels Marinara prince edward island mussels, house marinara sauce	\$31

## PIZZA

<b>Signature Margarita</b> buffalo mozza extra virgin olive oil, fresh basil	arella, parmesan, heirloom che	erry tomatoes, house marinara,	\$27
<b>Create your Own Pizza</b> marinara, s (additional items \$4)	hredded mozzarella and up to	three of the following	\$29
pepperoni	mixed olives	caramelized onion	
hot italian sausage	parmesan cheese	red bell pepper	
prosciutto	roasted garlic	wild mushrooms	

arugula

pesto

## PASTA & GRAINS

fresh basil

Seafood Risotto clams, mussels, shrimp, lobster, sofrito vegetables, saffron arborio, fennel aioli	\$44
Chicken Fettuccini Alfredo house-made fettuccini, parmesan cream sauce, sliced chicken breast	\$32
Lobster Ravioli maine lobster, ricotta cheese, lemon brown butter	\$41
<b>Vegetable Gemelli</b> pesto, caramelized onion, caramelized brussels sprouts fennel, mixed olives, house-made gemelli pasta	\$30
<b>Lamb Lasagna</b> lamb bolognaise, bechamel, fresh mozzarella, parmesan, house-made spinach pasta	\$36
Sausage Pipe Rigate spicy italian sausage, tomato cream sauce, house-made pipe pasta	\$32

## ENTREE

Beef Short Rib tri color potato, caramelized brussels sprouts, tomato infused reduction	\$47
Roasted Whole Bronzini lemon/dill cream sauce, saffron & blistered heirloom cherry tomato ri- sotto, asparagus	\$39
Chicken Cacciatori braised 1/2 chicken, tomatoes, olives, pappardelle pasta	\$39
Lamb Shank lamb foreshank, rosemary polenta cake, sauteed wild mushrooms, jus reduction	\$42

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