



SALAD & SOUP

<b>Focaccia</b>	Tomato and Olive Tapenade	\$9
<b>Carrot &amp; Ginger Soup</b>	Roasted Carrots, Ginger, Sage Cream	\$14
<b>House Salad</b>	Mixed Greens, Heirloom Cherry Tomatoes, Shaved Celery Root, Toasted Pecans, English Cucumber, House Vinaigrette	\$14
<b>Caesar Salad</b>	Parmesan Romano Cheese, Herb Focaccia, White Anchovy, House Made Ceasar Dressing	\$16
<b>Caprese Salad</b>	Buffalo Mozzarella, Fresh Basil, Tomatoes, Black Olives, Pickled Onions, Aged Balsamic	\$20

SECONDO

<b>House Made Meatball Sliders</b>	Beef, Pork and Fresh Herb Blend, Basil Marinara, Buffalo Mozzarella, Toasted Brioche Bun	\$23
<b>Charcuterie &amp; Italian Cheese Platter</b>	Italian Cheeses and Cured Meats, Mixed Marinated Olives, Fresh Berries, Mixed Nuts, Assorted Crackers	\$35
<b>Bruschetta Trio Crab &amp; Avocado</b>	Crushed Cannellini Bean with Wild Mushroom, Leek, Pancetta, Chèvre	\$27
<b>The Tri State Smash Burger</b>	Chuck/Brisket Blend, Sharp Cheddar, Arugula, House Made Burger Sauce	\$25
<b>Calamari</b>	Fritti Fried Petit Squid Tubes and Tentacles, House Marinara Parmesan, Parsley	\$21
<b>Mussels Marinara</b>	Prince Edward Island Mussels, House Marinara Sauce	\$26
<b>Frito Misto</b>	Shrimp, Scallops, Calamari, Fennel, Onions, House Made Marinara Sauce, Garlic Aioli	\$27

PIZZA

<b>Signature Margarita</b>	Buffalo Mozzarella, Parmesan, Heirloom Cherry Tomatoes, House Marinara, Extra Virgin Olive Oil, Fresh Basil	\$27
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<b>Create your Own Pizza</b>	Marinara, Shredded Mozzarella and up to three of the following: <i>(additional items +\$4)</i>	\$29
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Pepperoni	Mixed Olives	Caramelized Onion
Hot Italian Sausage	Parmesan Cheese	Red Bell Pepper
Prosciutto	Roasted garlic	Wild Mushrooms
Pesto Crabmeat <i>(\$8)</i>	Arugula	Fresh Basil

PASTA & GRAINS

<b>Linguini Ai Frutti di Mare</b>	Clams, Mussels, Shrimp, Scallops, Lobster Meat with Spicy Tomato Sauce	\$44
<b>Chicken Fettuccini Alfredo</b>	House Made Fettuccini, Parmesan Cream Sauce, Sliced Chicken Breast	\$32
<b>Lobster Ravioli</b>	Maine Lobster, Ricotta Cheese, Lemon Brown Butter	\$41
<b>Vegetable Gemelli</b>	Pesto, Caramelized Onion, Brussels Sprouts, Fennel, Mixed Olives	\$27
<b>Rigatoni Alla Bolognese</b>	Braised Beef, Parmesan, Barolo Wine	\$36
<b>Sausage Pipe Rigate</b>	Spicy Italian Sausage, Tomato Cream Sauce, House Made Pipe Pasta	\$32
<b>Spaghetti Alle Vongole</b>	White Wine, Garlic, Clams, Butter	\$29

ENTRÉE

<b>Rack of Lamb</b>	Creamy Polenta, Baby Carrots, Lamb Sauce	\$47
<b>Roasted Alaskan Salmon</b>	Lemon/Dill Sauce, Mashed Potatoes, Spinach	\$38
<b>Chicken Piccata</b>	Lemon Capers Butter, Linguini	\$39
<b>Grilled New York Strip</b>	Brushed Black Garlic, Mashed Potatoes, Asparagus	\$48
<b>Scallops Risotto</b>	Saffron Arborio Rice, Fennel Aioli	\$40