


Insalati e Antipasti

AROMA mixed greens, fried leeks, calamata olives, artichoke hearts, cherry tomatoes, shaved parmigiano-reggiano, house balsamic vinaigrette 8

BEET AND BURRATA arugula, tomato jam, 18yr balsamic 12

 **GRIGLIA** grilled romaine heart, prosciutto, roasted red peppers, gorgonzola, walnuts, balsamic dressing 13

CAESAR romaine, house-made croutons, shaved parmigiano-reggiano, anchovies, house Caesar dressing 12

SPAGHETTI POMODORO pasta with house red sauce 10 add meatballs 18

FAGIOLE E VERDURA sautéed green fava beans with spinach in a garlic, chardonnay chicken broth 10 add sausage 13

LUMACHE AL BURRO escargot broiled in parsley, lemon, butter and garlic sauce 11

INVOLTINI DI MELANZANA eggplant rolled with herbed ricotta and served on a bed of tomato sauce topped with melted fresh mozzarella 10

CALAMARI RIPIENO filled with pork sausage, caramelized fennel and golden raisins in a tomato n'duja broth, crostini 14

Pizze

MARGHERITA fresh mozzarella, tomato sauce, basil 14

QUATTRO FORMAGGI smoked mozzarella, gorgonzola, asiago, parmigiano-reggiano, tomato sauce 16

CALABRESE sopressata, banana peppers, white onions, mozzarella, tomato sauce 16

PEPPERONI Abruzzi pepperoni, oregano, mozzarella, tomato sauce 16

CAPRICIOSA prosciutto, mozzarella, artichokes, calamata olives, wild mushrooms, tomato sauce, sunny side up egg 16

SALSICCIA DI POLLO house-made chicken sausage, fresh mozzarella, sliced tomatoes, basil, garlic, extra-virgin olive oil 16


BARESE roasted chicken, spinach, caramelized onions, asiago, extra-virgin olive oil 16


FUNGHI wild mushrooms, caramelized onion, asiago, mozzarella, truffle oil 16


BIANCA cherry tomatoes, white onions, oregano, mozzarella, arugula, shaved parmigiano-reggiano 15

Paste e Risotto

FARFALLE CAMPO butterfly pasta sautéed with artichoke hearts, sun-dried tomatoes, roasted red peppers, calamata olives and mushrooms in a light garlic, basil, chardonnay sauce 19

 **PAPPARDELLE ALLA BOLOGNESE** traditional ragu of beef, pork and veal 24

 **TAGLIATELLE FRUTTI DI MARE** seafood medley tossed in a spicy pomodoro sauce 26

 **PAPPARDELLE ALLA LEPRE** riesling braised rabbit, vegetable ragu bianco, rosemary, goat cheese 25

FILETTO DI MANZO RISOTTO sliced beef tenderloin, roasted garlic risotto, arugula, shaved parmigiano-reggiano and traditional balsamic 26

 **RIGATONI AROMA** house-made sausage, wild mushrooms, caramelized onions, plum tomato cream sauce 22

FETTUCINE CON POLLO E PESTO char-grilled chicken and pesto with soffritto 19

TAGLIATELLE DEL PIEMONTE sautéed wild mushrooms, roasted garlic, arugula pesto, charred tomato, shaved parmigiano-reggiano, white truffle oil 20

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FILETTO DI MANZO 6oz, peppercorn seared tenderloin, bacon wilted spinach, shrimp risotto, shallot confit, lemon aioli 35

POLLO COLLINA 'Frenched' chicken breast with black and green olives and prosciutto in a white wine sauce, roasted potatoes 24

POLLO BOSCIALO chicken breast sautéed with mushrooms, onions, artichoke hearts, zucchini and calamata olives in marinara sauce with spaghetti 24

SALMONE salmon, butter poached, dill aioli, green lentils, pink peppercorns, sautéed spinach 25

VITELLO SALTIMBOCCA veal scaloppini, prosciutto di parma, sage, risotto bianco, sautéed spinach, white wine lemon pan sauce 27