

Insalati e Antipasti

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

ROASTED BEET roasted beets, goat cheese, arugula, lemon Dijon vinaigrette 12

 **GRIGLIA** grilled romaine heart, prosciutto, roasted red peppers, gorgonzola, walnuts, balsamic dressing 12

CAESAR romaine, house-made croutons, shaved parmigiano-reggiano, anchovies, house Caesar dressing sm 8/ lg 11

POLPETTE house-made meatballs, ricotta, pomodoro sauce 9

FAGIOLE E VERDURA sautéed green Fava bean, spinach, garlic, extra virgin olive oil, white wine chicken broth add chicken sausage 11

EGGPLANT STACK breaded and fried eggplant, fresh mozzarella, tomato, fresh basil, extra virgin olive oil, 18 yr balsamic 12

SIDE SPAGHETTI house pomodoro sauce 9

Pizze

MARGHERITA fresh mozzarella, tomato sauce, basil 14

QUATTRO FORMAGGIO 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

PENNE CAMPO sautéed artichoke hearts, sun-dried tomatoes, roasted red peppers, calamata olives, mushrooms, light garlic, basil, white wine 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 28

PENNE CON PANNA peas, prosciutto, roasted garlic crema 19

SPAGHETTI E POLPETTE spaghetti, house pomodoro sauce, house-made meatballs 18

RISOTTO FILETTO DI MANZO sliced beef tenderloin, roasted garlic risotto, arugula, shaved parmigiano-reggiano, extra virgin olive oil, 18yr balsamic 26

 **PENNE AROMA** house-made sausage, wild mushrooms, caramelized onions, plum tomato crema 22

TAGLIATELLE CON POLLO E PESTO char-grilled chicken, fire roasted peppers, basil pesto crema 19

SPAGHETTI CACIO E PEPE cracked black pepper, Pecorino Romano cheese 17

PAPPARDELLE DEL PIEMONTE sautéed wild mushrooms, spinach, extra virgin olive oil, garlic, parmigiano-reggiano, white truffle oil 20

Secondi

FILETTO DI MANZO 6oz beef tenderloin char grilled, house-made tomato jam, seasonal vegetables, creamy parmigiano risotto 35

POLLO ALLA PIZZAIOLA chicken breast sautéed, fresh mozzarella, basil, pomodoro sauce served with spaghetti 23

SALMONE wild caught salmon, pan roasted, grape tomato, lemon, fresh herb butter broth, spinach, oven roasted fingerling potatoes 25

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