Insalati e Antipasti

ZUPPA DEL GIORNO 8
AROMA mixed greens, fried leeks, calamata olives, artichoke hearts, cherry tomatoes, shaved parmigiano-reggiano, house balsamic vinaigrette (g) 9
ROASTED BEET roasted beets, goat cheese, arugula, lemon Dijon vinaigrette (g) 12
GRIGLIA grilled romaine heart, prosciutto, roasted red peppers, gorgonzola, walnuts, balsamic dressing (g) 13
CAESAR romaine, house-made croutons, shaved parmigiano-reggiano, anchovies, house Caesar dressing sm 8/lg 12
POLPETTE house-made meatballs, ricotta, pomodoro sauce 12
SIDE SPAGHETTI house pomodoro sauce 9

Pizze

MARGHERITA fresh mozzarella, tomato sauce, basil 15
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
CAPRICCIOSA 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
SICILIANO roasted eggplant, roasted red peppers, calamata olives, spinach, asiago, fresh mozzarella extra virgin olive oil, oregano 16

Paste

PENNE CAMPO sautéed mushrooms, roasted red peppers, sun dried tomatoes, calamata olives, Roman artichokes, spinach, garlic, basil, extra virgin olive oil, Parmigiano, white wine sauce 22
PAPPARDELLE ALLA BOLOGNESE traditional ragu of beef, pork and veal 25
TAGLIATELLE FRUTTI DI MARE seafood medley tossed in a spicy pomodoro sauce 29
PENNE CON PANNA peas, prosciutto, roasted garlic crema 20
SPAGHETTI E POLPETTE spaghetti, house pomodoro sauce, house-made meatballs 19
TAGLIATELLE CON GAMBERI E PESTO tiger shrimp, sun dried tomatoes, white wine, basil pesto 23
PENNE AROMA house-made sausage, wild mushrooms, caramelized onions, plum tomato crema 23
TAGLIATELLE CON POLLO E PESTO char-grilled chicken, fire roasted peppers, basil pesto crema 21
PAPPARDELLE DEL PIEDEMONTE sautéed wild mushrooms, spinach, extra virgin olive oil, garlic, parmigiano-reggiano, white truffle oil 22

We offer gluten free (g) pasta or (g) risotto in place of pasta for an additional $4.50

Secondi

POLLO ALLA PIZZAIOLA chicken breast sautéed, fresh mozzarella, basil, pomodoro sauce served with spaghetti 24
SALMONE PICCATTA pan seared salmon fillet, Roman artichokes, capers, garlic, lemon, white wine, parsley butter sauce, risotto bianco (g) 25
VITELLO SALTIMBOCCA veal scaloppini, prosciutto di Parma, sage, lemon, white wine pan sauce, sautéed spinach, risotto bianco 27
RISOTTO CON FILETTO DI MANZO E FUNGHI grilled slices of Beef Tenderloin (4oz), wild mushroom, roasted garlic risotto, fresh arugula, house made tomato jam, shaved parmigiano Reggiano, extra virgin olive oil (g) 28
VERDURE GRIGLIATE marinated grilled vegetables, goat cheese, fresh herbed lemon quinoa (vegetarian/g) 19

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS