


Insalati e Antipasti

ZUPPA DEL GIORNO 8

AROMA mixed greens, fried leeks, calamata olives, artichoke hearts, cherry tomatoes, shaved parmigiano-reggiano, house balsamic vinaigrette (gf) 9

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

 **GRIGLIA** grilled romaine heart, prosciutto, roasted red peppers, gorgonzola, walnuts, balsamic dressing (gf) 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

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

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 PIEMONTE sautéed wild mushrooms, spinach, extra virgin olive oil, garlic, parmigiano-reggiano, white truffle oil 22

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

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POLLO ALLA PIZZAIOLA chicken breast sautéed, fresh mozzarella, basil, pomodoro sauce served with spaghetti 24

SALMONE PICCATA pan seared salmon fillet, Roman artichokes, capers, garlic, lemon, white wine, parsley butter sauce, risotto bianco (gf) 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 (gf) 28

VERDURE GRIGLIATE marinated grilled vegetables, goat cheese, fresh herbed lemon quinoa (vegetarian/gf) 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