

Mexxe Porzioni / Small Plates

Focaccia Toscana (Flat bread pizza) Baked with roasted garlic, mozzarella, rocket arugula, olives, cherry tomatoes, truffle oil, and shaved parmesan	9
Cozze Black West Coast mussels, leek, fennel, chive, smoked sausage, and saffron wine	11
Caprese di Fresco Hand kneaded cow's milk curd, beef steak tomato, and basil infused extra virgin olive oil with aged balsamic	9
Melanzane Eggplant baked with layers of homemade mozzarella, tomatoes, and parmesan	10
Croccante Crispy calamari salad, arugula, radicchio, and red onion with black sesame seed vinaigrette	10
Bollito Stewed Italian clams in spicy guazzetto, chick peas, zucchini, tomatoes, and hot peppers in a shellfish tomato broth	11
Asparagi (cooked to order)* Warm asparagus spears topped with baked over easy egg, pecorino with white truffle oil and brown butter vinaigrette	11
Salsiccia Sautéed spicy sausage with Tuscan kale, white beans, and garlic crostini	10
Bruschetta Warm salad with shrimp, clams, mussels, calamari, marinated cannellini beans, tomato, and lemon with olive oil over baked garlic crostini	14

Insalate / Salad

Spinachi Baby organic spinach and endive salad, truffle pecorino, roasted golden beets, and focaccia croutons in a champagne vinaigrette	10
Ceasar* Hearts of romaine, shaved parmesan, grilled garlic crostini, and capers with Caesar dressing	9
Toscana Tricolor and fennel salad, with citrus, walnuts, and Gorgonzola cheese tossed with a chive walnut oil vinaigrette	10
Pera Bibb lettuce, warm roasted pear, goat cheese, and pignoli nuts with honey balsamic vinaigrette	9

Cucina Della Nonna / Grandma's Kitchen

Chicken Scarpariello Boneless chicken sauteed with sweet Italian sausage, peppers, mushrooms, and potatoes in a white wine garlic sauce	21
Capellini Neptuneo Capellini with shrimp, scallops, clams, and mussels in a light roasted garlic, white wine, and tomato sauce	24
Orecchiette con Rappe Ear shaped pasta with Italian sausage, broccoli rabe, white beans, and garlic sauteed in extra virgin olive oil	20
Lasagna Della Nonna Layers of fresh pasta, bechamel, and parmesan in a traditional Bolognese sauce	19

*Cooked to order. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Pasta Fresca / Pasta made in House

half full

Pici Hand rolled semolina spaghetti, San Marzano tomato sauce, basil, and Reggiano	12 / 18
Paglia e Fieno Shrimp, porcini mushrooms, garlic, sundried tomatoes and Marsala wine with a touch of cream	16 / 24
Pappardelle Wide noodle pasta with green English peas in a Tuscan Bolognese sauce	13 / 19
Trofie Lattughini Corkscrew pasta with duck sausage, cherry tomatoes, wilted spinach, leek, onion, and fennel in a brown butter sage sauce	14 / 20
Spaghetti Whole wheat spaghetti with baby artichokes, broccoli rabe and caramelized shallots with herb toasted breadcrumbs	15 / 22
Stracci Torn wide noodle pasta with braised veal short ribs, fava beans, and parmesan cheese in a primitivo wine sauce	15 / 22
Gnudi Ricotta dumplings with imported mushrooms, guanciale, goat cheese, Swiss chard, and shallots in a fresh thyme white truffle butter sauce	16 / 23
Linguine Clams, toasted garlic, pancetta, and broccoli in a green herb white wine clam sauce	16 / 24

Entrée / Main Course

Petto di Pollo Organico Pan roasted baby chicken with Luganica sausage, broccoli rabe, and cranberry beans in a lemon, roasted garlic and fine herb pan sauce	22
Scaloppine di Vitello Sautéed veal over Swiss chard with toasted polenta in a Madeira wine wild mushroom and sage ragu and garlic confit	24
Arrosto di Agnello (cooked to order)* Roasted rack of New Zealand lamb, with an herb and English mustard crust, sweet potato, and parsnip hash in a rosemary lamb demi-glace	29
Falda di Manzo (cooked to order)* Dry rubbed skirt steak with black and green peppercorns, pickled red onions, salsa verde and Tuscan fries	24
Salmone Croccante Pan roasted salmon with long grain rice, pinenuts, sundried tomatoes, black olives, greens, and garnished with crispy artichoke hearts in a lemon and basil aioli	23
Capesante e Gamberoni Pan seared sea scallops and prawns with wild mushrooms, fennel salad, roasted garlic citrus aioli and white polenta	27
Soglia Arrostito Oven baked and crabmeat crusted sole filet with corn whipped potatoes, fresh spinach and an apple remoulade	22
Zuppa di Pesce Pugliese Orata, clams, mussels, scallops and prawns in a red and yellow pepperanata and chive tomato broth	27

Domenica / Available Only on Sunday's

Sunday Sauce served with macaroni, country pork ribs, Italian sausage, and meatballs cooked in a slow tomato gravy	19 pp
Children Under 10	13 pp

*Cooked to order. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Gluten-free pasta available, please allow extra time for cooking.