

Starters



BRUSCHETTA DI TRATTORIA 14
House-made bread, diced tomatoes, garlic, balsamic glaze, basil oil, Reggiano

FILET MIGNON CARPACCIO* 19
Arugula, capers, mustard aioli, shaved Reggiano

BURRATA CAPRESE 20
Heirloom tomatoes, Burrata mozzarella, evoo, basil

BAKED CLAMS 20
Garlic, white wine, fresh herbs & evoo

CALAMARI 18
Lightly breaded, mild or spicy marinara sauce

HOUSE-MADE MEATBALLS 18
Our family recipe of pork, veal, and beef

House Specialty

EGGPLANT ROLLATINI 20
Ricotta, San Marzano pomodoro sauce, Reggiano

Soup and Salad

PASTA E FAGIOLI SOUP 14
Cannellini beans, ditalini pasta, diced prosciutto

ARUGULA AND CHERRY TOMATO SALAD 14
Lemon-evoo dressing, Reggiano

CAESAR SALAD* 14
Herb croutons, cherry tomatoes, anchovies, Reggiano

PANZANELLA SALAD 16
Garlic knot croutons, heirloom tomatoes, olives, red onion, cucumber, red wine vinaigrette, Reggiano

ARUGULA CAESAR & TRUFFLE OIL* 16
Herb croutons, cherry tomatoes, anchovies, Reggiano

Add Grilled Chicken +10 | Grilled Salmon* +16 to any salad

Pasta

Chef Specialties

HOUSE-MADE RICOTTA GNOCCHI Vodka sauce, crispy prosciutto	26
LOBSTER RAVIOLI Our signature ravioli, pink sauce, topped with jumbo shrimp	38
SPAGHETTI CARBONARA Pancetta, green peas, Reggiano	26

CAPELLINI POMODORO 19
San Marzano pomodoro sauce, garlic, basil

SPAGHETTI & MEATBALLS 26
House-blend meatballs, San Marzano tomato sauce

FETTUCCINE ALFREDO 24
Light cream sauce, grated Reggiano

PENNE A LA VODKA 24
A traditional favorite with prosciutto



FILET MIGNON BOLOGNESE 38
Pappardelle pasta, tomato ragu with veal, pork, and ground beef, Ricotta Salata

LASAGNA 26
Ricotta, mozzarella, bolognese, pomodoro sauce

LINGUINE & CLAMS 30
Fresh clams, white wine, garlic, evoo, red or white sauce

BAKED ZITI 22
Ricotta, San Marzano pomodoro, mozzarella

Gluten Free Penne Pasta Available +5 | Add Grilled Chicken +10 | Add Grilled Salmon* +16 | Add Meatballs +6 ea.

Entrees

SHRIMP SCAMPI 38

Stuffed jumbo shrimp, evoo, garlic, white wine, lemon, butter, linguine

GRILLED SALMON* 35

Broccoli, baby carrots, fingerling potatoes

CHICKEN PARMIGIANA 28

Breaded chicken breast, San Marzano pomodoro sauce, mozzarella, spaghetti

VEAL PARMIGIANA 42

Breaded veal loin, San Marzano pomodoro sauce, mozzarella, spaghetti

FILET MIGNON 44

Grilled Certified Angus Beef, roasted potatoes, seasonal vegetables
prepared Giambotto style +5

CHICKEN PICCATA 28

Pan-seared chicken breast, lemon, white wine butter sauce, capers, spaghetti

SWORDFISH SICILIANA* 40

Grilled swordfish, cherry tomatoes, capers, olives, garlic, seasonal vegetables

BRANZINO* 42

Brown butter pan seared branzino, capers, white wine, sautéed spinach, fingerling potatoes

CHICKEN FRANCESE 28

Sautéed chicken breast, lemon, white wine butter sauce, served with spaghetti

VEAL SCALOPPINI PICCATA 40

Pan seared in lemon butter sauce, capers, white wine, seasonal vegetables

VEAL MILANESE 42

Breaded veal loin, arugula, lemon, evoo, Reggiano

EGGPLANT PARMIGIANA 24

Breaded eggplant, San Marzano pomodoro sauce, mozzarella, spaghetti

VEGAN PARMIGIANA ∇ 24

Vegan Chick'n, San Marzano pomodoro sauce, vegan mozzarella, seasonal vegetables

Neapolitan Pizza

MARGHERITA 20

San Marzano tomatoes, bufala mozzarella, basil, evoo
Add Burrata +5 | Add Prosciutto +7

SALSICCIA-SAUSAGE 22

San Marzano tomatoes, bufala mozzarella, garlic, evoo

PEPPERONI & OLIVES 22

San Marzano tomatoes, bufala mozzarella, kalamata olives

CARAMELIZED PEAR AND PROSCIUTTO 24

Caramelized Bosc pears, Gorgonzola, arugula, sliced prosciutto, balsamic reduction

QUATTRO FORMAGGI 22

Bufala mozzarella, Ricotta, Gorgonzola, Reggiano, evoo

VEGAN MARGHERITA ∇ 22

San Marzano tomatoes, vegan mozzarella, basil, evoo

Gluten Free Pizza Crust Available for any specialty pizza. Add \$5

V designates Vegan Items

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness