

## Starters



### BRUSCHETTA 16

House-made bread, diced tomatoes, garlic, balsamic glaze, basil oil, Reggiano

### EGGPLANT ROLLATINI 23

Ricotta, San Marzano pomodoro sauce, Reggiano

### CAPRESE SALAD 22

Heirloom tomatoes, Burrata mozzarella, evoo, basil

### ANTIPASTO PLATTER 38

Serves 2-4

Chef's selection of meats, cheeses, olives, and peppers

### BAKED CLAMS 24

Garlic, white wine, fresh herbs & evoo

### CALAMARI 23

Lightly breaded, mild or spicy marinara sauce

### HOUSE-MADE MEATBALLS 16

Our family recipe of pork, veal, and beef

### FILET MIGNON CARPACCIO 28

Arugula, capers, mustard aioli, shaved Reggiano

## Soup and Salad

### PASTA E FAGIOLI SOUP 15

Cannellini beans, house made broth, diced prosciutto

### ARUGULA AND CHERRY TOMATO SALAD 15

Lemon-evoo dressing & Reggiano

### CAESAR SALAD 15

Garlic croutons, cherry tomatoes, anchovies, Reggiano

### PANZANELLA SALAD 17

House-made croutons, heirloom tomatoes, olives, red onion, cucumber, red wine vinaigrette, Reggiano

### ARUGULA CAESAR & TRUFFLE OIL 17

Garlic croutons, cherry tomatoes, anchovies, Reggiano

Add Grilled Chicken +10 | Add Shrimp +14 | Grilled Salmon\* +16 to any salad

## Pasta

### Chef Rizzo Specialties

HOUSE-MADE RICOTTA GNOCCHI Vodka Sauce, crispy prosciutto 33

LOBSTER RAVIOLI Our signature ravioli, pink sauce, topped with jumbo shrimp 44

SPAGHETTI CARBONARA Pancetta, green peas, Reggiano 32

### CAPELLINI POMODORO 24

San Marzano pomodoro sauce, evoo, garlic, basil

### SPAGHETTI & MEATBALLS 28

House-made meatballs, San Marzano pomodoro sauce

### FETTUCCINE ALFREDO 28

Light cream sauce, grated Reggiano

### PENNE A LA VODKA 28

A traditional favorite with prosciutto



### FILET MIGNON BOLOGNESE 39

Pappardelle pasta, tomato ragu with veal, pork, and ground beef, topped with Ricotta Salata

### LASAGNA 32

Our family recipe

### LINGUINE & CLAMS 36

Fresh clams, white wine, garlic, evoo, red or white sauce

### BAKED ZITI 26

Our house specialty

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## Seafood

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### SHRIMP SCAMPI 48

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

### GRILLED SALMON\* 40

Broccoli, baby carrots, fingerling potatoes

### FRUTTI DI MARE 48

Clams, mussels, shrimp, calamari, red or white sauce, linguine

### BRANZINO 48

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

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## Entrees

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### CHICKEN PARMIGIANA 32

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

### VEAL PARMIGIANA 46

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

### FILET MIGNON\* 52

Grilled Certified Angus Beef, roasted potatoes, seasonal vegetables  
Make it Giambotto Style +5

### CHICKEN PICCATA 36

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

### VEAL SCALOPPINI PICCATA 42

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

### VEAL MILANESE 46

Breaded veal loin, arugula, lemon, evoo, Reggiano

### CHICKEN FRANCESE 32

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

### GARDEIN CHICK'N PARMIGIANA <sup>V</sup> 28

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

### EGGPLANT PARMIGIANA 26

Breaded eggplant, San Marzano pomodoro sauce, mozzarella, spaghetti

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## Neapolitan Pizza

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### MARGHERITA 24

San Marzano tomatoes, bufala mozzarella, basil, evoo  
Add Burrata +5 | Make it Vegan +5

### PEPPERONI & OLIVES 24

San Marzano tomatoes, bufala mozzarella, kalamata olives, evoo

### CARAMELIZED PEAR & PROSCIUTTO 29

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

### SPICY SOPRESSATA SALAMI 26

Spicy salami, sliced jalapeño, honey, bufala mozzarella, San Marzano tomatoes, basil

Gluten Free Pizza Crust Available for any specialty pizza. Add \$5 | Add Sausage +6

\*V designates Vegan Items\*

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