

Starters



BRUSCHETTA 18

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 18

Our family recipe of pork, veal, and beef

FILET MIGNON CARPACCIO* 28

Arugula, capers, mustard aioli, shaved Reggiano

HOUSE-MADE GARLIC KNOTS 6

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 +12 | Add Shrimp +14 | Grilled Salmon* +16 to any salad

Pasta

Chef Specialties

HOUSE-MADE RICOTTA GNOCCHI Vodka Sauce, crispy prosciutto 35

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

SPAGHETTI CARBONARA Pancetta, green peas, Reggiano 34

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



BOLOGNESE ALLA TRATTORIA 35

Tomato ragu with veal, pork, and ground beef, topped with Ricotta Salata, choice of pappardelle, rigatoni, or spaghetti

LASAGNA 34

Our family recipe

LINGUINE & CLAMS 38

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

BAKED ZITI 26

Our house specialty

Seafood

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

Entrees

CHICKEN PARMIGIANA 34

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 34

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

GARDEIN CHICK'N PARMIGIANA ^V 28

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

EGGPLANT PARMIGIANA 26

Breaded eggplant, San Marzano pomodoro sauce, mozzarella, spaghetti

Neapolitan Pizza

MARGHERITA 24

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

CARAMELIZED PEAR & PROSCIUTTO 29

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

PEPPERONI & OLIVES 24

San Marzano tomatoes, bufala mozzarella, kalamata olives, evoo

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