

PESCE ITALIAN

ANTIPASTI

ANTIPASTO PLATTER	22
Chef's selection of 3 artisanal cheeses and charcuterie, marinated olives, artichoke hearts, pepperoncini, sun-dried tomatoes, fig jam, whole-grain mustard, served with crostini	
ITALIAN EGGROLL	12
Breaded crispy pasta sheet stuffed with ricotta, spinach, garlic & parmesan, house marinara	
CLASSIC BRUSCHETTA	10
Fresh tomatoes, onions, garlic & basil tossed in extra virgin olive oil, served with crostini, parmesan & arugula	
TUNA CARPACCIO	18
Thinly sliced tuna loin, fresh herb gremolata, truffle dijon aioli, fennel and arugula salad, Himalayan pink salt, cracked black pepper, crispy capers	
CRISPY ZUCCHINI	11
Breaded and flash-fried, served with lemon pesto aioli	
PESCE CALAMARI	15
Flash-fried calamari, lemon chips, rosemary, arrabiata sauce, parmesan	
SCALLOPS	22
Pan-seared diver scallops, sweet corn puree, crispy prosciutto, fig, fennel, mint	
P.E.I. MUSSELS	17
Your choice of spicy arrabiata or garlic cream sauce	

OUR SIGNATURE ½ POUND MEATBALL

A tender half-pound meatball, house marinara, shaved parmesan, organic basil

16

FLATBREADS

TRUFFLE MUSHROOM	14
Smoked gouda ale sauce, mozzarella, sliced mushrooms, red onions, truffle oil	
ITALIAN	16
House marinara, mozzarella, pepperoni, roasted red peppers, red onion, parmesan, fresh basil	
MARGHERITA	15
Garlic oil spread, fresh mozzarella, ripe tomatoes, parmesan, fresh basil	
CHEF'S DAILY ARTISANAL	MP
Daily crafted feature with high quality ingredients	

*Substitute gluten-free dough to any flat bread 3.50

For your convenience, 20% gratuity will be added to parties of 5 or more

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

INSALATE

Add to any salad: chicken 6, shrimp 10, snapper 12, lobster MP

PANZANELLA	12
housemade focaccia croutons, grape tomatoes, arugula, gorgonzola cheese, crispy bacon, house balsamic dressing	
ITALIAN CHOPPED	16
Mixed greens, salami, pepperoni, artichoke hearts, tomatoes, cucumbers, pepperoncini, red onion, fresh parmesan, lace crostini, house Italian vinaigrette	
ROASTED BEET	15
Baby greens, roasted red and golden beets, cucumber, macerated onions, goat cheese, shaved almonds, burnt orange vinaigrette	
CAPRESE	15
Fresh mozzarella, Roma tomatoes, fresh basil, arugula, capers, balsamic reduction, extra virgin olive oil	
GARDEN	7 / 11
Tri-colored baby greens, split grape tomatoes, European cucumbers, shaved red onion, house Italian vinaigrette	
CAESAR	6 / 10
Fresh romaine hearts, shaved parmesan, crostini, Caesar dressing	

FRESCO PASTA

Add to any pasta: chicken 6, shrimp 10, snapper 12, lobster MP

We proudly make all of our pastas in-house, using only the freshest ingredients!

SPAGHETTI & SIGNATURE ½ POUND MEATBALL	25
House marinara, shaved parmesan, fresh basil	
SHRIMP SCAMPI	35
Linguine, garlic, white wine, tomato, lemon-butter, shaved parmesan	
RIGATONI BOLOGNESE	25
Rustic ragu of beef & veal	
PENNE ALLA VODKA	25
Pancetta, onions, tomatoes, vodka rosa sauce	
FETTUCCHINE ALFREDO	22
House-made parmesan cream sauce	
SPAGHETTI CARBONARA	25
Pancetta, black pepper, poached egg, pea tendrils, truffle oil	
PENNE PRIMAVERA	23
Seasonal vegetables, parmesan cream sauce, extra virgin olive oil	

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CARNE

CHICKEN PARMESAN	24
Lightly breaded and flash-fried, house marinara, fresh spaghetti	
CHICKEN FRANCESE	26
Crispy battered chicken breast over fresh linguini, lemon butter & parsley sauce, grilled lemon	
VEAL MARSALA	28
Tender cutlets, marsala wine, veal stock, rustic mash, grilled asparagus, oven roasted tomato	
VEAL PARMESAN	28
Lightly breaded and flash-fried, house marinara, fresh spaghetti	
NEW YORK STRIP	49
14oz. strip steak, rustic mash, crispy broccolini, sundried tomato chutney, compound butter	
Add shrimp 12 or lobster tail MP	

PESCE

SICILIAN SALMON	36
Pan-seared Atlantic salmon, mushroom & herb risotto, fennel arugula salad	
MEDITERRANEAN BRANZINO	39
Crispy battered whole seabass, hearty greens salad, herb crusted potatoes, gremolata sauce, grilled lemon	
SNAPPER PICCATA	36
Pan-seared red snapper, lemon-butter caper sauce, grilled asparagus, polenta cake	
FRUTTI DI MARE	39
PEI mussels, shrimp, calamari, seafood tomato broth, fresh linguine	
WHOLE LOBSTER TAIL	MP
Grilled lobster tail, seasonal vegetables, champagne butter sauce, truffle frites	

VEGETARIANO

RISOTTO PRIMAVERA	23
Chef's selection of vegetables, white wine risotto (served vegan or vegetarian)	
EGGPLANT PARMESAN	21
Lightly breaded and flash-fried, house marinara, fresh spaghetti	
STUFFED PEPPERS	21
Bell peppers stuffed with rice, vegetables, ricotta & mozzarella	

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