

ANTIPASTI

CLASSIC BRUSCHETTA	11
Tomato, onion, garlic & basil tossed in EVOO, parmesan, arugula, crostini	
CRISPY ZUCCHINI	13
Lemon-pesto aioli	
ITALIAN EGGROLL	15
Crispy pasta sheet stuffed with ricotta, spinach, garlic & parmesan, house marinara	
TUNA CARPACCIO	21
Thinly sliced tuna, arugula, shaved parmesan, green apple, pickled red onion, garlic chips, lemon truffle vinaigrette	
GRILLED OCTOPUS	29
Herbed goat cheese spread, smoked potatoes, blistered tomatoes, shaved almonds, roasted garlic, pickled red onion	
PESCE MEATBALLS	13
Tender beef and veal meatballs, house marinara, shaved parmesan, fresh basil	
PESCE CALAMARI	21
Crispy calamari, lemon chips, rosemary, arrabiata sauce, shaved parmesan	
DIVER SCALLOPS	25
Pan-seared, squid ink risotto, garlic chips, applewood smoke, micro greens	
P.E.I. MUSSELS	19
Choice of spicy arrabiata or garlic cream sauce	

HOUSEMADE GNOCCHI

Potato gnocchi, basil butter, goat cheese spread, sundried tomatoes, pine nuts

14

FLATBREADS

TRUFFLE MUSHROOM	15
Smoked gouda ale sauce, mozzarella, sliced mushrooms, red onions, truffle oil	
MARGHERITA	17
Garlic oil spread, fresh mozzarella, ripe tomatoes, parmesan, fresh basil	
CHEF'S DAILY ARTISANAL	MP
Daily crafted feature with the freshest ingredients	

***Substitute gluten-free dough 4**

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 8, shrimp 15, snapper 17, lobster MP

PANZANELLA	13
Housemade pesto–focaccia croutons, mixed greens, cucumbers, cherry tomatoes, sweet peppers, pickled red onions, goat cheese	
ROASTED BEET	15
Baby greens, roasted red beets, green apple, candied pecans, dried cranberries, gorgonzola, pickled red onion, tarragon dressing	
CAPRESE	17
Fresh mozzarella, vine-ripe tomatoes, fresh basil, arugula, balsamic reduction	
GARDEN	7 / 11
Mixed greens, grape tomatoes, cucumbers, red onions, house Italian vinaigrette	
CAESAR	6 / 10
Crisp romaine hearts, shaved parmesan, crostini, Caesar dressing	

FRESCO PASTA

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

Add to any pasta: chicken 8, shrimp 15, snapper 17, lobster MP

SPAGHETTI & MEATBALLS	27
House marinara, shaved parmesan, fresh basil	
TRUFFLE MUSHROOM PAPPARDELLE	27
Chef's selection mushroom medley, white truffle, sherry demi cream sauce, shaved parmesan	
SHRIMP SCAMPI	37
Linguine, garlic, white wine, tomato, lemon–butter, shaved parmesan	
RIGATONI BOLOGNESE	27
Rustic ragu of beef & veal	
PENNE ALLA VODKA	27
Pancetta, onions, tomatoes, vodka rosa sauce	
FETTUCCHINE ALFREDO	25
House parmesan cream sauce	
SPAGHETTI CARBONARA	27
Pancetta, black pepper, poached egg, truffle oil	
PENNE PRIMAVERA	25
Market fresh vegetables, light cream sauce, shaved parmesan	

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CARNE

- CHICKEN PARMESAN** 29
Lightly breaded and flash-fried, house marinara, fresh spaghetti
- CHICKEN FRANCESE** 27
Crispy battered chicken breast, lemon-parsley sauce, market fresh vegetables, grilled lemon, polenta cake
- VEAL MARSALA** 31
Tender cutlets, marsala wine, veal jus, crispy broccolini, roasted tomato, rustic mash
- VEAL PARMESAN** 31
Lightly breaded and flash-fried, house marinara, fresh spaghetti
- 16OZ RIBEYE** 55
Dijon demi, crispy broccolini, rustic mash

PESCE

- FRESH CATCH** MP
Fresh fish, prepared by Chef's daily inspiration. Inquire with your server for details!
- SICILIAN SALMON** 40
Pan-seared Atlantic salmon, tarragon cream sauce, crispy broccolini, smoked red potatoes
- SNAPPER PICCATA** 40
Pan-seared red snapper, lemon-butter caper sauce, roasted tomato, fresh linguine
- FRUTTI DI MARE** 42
PEI mussels, shrimp, calamari, spicy tomato broth, fresh linguine
- WHOLE LOBSTER TAIL** MP
Grilled lobster tail, champagne butter sauce, market fresh vegetables, truffle frites

VEGETARIANO

- RISOTTO PRIMAVERA** 23
Market fresh vegetables, white wine risotto (available vegan or vegetarian)
- EGGPLANT PARMESAN** 25
Lightly breaded and flash-fried, house marinara, fresh spaghetti
- ARTICHOKE STUFFED PEPPER** 25
Red bell pepper stuffed with artichoke, kale, lemon-orzo salad, topped with shaved parmesan, served with market fresh vegetables

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