

***PRIMI***

HALF PORTION/FULL PORTION

**RIGATONI BOLOGNESE**

RAGU BOLOGNESE, PARMESAN,  
ROMANO CHEESE  
13/24

**TORTIGLIONI AL RAGU**

BRAISED SHORT RIB, SEASONAL  
MUSHROOMS, GARDEN HERBS  
14/26

**WILD MUSHROOM AGNOLOTTI**

ARUGULA, TOASTED WALNUTS,  
GORGONZOLA, BLACK TRUFFLE  
13/24

**SHRIMP & CRAB CARBONARA**

GREEN PEAS, CRISPY PANCETTA,  
FETTUCCINI, PARMESAN CREAM  
14/26

**LASAGNA AL FORNO**

RICOTTA, MASCARPONE,  
MOZZARELLA, BASIL & OREGANO  
12/22

**SPAGHETTI**

MEATBALLS, MARINARA SAUCE,  
PARMIGIANO  
12/22

***SPECIALTY PIZZA***

12 EACH

ALL OF OUR PIZZAS ARE MADE IN HOUSE AND BAKED TO ORDER IN A BRICK OVEN  
ADD A FRIED EGG 1.50 / GRILLED SHRIMP 6.00

**TOMASSO PEPPERONI** ~ SWEET SAUSAGE, MOZZARELLA, MARINARA

**MARGHERITA** ~ SUN-DRIED TOMATOES, MOZZARELLA, BASIL, ROASTED GARLIC OIL

**ARTICHOKE** ~ SPINACH & ARTICHOKE CREAM, CHERRY TOMATO, MOZZARELLA

**ROASTED CHICKEN** ~ FIL-WEST CHICKEN, BACON, SPINACH, TOMATOES, VODKA SAUCE

**CARNOSO** ~ BEEF, PORK SAUSAGE, BOLOGNESE, ARUGULA, PEPPERS, MOZZARELLA

**CHANTERELLE** ~ FORAGED MUSHROOMS, PANCETTA, THYME, FONTINA CREAM, TRUFFLE

**MEATBALL** ~ CHERRY TOMATOES, FENNEL SAUSAGE, ASIAGO CHEESE, VODKA SAUCE

***SECONDI***

**CHICKEN PARMIGIANO**

MARINARA, MOZZARELLA,  
FUSILLI PASTA, MASCARPONE,  
ARUGULA, VODKA SAUCE  
(SUB EGGPLANT 21 / VEAL 28)  
21

**VEAL PICATTA**

WARM BABY POTATO SALAD,  
ASPARAGUS, FRIED CAPERS,  
GARLIC & LEMON VINAIGRETTE  
28

**GRILLED BISTECCA**

EYE OF RIBEYE,  
LOBSTER & FENNEL RAVIOLI  
FRIED SPINACH, ROASTED GARLIC,  
DEMI GLACE  
30

**SEARED RACK OF LAMB**

GARDEN HERB GREMOLATA,  
BASIL POTATOES,  
SEASONAL VEGETABLES,  
BLACK CHERRY GASTRIQUE  
30

~PLEASE ALERT OUR SERVICE TEAM OF ANY ALLERGIES OR DIETARY RESTRICTIONS~

NICK HUNTER  
CHEF DE CUISINE

BRANDON LAPP  
SOUS CHEF

