

PIATTO DI AFFETTATI E FORMAGGI

(Meat & Cheese Platter for Two) 17

Chefs choice of imported meats & cheeses, honey, home-made fig marmalade, flatbread, arugula, balsamic glaze

ZUPPA (Soup)

Red lentil and Italian sausage soup 5
Zuppa di Giorno 5

PASTA

SMALL | LARGE

Side Salad 4 | Cup of Soup 3

Homemade Ricotta Gnocchi (V) 13 | 25
Butternut Squash, brown butter, sage, toasted pumpkin seeds, parmesan cheese

Seafood "Paella" (Large Only) 32
Chicken, chorizo, shrimp, calamari, shredded carrots and zucchini, peas, saffron arborio rice

Homemade Four Cheese Ravioli Bolognese 14 | 27
Four cheese ravioli (mozzarella, ricotta, fontina, parmigiano reggiano), slow cooked meat sauce (beef, pork, bacon), crushed tomatoes

Homemade Fettuccine (Large only) 27
Fried prosciutto wrapped burrata, tomato-basil sauce, basil oil, parmesan

PIATTO PRINCIPALE (Main Dish)

SMALL | LARGE

Side Salad 4 | Cup of Soup 3

Slow Braised Beef Short Ribs 15 | 29
Broccolini, butternut squash "risotto", roasted hazelnut gremolata

Petite Tender Steak (GF) 15 | 29
Roasted brussel sprouts, smoked paprika chimichurri, mashed purple potatoes

Country Fried Chicken Thighs 13 | 25
Wilted kale, country biscuits, parmesan gravy

Stuffed Zucchini (V) (GF) 14 | 27
Quinoa, tomatoes, red bell peppers, onions, basil, white balsamic glaze, tomato-basil sauce

12oz Frenched Pork Chop (Grilled, GF) (Large Only) 28
Apple cider brine, parmesan potato gratin, butter braised leeks, apple cider pan sauce

Cod En Brodo (GF) 14 | 27
Giant white beans, kale, roasted red tomatoes, seafood broth, preserved lemon

INSALATA (Salad)

Add Roasted or Breaded Chicken 4 | Garlic Herb Shrimp 6

Insalata Mista (V) (GF) 11
Mixed greens, heirloom cherry tomatoes, cucumber, asiago cheese, homemade croutons, red wine vinaigrette

Insalata Di Rucola (V) (GF) 13
Baby arugula, crumbled gorgonzola, toasted almonds, dried figs, honey-balsamic vinaigrette

Kale Caesar with Grilled Chicken 14
Jersey fresh kale, homemade herb croutons, shaved parmesan, homemade Caesar dressing

TRADIZIONALE (Traditional Italian)

Includes small soup or small house salad 19

Vegetable Lasagna
Layered spinach, zucchini, broccolini, fresh mozzarella, béchamel, parmesan cheese

Chicken Marsala with Homemade Fettuccine Pasta
Floured chicken breast, wild mushrooms, marsala wine sauce

Penne Pasta with Vodka Sauce
Crushed tomatoes, prosciutto, basil, cream, parmesan cheese

Shrimp Scampi with Homemade Fettuccine Pasta
Garlic herb shrimp, cherry tomatoes, lemon, garlic, white wine

BEVANDE (Beverage)

Italian Soda (Sparkling Water + Monin Flavor) 2.25
Strawberry, Cherry, Raspberry, Lemon - Lime, Summeraid (Lemonade & Strawberry)

Arnold Palmer (Iced tea + lemonade) 1.95

Iced Tea (Unsweetend) 1.95

Coke, Diet Coke 1.75

Nantucket Nectars: Apple, Orange, Cranberry 2.25

San Pellegrino 1.75

Flavors: Limonata, Aranciata Rosa, Aranciata

San Pellegrino (Sparkling Water) Small 1.50 Large 2.95

Panna (Natural Water) 1.50

CONTORNI (Sides)

All sides (V) (GF) 6 each

Mashed Purple Potatoes

Broccolini

Spinach

Butternut Squash

Wilted Kale

Brussel Sprouts

Wild Mushrooms

(V) Vegetarian (GF) Gluten Free

We Only Cook with Extra Virgin Olive Oil and Canola Oil

Please Notify Your Server of Any Allergies or Special Dietary Restrictions

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness