

INSALATA (each additional \$5/pp)

House Salad VEGAN · GLUTEN FREE

Olives, Cucumbers, Chickpeas, Cherry Tomatoes, Red Peppers, Oregano Vinaigrette

Roasted Squash Salad GLUTEN FREE

Baby Kale, Delicata Squash, Dried Cranberries, Pistachios, Shaved Locatelli Romano, Honey Mustard Vinaigrette

Apple Fennel Salad GLUTEN FREE

Honey Crisp Apples, Arugula, Shaved Fennel, Red Onions, Roasted Pecans, Crumbled Goat Cheese, Honey Balsamic Dressing

ANTIPASTO (each additional \$5/pp)

Roasted Squash GLUTEN FREE

Roasted Kabocha Squash, Sesame Seed & Garlic Ricotta, Fresh Basil, Red Pepper Flakes, Pine Nuts

Calabrian Glazed Brussels Sprouts GLUTEN FREE

Calabrian Chili & Maple Glazed Brussels Sprouts, Squash Puree, Pancetta, Parmesan

Breads + Spreads

House Focaccia, Whipped Ricotta, Assorted Spreads

Shrimp Scampi GLUTEN FREE

Garlic, Butter, White Wine, Lemon, Parsley

Escarole, Beans & Sausage GLUTEN FREE

Hot Italian Sausage, Cannellini Beans, Escarole, Chicken Stock

Roasted Cauliflower

Ricotta, Heavy Cream, Eggs, Pine Nuts, Pesto, Breadcrumbs

ADD-ONS

Whipped Ricotta	\$2/pp
Fresh Bread	\$2/pp
Marinated Olives	.\$2/pp
Roasted Potatoes	\$2/pp
Meatballs & Sauce	\$3/pp
Meat & Cheese	\$8/pp
Add Veal to any pasta or secondi	\$5/pp
Add Shrimp to any pasta or secondi	
Add Crab to any pasta or secondi	\$6/pp

Enjoy the true Italian tradition of sharing a meal with those you love!

\$45/pp - MANGIA!

Choice of Insalata, Antipasto (2), Pasta (3) includes house baked bread

\$50/pp - MANGIA! MANGIA!

Choice of Insalata, Antipasto (2), Pasta (2), Secondi includes house baked bread

PASTA (each additional \$8/pp)

Orecchiette alla Salsiccia

Mild Italian Sausage Sausage, Rapini, Red Pepper Flakes, Lemon Zest, Parmesan

Manzo Marsala

Casarecce, Marsala Braised Beef, Roasted Butternut Squash, Black Peppercorn Cream Sauce

Mushroom Bolognese

Tagliatelle, Mushroom Duxelle, Tomatoes, Caramelized Onion Puree, Carrot Romesco, Nut Free

Chicken & Sage Brown Butter

Creste di Gallo Pasta, Sage & Brown Butter Sauce, Roasted Chicken, Oyster Mushrooms, Garlic, Onion, Parmesan, Fried Sage

Aglio e Olio VEGAN

Rigatoni, Roasted Tomatoes, Garlic, Basil

Cacio e Pepe

Spaghetti, Pecorino Romano, Parmigiano-Reggiano, Black Pepper

Gnocchi & Meatballs

Potato Gnocchi, Meatballs, Marinara, Pecorino Romano Sorrentina Style + \$2/pp

SECONDI (each additional \$10/pp)

Steak Florentine*

1.5 Lb Minimum Cut Short Loin Drizzled with EVO

Porchetta

Shaved, Served with Focaccia and Drippings

Whole Branzino*

Served with Roasted Potatoes & Tomatoes Filleted + 1/pp

Eggplant Parmesan

Breaded Eggplant, Marinara, Ricotta, Mozzarella, Basil

Children 10 years of age & under cost \$10 each.

Consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness.

Parties participating in a Family Style Dinner will be presented with a single check, including an 18% gratuity, a 2% service fee, & 7% sales tax.