

## ANTIPASTI

<b>Garlic Bread</b>	<b>6</b>	<b>Capesante*</b>	<b>18.95</b>
		3 Large scallops, Romanesco cauliflower puree, crispy prosciutto, and red pepper aioli.	
<b>Tuna Tartare*</b>	<b>18.95</b>	<b>Short Rib Sliders</b>	<b>11.95</b>
Sushi Grade, fried Capers, cucumber, fennel, and fried leaks.		Braised short rib, fontina cheese, lettuce, and brioche bun.	
<b>Bruschetta</b>	<b>10.95</b>	<b>Truffled Raviolini</b>	<b>12.95</b>
Burrata, tomato, garlic, balsamic glaze, and micro basil.		Homemade mini ravioli filled with veal, served in a truffle demi-glaze.	
<b>Carpaccio Di Manzo*</b>	<b>16.95</b>	<b>Mussels PEI</b>	<b>13.95</b>
Sliced raw filet mignon, white truffle, fried mushrooms, arugula, parmigiano, and lemon EVOO.		Choose preparation style	
<b>Burrata</b>	<b>17.95</b>	- Pancetta & Ginger Cream Sauce	
Buffalo mozzarella filled with mozzarella cream, Prosciutto Di Parma, and balsamic glaze.		- Garlic & White Wine	
<b>Polipo</b>	<b>18.95</b>	- Spicy Tomato & Parmigiano	
Grilled octopus, fingerling potatoes, salsa verde and red pepper aioli.		<b>Polpette</b>	<b>12.95</b>
<b>Calamari</b>	<b>13.95</b>	Homemade meatballs, fresh ricotta, and spicy marinara.	
Floured & fried, baby bell peppers, aioli, spicy marinara and lemon.		<b>Arancini</b>	<b>10.95</b>
		Fried saffron risotto balls filled with ham and fontina cheese. Served with marinara sauce.	

## SOUPS & SALADS

<b>The Wedge</b>	<b>10.25</b>	<b>Caesar</b>	<b>8   13</b>
Baby iceberg, pancetta, gorgonzola crumbles, tomato, red onion, and blue cheese dressing.		Hearts of romaine, parmigiano, croutons, and caesar dressing.	
<b>Arugula</b>	<b>8   13</b>	<b>Caprese</b>	<b>12.95</b>
Parmigiano Shavings, grape tomatoes, and balsamic vinaigrette.		Buffalo mozzarella, tomato, basil and balsamic glaze.	
<b>Farro</b>	<b>8   14</b>	<b>Marzano</b>	<b>8   14</b>
Baby Kale, red onion, cucumber, gorgonzola, glazed walnuts, golden raisins, and chianti red wine vinaigrette.		Radicchio, romaine, radishes, tomato, golden raisins, pine nuts, and white wine balsamic vinaigrette.	
<b>Soup of the Day</b>	<b>7.25</b>	<b>Minestrone</b>	<b>7.25</b>
Ask your server		Fresh mixed vegetables and chicken broth	

### Add On

**Large Meatball 4 | Chicken 6 | Large Shrimp 8 | Grilled Salmon\* 10 | Steak\* 10**



20% Gratuity will automatically apply to parties of 6 or more. (\*) May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.

# SALUMI & FORMAGGI

ALL SALUMI COME WITH GIARDINIERA  
ALL FORMAGGI COME WITH OUR HOMEMADE FIG JAM (AVAILABLE FOR PURCHASE)

**1 for \$10 | 3 for \$19 | 5 for \$28 | 8 for \$38**

## **'Nduja**

Spicy prosciutto spread

## **Cacciatorino**

Dry-cured salame with garlic

## **Prosciutto Di Parma**

Dry-cured ham with salt and spices

## **Soppressata**

Spicy pork salame from Calabria

## **Mortadella**

Large Italian sausage, thinly sliced

## **Genoa Salame**

Flavorfully seasoned with garlic, salt, and peppercorns.

## **Iberico Chorizo**

Dry-cured sausage with smoky paprika.

## **Pecorino Toscano**

A hard cheese made in Tuscany; slightly acidic, piquant, deep taste of sheep's milk with a nutty finish.

## **Parmigiano Reggiano**

A hard cheese is made with cow milk in the Emilia Romagna region. Gritty texture and nutty in taste.

## **Fontina**

Made in Valle d'Aosta, this semi-soft cheese is made from cow's milk and is meltingly smooth.

## **Robiola Due Latti**

Made in the Piedmont region, this mixed milk cheese is mild, savory, and creamy, with a lite finish.

## **Tomino**

A fresh cow milk cheese that is marinated in a hot pepper oil.

## **Gorgonzola**

An Italian Blue cheese made in Lombardia – made from cow's milk.

## **Manchego**

Made from sheep's milk. It has a firm and compact consistency with a buttery texture. Made in Spain.

## **Mixed Olives**

From Italy, Spain, and Greece.



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## PASTA

<b>Risotto of the Day</b> Ask your server	<b>MP</b>	<b>Penne Alla Vodka</b> Sautéed with smoked salmon and pink vodka sauce.	<b>18.95</b>
<b>Trofie Al Pesto</b> Basil pesto, green beans, potatoes, and burrata.	<b>17.95</b>	<b>Bucatini Al'amatriciana</b> A hollow spaghetti sautéed with pancetta, onion, spicy tomato sauce, and pecorino cheese.	<b>20.95</b>
<b>Gnocchi</b> Homemade ricotta gnocchi baked in tomato sauce with fresh mozzarella.	<b>18.95</b>	<b>Linguine Alla Vongole</b> With little neck clams in your choice of garlic white wine or marinara sauce.	<b>19.25</b>
<b>Mezzelune</b> Homemade pasta filled with butternut squash and Italian cookie, served in a butter sage sauce.	<b>18.95</b>	<b>Fettucine Dell'Osteria</b> Homemade pasta in a parmigiano cream sauce.	<b>18.95</b>
<b>Candied Bacon Mac</b> Orechiette pasta baked in a 3-cheese sauce with maple bacon.	<b>18.95</b>	<b>Spaghetti Alla Chitarra</b> Homemade pasta with shrimp, zucchini, and capers in a spicy tomato sauce.	<b>22.95</b>
<b>Lasagna</b> Layered with Bolognese, besciamella, fresh ricotta, and parmigiano.	<b>18.95</b>	<b>Tagliolini</b> Homemade pasta sautéed with mushrooms in a parmigiano cream sauce.	<b>18.00</b>
<b>Spaghetti and Meatball</b> Tomato basil sauce and a large meatball.	<b>18.50</b>	<b>Maltagliati</b> Homemade spinach pasta sautéed with jumbo lump crab and broccolini, in a spicy tomato sauce.	<b>21.95</b>
<b>Ravioli Di Short Rib</b> Homemade pasta filled with braised short rib, parmigiano, and mushrooms. Served in a porcini mushroom sauce.	<b>19.95</b>	<b>Spaghetti Neri</b> Homemade squid ink pasta with Maine lobster and fradiavola sauce.	<b>26.95</b>
<b>Fettucine Bolognese</b> Homemade pasta sautéed in a veal and pancetta Bolognese sauce.	<b>17.95</b>	<b>Agnolotti</b> Homemade agnolotti filled with spinach and ricotta in a walnut cream sauce.	<b>18.25</b>

### Add On

**Large Meatball 4 | Chicken Breast 6 | Large Shrimp 8**  
**Grilled Salmon\* 10 | Whole Wheat Pasta 2 | Gluten Free Pasta 2**



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## FRESH FISH & SEAFOOD

### Zuppa Di Pesce

31.95

Clams, mussels, shrimp, scallops, and calamari in a spicy tomato broth. Served with a side of penne arrabiata.

### Fish & Chips

22.95

Cod fried in olive oil, zucchini chips, Hand-cut fries. Served with aioli and spicy tomato sauce.

### Salmone Alla Griglia\*

24.50

Grilled Atlantic salmon with broccolini sautéed with garlic, fingerling potatoes, and salmoriglio.

### Branzino

26.95

Grilled Mediterranean Sea bass with lemon caper sauce, angel hair pasta, and grilled broccoli rabe.

### Catch of the Day

MP

Ask your server.

## ENTREES

### Chicken Scallopine

22

Served with a side of pasta.  
Choose one of three styles:  
Parmigiana, Marsala, or Piccata.

### Veal Scallopine

28

Served with a side of pasta.  
Choose one of three styles:  
Parmigiana, Marsala, and Piccata.

### Short Rib

28

Braised in red wine and served with mashed potatoes and sautéed mixed mushrooms.

### Prime Burger\*

18

10 oz Beef blend of short rib, brisket, and chuck; topped with bacon. Served with lettuce, tomato, pickle chips, and fontina cheese, on a brioche bun.

### Ossobuco

38

Braised veal shank in a white wine tomato sauce with vegetables and saffron risotto.

### OM Pork Chop\*

29

Grilled Berkshire Kurobuta organic pork chop served with mixed bell peppers, white wine sauce, and fingerling potatoes.

### Veal Chop Milanese

36

Breaded, topped with tomato, arugula salad, and melted mozzarella.



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## GOURMET PIZZAS

### Margherita

16

Tomato sauce, Buffalo mozzarella, cherry tomatoes, and basil.

### Deborah

16

Tomato sauce, homemade sausage, green peppers, kalamata olives, and onion.

### Funghi

16

Shiitake, cremini, and button mushrooms, fontina cheese, and parmigiano.

### Spicy Hawaiian

16

Tomato sauce, fresh mozzarella, pineapple, VA ham, and fresh jalapenos.

### Prosciutto E Arugula

16

Tomato sauce, fresh mozzarella, pecorino cheese, fresh arugula, and prosciutto di Parma.

### Pepperoni & Sausage

16

Tomato sauce, fresh mozzarella, pepperoni, parmigiano, and homemade sausage.

### Calabrese Bianca

16

'Nduja, soppressata, grape tomato, arugula, pecorino and fresh mozzarella cheese.

### Pugliese

16

Tomato sauce, homemade sausage, kalamata olives, rapini, pecorino and fresh mozzarella cheese.

## CREATE YOUR OWN

### Plain Cheese

12

#### Sauce

Alfredo | Bolognese | Arugula Pesto | Fresh Tomato (no upcharge)

1.75/ each

#### Cheese

Fresh Mozzarella (no upcharge) | Provolone | Pecorino

1.75/ each

#### Protein

Anchovies | Ham | Pepperoni | Meatball | Homemade Sausage

1.75/ each

#### Vegetables

Arugula | Artichoke | Broccoli | Fresh Tomato | Garlic | Marinated Mushrooms  
Roasted Peppers | Spinach | Zucchini | Fresh Jalapeno | Onion  
Kalamata Olives | Pineapple

1.75/ each

#### Gourmet Toppings

Grilled Chicken | Prosciutto Di Parma | Salame

3.95/ each



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## STEAKS & CHOPS

EACH COMES FINISHED WITH FLAKE SALT & MACHE FENNEL SALAD

<b>Veal Chop* 16 oz .....</b>	<b>28</b>
<b>Hanger Steak*.....</b>	<b>22</b>
<b>Beef Tenderloin* 9 oz .....</b>	<b>32</b>
<b>Ribeye* 14 oz .....</b>	<b>30</b>
<b>Australian Full Rack of Lamb*.....</b>	<b>40</b>

### ELEVATE WITH...

<b>White Truffle Butter</b>	<b>5</b>
<b>Mushroom Demi</b>	<b>3</b>
<b>Red Wine Demi</b>	<b>3</b>
<b>Salsa Verde</b>	<b>3</b>

## FRESH VEGETABLES & SIDES

7

**Grilled Zucchini**  
**Sautéed Spinach**  
**Broccolini**  
**Broccoli Rabe**  
**Romanesco Cauliflower**  
**Asparagus w/ Parmigiano**

**Italian Baked Potato**  
**Roasted Fingerling Potatoes**  
**Truffle Fries**  
**Italian Herb Hand-cut Fries**  
**Mashed Potatoes**  
**Sweet Potato Fries**



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