

ANTIPASTI

Garlic Bread	6	Short Rib Sliders	11.95
		Braised short rib, fontina cheese, lettuce, and brioche bun.	
Tuna Tartare*	17.95	Truffled Raviolini	10.95
Sushi Grade, fried Capers, cucumber, fennel, and fried leeks.		Homemade mini ravioli filled with veal, served in a truffle demi-glace.	
Bruschetta	9.95	Mussels PEI	13.95
Burrata, tomato, garlic, balsamic glaze, and micro basil.		Choose preparation style	
Carpaccio Di Manzo*	14.95	- Pancetta & Ginger Cream Sauce	
Sliced raw filet mignon, white truffle, fried mushrooms, arugula, parmigiano, and lemon EVOO.		- Garlic & White Wine	
		- Spicy Tomato & Parmigiano	
Burrata	16.25	Polpette	12.95
Buffalo mozzarella filled with mozzarella cream, Prosciutto Di Parma, and balsamic glaze.		Homemade meatballs, fresh ricotta, and spicy marinara.	
Calamari	13.95	Arancini	10.95
Floured & fried, baby bell peppers, aioli, spicy marinara and lemon.		Fried saffron risotto balls filled with ham and fontina cheese. Served with marinara sauce.	

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
Cacciatorino
Prosciutto Di Parma
Soppressata
Mortadella
Genoa Salame
Iberico Chorizo

Pecorino Toscano
Parmigiano Reggiano
Fontina
Robiola Due Latti
Tomino
Gorgonzola
Manchego

Mixed Olives



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.

SOUPS & SALADS

The Wedge

10.25

Baby iceberg, pancetta, gorgonzola crumbles, tomato, red onion, and blue cheese dressing.

Arugula

7 | 12

Parmigiano Shavings, grape tomatoes, and balsamic vinaigrette.

Farro

8 | 14

Baby Kale, red onion, cucumber, gorgonzola, glazed walnuts, golden raisins, and chianti red wine vinaigrette.

Soup of the Day

6

Ask your server

Caesar

7 | 12

Hearts of romaine, parmigiano, croutons, and caesar dressing.

Caprese

12.95

Buffalo mozzarella, tomato, basil and balsamic glaze.

Marzano

7 | 12

Radicchio, romaine, radishes, tomato, golden raisins, pine nuts, and white wine balsamic vinaigrette.

Minestrone

6

Fresh mixed vegetables and chicken broth.

Add On

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

PANINI

ALL PANINI ARE SERVED WITH YOUR CHOICE OF SALAD OR HAND-CUT FRIES.

Chicken Caprese

13.95

Grilled chicken breast, mixed greens, basil pesto, fresh mozzarella, tomato, and balsamic glaze.

Crab Cake

16.95

Jumbo lump crab cake, sriracha mayo, arugula, tomato, and zucchini chips.

Meatball Parmigiana

12.25

Homemade meatball, marinara, arugula, and melted mozzarella.

Prime Burger*

16.25

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.

Chicken Parmigiana

12.25

Breaded chicken breast, marinara, and melted mozzarella.

Italiano

14.25

Hot pressed with Soppressata, Genoa salami, mortadella, artichoke, giardiniera, mixed lettuce and provolone.



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.

PASTA

Risotto of the Day

Ask your server

MP

Penne Alla Vodka

Sautéed with smoked salmon and pink vodka sauce.

16.25

Trofie Al Pesto

Basil pesto, green beans, potatoes, and burrata.

15.95

Bucatini Al'amatriciana

A hollow spaghetti sautéed with pancetta, onion, spicy tomato sauce, crispy prosciutto, and pecorino cheese.

15.95

Gnocchi

Homemade ricotta gnocchi baked in tomato sauce with fresh mozzarella.

18.95

Linguine Alla Vongole

With little neck clams in your choice of garlic white wine or marinara sauce.

16.95

Mezzelune

Homemade pasta filled with butternut squash and Italian cookie, served in a butter sage sauce.

17.25

Fettucine Dell'Osteria

Homemade pasta in a parmigiano cream sauce.

15.95

Candied Bacon Mac

Orechiette pasta baked in a 3-cheese sauce with maple bacon.

16.95

Spaghetti Alla Chitarra

Homemade pasta with shrimp, zucchini, and capers in a spicy tomato sauce.

17.95

Lasagna

Layered with Bolognese, besciamella, fresh ricotta, and parmigiano.

17.50

Tagliolini

Homemade pasta sautéed with mushrooms in a parmigiano cream sauce.

15.95

Spaghetti and Meatball

Tomato basil sauce and a large meatball.

15.95

Maltagliati

Homemade spinach pasta sautéed with jumbo lump crab and broccolini, in a spicy tomato sauce.

21.95

Ravioli Di Short Rib

Homemade pasta filled with braised short rib, parmigiano, and mushrooms. Served in a porcini mushroom sauce.

16.50

Spaghetti Neri

Homemade squid ink pasta with Maine lobster and fradiavola sauce.

26.95

Fettucine Bolognese

Homemade pasta sautéed in a veal and pancetta Bolognese sauce.

15.95

Agnolotti

Homemade agnolotti filled with spinach and ricotta in a walnut cream sauce.

16.25

Add On

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



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.

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.

Salmone Alla Griglia* 17.95

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

Catch of the Day MP

Ask your server.

Fish & Chips 19.95

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

Branzino 26.95

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

ENTREES

Chicken Scallopine 18.25

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

Short Rib 24.95

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

Ossobuco 38

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

OM Pork Chop* 26.95

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

Veal Chop Milanese 34.25

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

Veal Scallopine 24.50

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

Steak Frites* 24.95

Hanger steak served with Italian hand-cut fries and red wine demi.

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



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.

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.

Pugliese

16

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

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.

Spicy Hawaiian

16

Tomato sauce, fresh mozzarella, Virginia ham, pineapple, and fresh jalapeno.

CREATE YOUR OWN

Plain Cheese Pizza

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



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.