

Small Plates (Great for Sharing)

Garlic Bread	6	Calamari Floured & fried, baby bell peppers, aioli, spicy marinara and lemon.	15.95
Tuna Tartare*	18.95	Mussels PEI Choose preparation style - Pancetta & Ginger Cream Sauce - Garlic & White Wine - Spicy Tomato & Parmigiano	14.95
Bruschetta	12.95	Polpette Homemade meatballs, fresh ricotta, and spicy marinara.	13.95
Carpaccio Di Manzo*	16.95	Arancini Fried saffron risotto balls filled with ham and fontina cheese. Served with marinara sauce.	11.95
Burrata	17.95		

Soups & Salads

The Wedge	13	Caesar	8 14
Baby iceberg, pancetta, gorgonzola crumbles, tomato, red onion, and blue cheese dressing.		Hearts of romaine, parmigiano, croutons, and caesar dressing.	
Arugula	8 14	Caprese	14
Parmigiano Shavings, grape tomatoes, and balsamic vinaigrette.		Buffalo mozzarella, tomato, basil and balsamic glaze.	
Farro	15	Marzano	8 14
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.	
The Sicilian	14	Minestrone	8
Fennel shavings, arugula, endive, green apple, glazed walnuts with lemon citronette, parmigiano shavings and local mixed herb microgreens.		Fresh mixed vegetables and chicken broth.	
		Soup of the Day	8
		Ask your server	

Add On

Large Meatball 4 | Chicken 6 | Large Shrimp 8
Grilled Salmon * 10 | New York Strip * 14



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.

Panini

All panini are served with your choice of Marzano salad or hand-cut fries.

Panino Alla Mortadella

16.35

Herb ciabatta bread, mortadella, Italian fermented peppers, provolone, fresh tomato, arugula, and homemade calabrese pepper ricotta crema.

Prime Burger*

18.95

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

Panino Allo Speck

16.25

Herb ciabatta bread, speck, fontina, marinated mushrooms, grilled zucchini, arugula, and homemade truffle crema.

Panino Pressato

17.55

A pressed multigrain ciabatta bread, prosciutto di parma, homemade truffle ricotta cream, provolone, arugula, roasted roma tomatoes, and Italian fermented peppers.

Meatball Parmigiana

17.45

Herb ciabatta bread, our signature homemade meatballs, marinara, fresh arugula, fresh ricotta, melted mozzarella, and parmigiano.

Panino Vegetariano

16.25

Herb ciabatta bread, homemade arugula pesto, grilled zucchini, grilled eggplant, Italian fermented peppers, sliced mozzarella and fresh tomato.

Pasta

Risotto of the Day

MP

Ask your server

Bucatini Al'amatriciana

20.95

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

Lasagna

20.95

Homemade pasta layered with bolognese, besciamella, fresh ricotta, and parmigiano.

Linguine Alla Vongole

19.95

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

Spaghetti and Meatball

18.50

Tomato basil sauce and a large meatball.

Fettucine Dell'Osteria

19.95

Homemade pasta in a parmigiano cream sauce.

Ravioli Di Short Rib

20.95

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

Spaghetti Alla Chitarra

22.95

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

Fettucine Bolognese

19.95

Homemade pasta sautéed in a veal and pancetta Bolognese sauce.

Tagliolini

18.95

Homemade pasta sautéed with mushrooms in a parmigiano cream sauce.

Penne Alla Vodka

19.95

Sautéed with smoked salmon and pink vodka sauce.

Agnolotti

19.95

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

Pappardelle

25.95

Hand cut pasta served with short ribs, scoop of Ricotta cheese, arugula and parmigiano shavings.

Add On

**Large Meatball 4 | Chicken 6 | Large Shrimp 8
Grilled Salmon * 10 | New York Strip * 14 |
Whole Wheat Pasta 2 | Gluten Free Pasta 2**



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Fresh Fish & Seafood

Calamari Alla Griglia

Grilled calamari served with arugula and parmigiano shavings.

24.50

Salmone Alla Griglia*

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

24

Branzino

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

28.95

Catch of the Day

Ask your server.

MP

Entrees

Chicken or Veal Parmigiana

Served with a side of Spaghetti Pomodoro.

Chicken 21 | Veal 30

Short Rib

Boneless and braised in red wine. Served with mashed potatoes, sautéed mixed mushrooms, and fried onions.

29

Chicken or Veal Piccata

Cutlets sautéed in a buttery white wine and caper sauce. Served with a side of Spaghetti aglio e olio.

Chicken 21 | Veal 30

Ossobuco

Veal shank braised with vegetables in a white wine and tomato sauce. Served over saffron risotto.

38

Chicken or Veal Marsala

Cutlets sautéed with marinated mushrooms in a marsala wine sauce. Served with a side of Spaghetti aglio e olio.

Chicken 21 | Veal 30

Veal Chop Milanese

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

36

OM Pork Chop*

14 oz Grilled Berkshire Kurobuta organic pork chop served with garlic mashed potatoes, and marsala wine sauce.

31

Steak and Truffle Frites*

10 oz New York strip served with truffle fries
And red wine demi.

26

Sides

8

Grilled Zucchini

Sautéed Spinach

Broccolini

Broccoli Rabe

Asparagus w/ Parmigiano

Hand Cut Italian Fries

Roasted Fingerling Potatoes

Truffle Fries

Mashed Potatoes

Sweet Potato Fries

Sautéed Marinated Mushrooms



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Gourmet Pizzas

Margherita

16

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

Prosciutto E Arugula

16

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

Deborah

16

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

Pepperoni & Sausage

16

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

Funghi

16

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

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.

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 | Broccolini | 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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