

SMALL PLATES (GREAT FOR SHARING)

Garlic Bread	6	Arancini	11.95
		Fried saffron risotto balls filled with ham and fontina cheese, Served with marinara sauce.	
Tuna Tartare*	18.95	Calamari	15.95
Sushi Grade tuna, ginger sauce, sesame oil, fried Capers, cucumber, fennel, and mixed microgreens, served with our homemade potato chips.		Floured & fried, baby bell peppers, aioli, spicy marinara and lemon.	
Bruschetta	12.95	Short Rib Sliders	11.95
3 ciabatta toasts, burrata, tomato, garlic, balsamic glaze, and micro basil.		Braised short rib, fontina cheese, lettuce, and brioche bun.	
Carpaccio Di Manzo*	16.95	Truffled Raviolini	12.95
Sliced raw filet mignon, white truffle, fried mushrooms, arugula, parmigiano, and lemon EVOO.		Homemade mini ravioli filled with ossobuco, served in a truffle demi-glace.	
Burrata	17.95	Mussels PEI	14.95
Fresh mozzarella filled with mozzarella cream, Prosciutto Di Parma, and balsamic glaze.		Choose preparation style	
		- Pancetta & Ginger Cream Sauce	
		- Garlic & White Wine	
		- Spicy Tomato & Parmigiano	
Polipo	18.95	Polpette	14.95
Grilled octopus, fingerling potatoes, and red pepper aioli.		Homemade meatballs, fresh ricotta, and spicy marinara.	

SOUPS & SALADS

The Wedge	14	Caesar	10 14
Baby iceberg, pancetta, gorgonzola crumbles, tomato, red onion, and blue cheese dressing.		Hearts of romaine, parmigiano, croutons, and caesar dressing.	
Arugula	10 14	Caprese	15
Parmigiano Shavings, grape tomatoes, and balsamic vinaigrette.		Buffalo mozzarella, tomato, basil, and balsamic glaze.	
Farro	16	Marzano	10 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.	
Soup of the Day	10	Minestrone	8
Ask your server		Fresh mixed vegetables and chicken broth	
	The Sicilian 16		
	Fennel shavings, arugula, endive, green apple, glazed walnuts, parmigiano shavings, locally grown mixed herb microgreens, and lemon citronette dressings.		

Add On

Large Meatball 4 | Chicken 8 | Large Shrimp 10 | Grilled Salmon* 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 (JARS AVAILABLE FOR PURCHASE)

1 for \$12 | 3 for \$24 | 5 for \$32

`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.

PASTA

The Cheese Wheel Experience 28

(Available Thursday – Saturday)

Prepared tableside in a 90 lb parmigiano wheel.

Handmade fettucine sauteed in our special cream sauce and cracked black pepper.

Add Ons: Chicken 8 | Shrimp 10 | Salmon 10 | Jumbo Lump Crab 12 | Filet 23

Risotto of the Day

MP

Ask your server

Gnocchi

19.95

Handmade ricotta gnocchi baked in tomato sauce with fresh mozzarella.

Mezzelune

19.95

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

Candied Bacon Mac

22.95

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

Lasagna

22.95

Handmade pasta layered with bolognese, besciamella, fresh ricotta, tomato, and parmigiano.

Spaghetti and Meatball

20.95

Tomato basil sauce, and a large meatball.

Ravioli Di Short Rib

20.95

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

Fettucine Bolognese

21.95

Handmade pasta sautéed in a veal and pancetta bolognese sauce.

Penne Alla Vodka

22.50

Sautéed with Atlantic smoked salmon, and pink vodka sauce.

Bucatini Al'amatriciana

21.95

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

Linguine Alla Vongole

22.95

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

Fettucine Dell'Osteria

19.95

Homemade pasta in a parmigiano cream sauce.

Spaghetti Alla Chitarra

25.95

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

Tagliolini Ai Funghi

21.95

Handmade pasta sautéed with mushrooms in a parmigiano cream sauce.

Maltagliati

24.95

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

Spaghetti Neri

28.95

Handmade squid ink pasta with Maine lobster and fradiavola sauce.

Agnolotti

21.95

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

Add On

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

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FRESH FISH & SEAFOOD

Zuppa Di Pesce

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

33.95

Branzino

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

31.95

Salmone Alla Griglia*

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

26.50

Catch of the Day

Fresh catch of the day that caught Chef's attention.

MP

ENTREES

Chicken or Veal Parmigiana

Served with a side of spaghetti al pomodoro.

Chicken 23 Veal 30

Chicken or Veal Piccata

Cutlets sautéed in a buttery white wine and capers sauce. Served with spaghetti aglio olio.

Chicken 23 Veal 30

Chicken or Veal Marsala

Cutlets sautéed with marinated mushrooms in rich marsala wine sauce. **Chicken 23 Veal 30**

Boneless Short Rib 29

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

Ossobuco 41

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

Veal Chop Milanese 38

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

Veal Chop Tagliata* 40

Grilled 16 oz sliced veal chop, roasted mushrooms, roasted fingerling potatoes and red wine demi.

Filetto Al Cacio e Pepe* 48

Pan sautéed 9 oz Tenderloin topped with a large raviolo filled with cacio e pepe sauce. Served with truffled fries, and a side of red wine demi.

Rib Eye* 44

Grilled 14 oz Black Angus choice Rib Eye, red wine demi and asparagus with parmigiano.

Prime Burger* 22

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

OM Pork Chop* 32

14 oz grilled organic Berkshire pork chop. Served with garlic mashed potatoes and a marsala wine sauce.

Eggplant Parmigiana 22

Served with spaghetti pomodoro.

SIDES TO SHARE

10

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

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

Sautéed Marinated Mushrooms

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GOURMET PIZZAS

Margherita

17

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

Deborah

17

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

Funghi

17

Marinated shiitake, cremini, and button mushrooms, fontina cheese, and parmigiano.

Prosciutto E Arugula

17

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

Pepperoni & Sausage

17

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

Spicy Hawaiian

17

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

Cacio E Pepe

20

Fresh Mozzarella, cracked pepper, mortadella, pistachios, arugula, and pecorino cheese.

Allo Speck

20

Mozzarella, gorgonzola, speck, roasted bell peppers, caramelized onions, honey, and basil.

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

4/ each

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DESSERT

Tiramisu 10

Coffee and liquor-soaked-layers of lady finger cookies, alternating with mascarpone cheese and chocolate.

Crème Brûlée 10

A custard base topped with a layer of hard caramel.

Nutella Pizza 16

Nutella, pistachio, whipped mascarpone and baby marshmallows.

Cannoli 10

Filled with homemade ricotta cream, chocolate chips and pistachio.

Chocolate Cake 9

Chocolate layered cake with raspberry sauce.

Cheesecake 8

Served with fresh strawberries.

Zabaione 10

Mixed berries served with a very light custard sauce.

Affogato 9

A shot of Illy espresso poured over top vanilla gelato.

Gelati Misti 8

A scoop of vanilla, pistachio and chocolate gelato.

Bonet 9

Chocolate amaretto custard with caramel sauce.

OM SORBET 10

A whole carved out peach filled with peach sorbet.

AFTER DINNER DELIGHTS

Up All Night Vanilla Vodka | Frangelico | Espresso 13
Godivatini Vanilla vodka | Crème de Cacao | Godiva 13
God Father Whiskey | Amaretto di Saronno 11
Irish Coffee Whiskey | Illy Coffee | Whipped cream 11
Sweet Kiss Amaretto | Kahlua | Cream 11
2B's Benedictine | Brandy 11

10 Years old Tawny Port
Fine Ruby Port

Illy Coffee
Illy Espresso
Illy Cappuccino

Elevate with Bailey's, Kahlua or Amaretto

Cordials

Fratelli Branco Fernet Branca
Amaro Nonino
Don Ciccio & Figli Limoncello
Grappa Moletto
Romano Sambuca
Hennessy VSOP

Scotch and Whiskey

Johnny Walker Blue
Yamazaki
Glenmorangie
Maccallan 12YO | 15YO | 18YO
Courage & Conviction Cuvee Cask
Courage & Conviction Sherry Oak

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