

STARTERS

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- SALUMI LANGHIRANO PROSCIUTTO PISTACCHIO MORTADELLA COPPA FIGS JAM 16**
- BURRATA WILD ARUGULA HOUSE OLIVES SUN DRIED TOMATO ROASTED SWEET PEPPER 15**
- FRITTURA PAN FRIED WILD CALAMARI SHRIMP WITH SPICY TOMATO SAUCE 16**
- POLPETTINE PAN-FRIED SHRIMP CAKES ONION CONFIT AND ORGANIC BABY GREENS 17**
- CARPACCIO THINLY SLICED RAW FILET MIGNONETTE, SHAVED PARMESAN, ARUGULA, CHAMPIGNON MUSHROOM, VENETIAN HORSERADISH MUSTARD 13**

GREENS

-
- CESAR ROMAINE HEART, SHAVED PARMESAN, HOUSE CROUTON 10**
- ARUGULA CHAMPIGNON MUSHROOM, SHAVED GRANA PADANA, LEMON SQUEEZE, GARLIC, OLIVE OIL 10**
- RADICCHIO ARUGULA, SHAVED PARMESAN, VENETIAN VINAIGRETTE 11**
- CANDY BEET ORGANIC BABY GREENS, GOAT CHEESE CANDIED WALNUT 13**
- ITALIAN CHOP HOUSE BITTER GREENS, BLACK OLIVE, RED ONION, PEPPERONCINI GARBANZO BEAN, MOZZARELLA, SALUMI, PISTACHIO MORTADELLA, SQUEEZED LEMON OLIVE OIL 13**

ADD CHICKEN BREAST 5 SHRIMP 6.5 SALMON 8

PANINI (SERVED WITH GRILLED CIABATTA AND SIDE SALAD OR FRIES)

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- PROSCIUTTO DI PARMA BURATTA, BASIL, HEIRLOOM, TOMATO, OLIVE OIL, FIG BALSAMIC 14**
- VEGETARIAN EGGPLANT MOZZARELLA HOLLAND SWEET PEPPER, CIPOLLINI, FRISÉE TO BASIL AIOLI 10**
- TURKEY CLUB AVOCADO, SMOKED BACON, HEIRLOOM TOMATO, ROMAINE, BALSAMIC REDUCTION AIOLI 13**
- CHICKEN PESTO AVOCADO SUN DRIED TOMATO GOAT CHEESE 12**
- P.A.T. MAPLE GLAZED PANCETTA, AVOCADO, HEIRLOOM TOMATO 12**

RISOTTO & PASTA (SUB GLUTEN FREE!!!)

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- FUNGHI RISOTTO RAGOUT OF MIXED PORCINI, FOREST MUSHROOMS, AROMATIC HERBS 15**
- WILD BLACK RISOTTO BROILED HERB CRUSTED SALMON 18**
- PENNETTE ARRABIATA RED CHILI FLAKE, GARLIC, VINE RIPE TOMATO OR ALMOND PESTO 10**
- RIGATONI BRAISED EGGPLANT, FRESH MOZZARELLA PEARLS, BASIL, TOMATO SAUCE 13**
- PUMPKIN RAVIOLI TOASTED WALNUT, PARMESAN, CREAM SAUCE 13**
- POTATO GNOCCHI HAND CHOPPED BEEF MEAT SAUCE 14**
- LINGUINE VONGOLE FRESH MANILA CLAM, GARLIC, RED CHILI FLAK, PARSLEY, WHITE WINE 18**
- "BIGOLETTI" SPAGHETTI, LOBSTER TAIL, MANILA CLAM, SHRIMP, BLUE CRAB, RED CHILI FLAK, GARLIC, WHITE WINE TOMATO SAUCE 25**

MAIN

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- EGGPLANT PARMESAN TOMATO, BASIL, MOZZARELLA 12**
- SEAFOOD SALAD POACHED CLAMS, SHRIMP, CALAMARI, MUSSEL, SWEET PEPPER, OLIVE, SHITAKE MUSHROOM, LEMON, GARLIC, OLIVE OIL 16**
- BONELESS CHICKEN ITALIAN HERBS, VENETIAN MUSTARD SAUCE WITH FRIES OR HOUSE SALAD 17**
- BISTECCA GRILLED HERB CRUSTED SKIRT STEAK, FRIES OR HEIRLOOM TOMATO ARUGULA SALAD 18**

COLD ONE

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| FRESH SQUEEZED | 3 |
| ORANGE | |
| GRAPEFRUIT | |
| LEMONADE | |
| STRAWBERRY LEMONADE | 4 |
| BLUEBERRY LEMONADE | 4 |
| GINGER BEER | 5 |
| STANDARD SODAS | 3 |

LUNCH 11:30AM-3:30PM

SATURDAY-SUNDAY 11:30-3:00PM BOTTOMLESS MIMOSA & BLOODY MARY \$17