

Appetizers

IL Anti-Pasto!

Cured Meats*, Cheese, Olives
and Giardiniera...14 (For 2), 8 (For 1)

Artichoke Dip ...10

Goat Cheese Herbed Risotto GF V
Herbs Fine', Goat Cheese, Lemon ...10

Traditional Bruschetta

Tomato, Basil ...10

Chef's Goat Cheese Ravioli ...10

Prosciutto di Parma

Asparagus, Egg and Parmesan*...10

Salads and Soup

Ceaser Salad*...9

Beet Salad – Seasonal

Roasted Beets, Goat Cheese, Arugula, Candied Walnuts,
Olive Oil and Balsamic Reduction...11

Caprese - Seasonal

Ripe Tomatoes, Fresh Burrata and Basil...10

Tomato, Basil and Bread Soup...8

Oysters Dozen or ½ Dozen ...Mkt Price

Pizzas

“Prosciutto di Parma” ...15

“Diavola”...14

“Margherita”...12

“Artichoke Dip” Pizza ...15

Pastas

Chef's Goat Cheese Ravioli ...19

Bianca Rosa ...14

Shrimp Diablo ...19

Fettuccini Alfredo ...14

Add Chicken ...8

Pasta Primavera ...14 VEG

Spaghetti and Meatballs...14

Carbonara ...14

Entrees

Seared Salmon GF

Shaved Asparagus, Lemon Buerre Blanc,
and Mushroom Risotto ...16

Lasagna Bolognese

Traditional, served in Miniature Iron Staub ...14

Chicken Parmigiano

8oz Roma or Sicilian with Herbed Pasta ...15

Steak Burger*

8 oz House Grind, Bacon and Cheddar,
L.T.O., Jalapeño and Mayo, Steak Fries...16

Desserts

Crème Brulée or Tiramisu ...9

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, selfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

20% Gratuity will be added to parties of six or more

Menu by Chef Luke C. McCoy

