

Zuppa 9.
ask your server for soup of the day & daily specials

Contorni - brussel sprouts 9. bread service 3.
flatbread 6.

Antipasti

bruschetta - house crostini, diced tomatoes, garlic, fresh basil 10.
beef carpaccio - red onions, capers, arugula and dijon 16.
calamari fritti - fried calamari and vegetables with smoked chili aioli 19.
heirloom & truffle burrata - organic heirloom tomatoes, basil pesto, balsamic 17.
black mussels & sausage - spicy tomato sauce & crostinis 20.
arancini - crispy rice balls, filled with mushrooms and pistacio in spicy marinara sauce 15.
crispy shrimp rolls - with soy reduction and sweet chili sauce 16.
coconut prawns - crispy prawns with sweet and sour sauce 18.
oven baked creamy polenta - with portobello mushrooms, gorgonzola and parmesan 16.

Insalata *(add chicken or prawns)*

casa - organic greens with house dressing, onions, grana cheese 12.
cesare - romaine lettuce, anchovies, parmesan, garlic croutons 16.
kale salad - cranberries, pecans, goat cheese, mustard-white balsamic vinaigrette 16.
butter lettuce - creamy gorgonzola dressing, apples, blue cheese, candied pecans 16.
trevisana - arugula, caramelized walnuts, and gorgonzola cheese 15.
pickled beet salad - baby greens, candied walnuts, blue cheese, honey mustard dressing 16.

Pizza (from wood stone oven)

margherita - mozzarella cheese, tomato sauce with basil and oregano 20.
funghi - mozzarella, seasonal mushrooms, garlic 26.
diavola - pepperoni, sausage, mushrooms, oregano, mozzarella, tomato sauce 26.
nostra - prosciutto, assorted mushrooms, fontina, caramelized onions, calabrese chilis 26.
rustica - fontina cheese, Italian sausage, potatoes and bell peppers 26.
hot honey - tomato sauce, mozzarella, spicy sopressata, hot honey and basil 25.
salsiccia - spicy sausage, mozzarella, fresh tomato sauce and roasted red bell peppers 25.
wagyu burger - mesquite grilled with shoestring fries 24.

Pasta

capellini - naturale angel hair pasta with fresh tomato sauce, garlic and basil 25.
pansotti- spinach and ricotta stuffed pasta, tomato sauce, sage-butter 27.
gnocchi- creamy gorgonzola sauce 30.
paglia e fieno - portabella mushrooms, garlic, calabrian chili peppers, fresh mozzarella 30.
spaghetti and meatballs - bolognese and meatballs 30.
orecchiette - ear shaped pasta, molinari sausage fennel, broccoli rabe, pecorino 31.
penne con salsiccia - italian sausage, mushrooms, fresh tomato sauce and ricotta 31.
meat lasagna - layered with bolognese sauce, bechamel and parmesan 30.
linguni vongole- fresh Manila clams, white wine, garlic, basil, fresh tomatoes 37.
squid ink linguini - seafood pasta with spicy tomato sauce 34.
baked eggplant parmesan - marinera & bechamel, parmesan and mozzarella cheese 29.

Del Mare, Carne e Pollame

wild viking scallops & prawns risotto - corn, spinach, cabo tomatoes, lemon zest, thyme 36.
snapper picatta - pan seared with picatta sauce, and spinach 31.
scottish salmon - grilled and served with couscous, brussel sprouts, cucumber, dill 35.
chicken parmesan - mary's chicken with spicy linguine 30.
pollo alla diavola - rocky junior chicken, calabrian peppers, brussel sprouts, roasted potatoes 31.
double cut pork chop - grilled, with potatoes, brussel sprouts & asparagus, apple cider sauce 34.
skirt steak- teriyaki glaze, seasonal vegetables, mashed potatoes, crispy onion strings 46.
vitello scaloppini- seasonal mushrooms and marsala wine 35.
lamb osso buco - slowly braised, soft polenta, braising sauce 46.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may