



## *Antipasto*

***Grande 3.....\$9.00***

A combination of three popular antipasti: antipasti salad kebobs with in-house-made mozzarella balls, parmesan-herb stuffed mushrooms and deep-fried arancini balls

## *Zuppa*

***Zuppa Toscana.....\$6.50***

A hearty soup with spicy sausage, fresh kale and tender potatoes topped with crispy bacon

Add a cup to your meal.....\$3.50

## *Insalata*

***Grilled Peach Caprese Salad.....\$12.00***

A blend of spring greens mixed with in-house-made mozzarella, cherry tomatoes and fresh basil; comes with a balsamic peach vinaigrette and is topped with charred chicken and grilled peaches

## *Prima Portata*

***Garlic Butter Shrimp Scampi.....\$20.50***

Sautéed shrimp tossed in a white wine butter sauce flavored with garlic and fresh herbs

(comes with tagliatelle pasta and one other side)

***Ossobuco.....\$21.00***

Robust beef shanks braised in wine with caramelized vegetables, crushed tomatoes and fresh herbs

***Chicken Piccata.....\$18.00***

Pan-fried chicken cutlets coated in a buttery lemon and caper sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## Contorno

### *Flame-grilled Zucchini.....\$3.50*

Sliced zucchini with succulent garlic flavor topped with a golden parmesan crust

### *Oven-Roasted Asparagus.....\$3.50*

Fresh asparagus roasted until crispy and sprinkled with lemon juice

### *Mushroom Risotto.....\$3.50*

A rich and creamy risotto incorporated with warm umami flavors

### *Jagliatelle Pasta.....\$3.50*

In-house-made pasta tossed with butter, garlic and herbs



## Dolce

### *Strawberry Gelato.....\$5.50*

Refreshingly creamy strawberry gelato topped with whipped cream and fresh berries

### *Pistachio Ricotta Crostata.....\$6.50*

A tartine with a ricotta and pistachio filling topped with chopped pistachios



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