







## ANTIPASTI



-  WOOD FIRE FLAT BREAD **7**  
house made flat bread served with rosemary, pecorino, olive oil and balsamic
- CALAMARI **16**  
crispy fried, fresh lemon, served with spicy marinara & spicy ranch
- CAPRESE **18**  
thinly sliced heirloom tomatoes, basil pesto, balsamic, served over toasted ciabatta
- GRILLED OCTOPUS **22**  
charred octopus served with carrot purée, roasted potatoes, kalamata olives and gremolata
-  CAMELIZED BRIE & PROSCIUTTO **25**  
caramelized warm brie cheese severed with sliced prosciutto and toasted ciabatta
- BRUSCHETTA **16**  
toasted ciabatta served with burrata cheese, marinated cherry tomatoes & arugula finished with extra virgin olive oil
-  POLPETTE **16**  
Mio Nonno's meatball recipe. 1/2 pound beef, veal & pork served with marinara and fresh ricotta cheese

## INSALATE

- BEET SALAD **14**  
thinly sliced roasted beets, arugula, honey lemon vinaigrette, candied walnuts, goat cheese & balsamic reduction
- DELLA CASA **10**  
Mio Nonno's house salad with mixed greens, honey lemon vinaigrette, cherry tomatoes cucumbers & red onions
-  CAESAR\* **12**  
little gem lettuce served with our house caesar dressing toasted bread crumbs and shaved parmigiano  
*caesar dressing contains anchovies*
- + GRILLED SHRIMP **8**      + BURRATA CHEESE **7**
- + GRILLED CHICKEN **8**      + 7oz. SALMON FILET **13**

## PIZZA

*our pizza is made using Caputo wheat flour, cooked in our custom oak wood fire oven*

-  DIAVOLA **20**  
san marzano tomato sauce, fresh mozzarella, goat cheese, spicy Italian sausage crumble, calabrian chilis & chili oil
- MARGHERITA **15**  
san marzano tomato sauce, fresh mozzarella, basil, pecorino
- SWEET BACON **18**  
pancetta and onion jam served with fresh mozzarella, tomato confit, fresh arugula & parmigiano
-  HOT HONEY **18**  
fresh mozzarella, spicy soppressata, honey, fresh basil, calabrian chili & chili oil
- PROSCIUTTO E RUCOLA **19**  
san marzano tomato sauce, fresh mozzarella, cherry tomatoes, arugula, prosciutto di parma & parmigiano reggiano

## PASTA



**MAMA'S RIGATONI ALLA VODKA 22**  
*spicy tomato vodka sauce served with rigatoni pasta & pecorino cheese*

**ALLA CREMA 26**  
*grilled chicken, sun dried tomatoes, wild mushrooms, gorgonzola cream sauce with fettuccine pasta*

**FETTUCCINE BOLOGNESE 24**  
*beef & veal bolognese topped with fresh ricotta served over fettuccine pasta*



**SHORT RIB PAPPARDELLE 26**  
*braised short rib ragù, caramelized onions, parmigiano reggiano served over pappardelle pasta*



**PENNE DI SALSICCIA 26**  
*Italian sausage crumble, basil, tomato cream sauce, cherry tomatoes, served over penne pasta*



**ARAGOSTA 28**  
*four lobster stuffed raviolis, asparagus, cherry tomatoes, lobster brandy sauce*

**SHRIMP LINGUINI 26**  
*chopped shrimp served with linguine pasta, shellfish bisque, cherry tomatoes & toasted bread crumbs*

**GNOCCHI PESTO 22**  
*fresh potato gnocchi served in a creamy basil pesto sauce*

**100 LAYER LASAGNA 26**  
*beef & veal bolognese, béchamel & fontina cheese over tomato sauce finished with fresh parmigiano and fresh basil*

**SPAGHETTI POLPETTE 24**  
*our 1/2 pound beef, veal & pork meatball served with spaghetti and marinara*



**CACIO E PEPE 22**  
*pecorino, reggiano & black pepper served over bucatini pasta*

## MAIN



**LEMON ROSEMARY HALF CHICKEN 29**  
*marinated half chicken served with roasted potatoes, crispy pancetta, garlic confit, finished with pan drippings gravy*



**MELANZANE PARMIGIANA 24**  
*fried eggplant stuffed with mozzarella, served with angel hair pasta, finished with marinara and balsamic reduction*

**BLACKENED SHRIMP RISOTTO 28**  
*served with asparagus, cherry tomatoes and shellfish cream sauce*

**CHICKEN PARMIGIANA 26**  
*fried chicken breast covered with marinara & mozzarella served with angel hair pasta*

**BRAISED SHORT RIB 34**  
*12 hour braised short rib served over rosemary polenta, braising reduction topped with pickled onions*

**VITELLO DEL NONNO 28**  
*thinly hammered veal scallopini, marsala wine sauce, wild mushrooms over creamy rosemary polenta*

**SALMON 29**  
*7oz. skin on salmon filet served with beet purée, sautéed broccolini and lemon butter sauce*

**BRANZINO 32**  
*pan seared skin on branzino filet served with roasted potatoes, broccolini, lemon butter sauce topped with sun dried tomato & caper gremolata*

## DESSERT



**NEW YORK CHEESE CAKE 12**  
*house made served with vanilla whipped cream, berry compôte & honey drizzle*

**TIRAMISU 10**  
*made with Frangelico and fresh espresso*

**CRÈME BRÛLÉE 9**  
*house made served with fresh berries & vanilla whipped cream*

**KEY LIME PIE 12**  
*house made served with vanilla whipped cream and fresh berries*