



Appetizers

Duck Meatballs - smoked Gouda, crispy polenta, mushroom brandy sauce	\$17
Crispy Calamari - peppadew pepper chili glaze	\$14
Clams & Chorizo - littleneck clams, zesty sausage, white wine garlic broth	\$18
Crispy Artichoke Hearts - sriracha aioli, lemon zest	\$11
Zuppa – Chefs daily preparation	\$mkt

Salads (add colossal shrimp \$4.50 ea. / add chicken \$7)

Mezzanotte

baby greens, crispy goat cheese, dried figs, apples, pears, hazelnuts, white balsamic vinaigrette \$16

Caesar

Parmesan crostini & white anchovy \$12

Pasta (gluten free pasta \$2/\$4)

'Crazy' Lasagna - free form lasagna, Chef's 3 meat Bolognese	appetizer / entree	\$14 / 23
Rabbit Ragù – garganelli pasta, peas, pancetta, mushrooms, Marsala		\$17 / 28
Siciliana – rigatoni, hot Italian sausage, sautéed eggplant, pomodoro sauce		\$14 / 23
Lemon Gnocchi – ricotta dumplings, lemon leek butter, Parmesan		\$14 / 23
Risotto – beef tips, mushrooms & artichoke hearts		\$17 / 28

Entrees

Colossal Shrimp – roasted corn & tomato risotto	\$32
Pesce del Giorno – Chefs daily preparation	\$mkt
Faroe Is. Salmon – Castelvetro & Kalamata olives, cherry tomatoes, roasted potatoes	\$28
Chicken Marsala – fettuccine, creamy mushroom & wine sauce	\$24
Veal Saltimboca – prosciutto & sage, spinach, Yukon gold potatoes, Marsala demi	\$30
Pork Chop – Brussels sprouts, smashed Peruvian purple potatoes, cipollini onion demi	\$25

Sides – broccoli rabe, Brussels sprouts, garlicky spinach, risotto, potatoes, pasta

Dolci – Tiramisu, Ricotta cake, Panna Cotta, 3 Chocolate Mousse, Limoncello Parfait

Complimentary warm bread with olive tapenade & first pressed olive oil (2nd basket \$5)

Please advise your server of any food allergies