



Appetizers

Duck Meatballs - smoked Gouda, crispy polenta, mushroom brandy sauce	\$17
Crispy Calamari - peppadew pepper chili glaze	\$14
Clams - littleneck clams, diced tomatoes, basil, white wine garlic broth	\$18
Shrimp & Crab Cocktail – watermelon radish, tomatoes, cocktail sauce	\$20
Vegetable Stack – grilled eggplant, zucchini, tomato, mozzarella, pomodoro sauce	\$12

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

Mezzanotte - mixed greens, crispy goat cheese, dried figs, apples, pears, hazelnuts, white balsamic vinaigrette	\$16
Caesar - Parmesan crostini & white anchovy	\$12
Creamy Burrata – Parma prosciutto, arugula, kiwi, balsamic glaze	\$15

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

	appetizer / entree
'Crazy' Lasagna - free form lasagna, Chef's 3 meat Bolognese	\$14 / 23
Rabbit Ragu – garganelli pasta, peas, pancetta, mushrooms, Marsala	\$17 / 28
Spring Risotto - roasted asparagus, squash, corn, tomatoes, light pomodoro	\$15 / 24
Siciliana – rigatoni, sweet & hot Italian sausage, sautéed eggplant, pomodoro sauce	\$14 / 23
Gnocchi – light ricotta dumplings, lemon butter sauce, Grana Padano	\$14 / 23

Entrees

Pesce del Giorno – Chefs daily preparation	\$mkt
Barramundi – asparagus, herbed fregola, crispy capers, lemon butter	\$34
Colossal Shrimp – roasted corn & tomato risotto	\$32
Chicken Marsala – fettuccine, mushrooms, Marsala sauce	\$26
Veal Saltimboca – prosciutto & sage, spinach, Yukon gold potatoes, Marsala demi	\$30
Filet – 8oz Chairmans Reserve, potato au gratin, broccoli rabe, Cognac mushroom demi	\$48

Sides – broccoli rabe, asparagus, 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