



Appetizers

<b>Duck Meatballs</b> – smoked Gouda, crispy polenta, mushroom brandy sauce	\$15
<b>Calamari</b> – peppadew peppers, arugula, chili glaze	\$12
<b>Sausage &amp; Clams</b> – littleneck clams, Italian sausage, hot peppers, pomodoro sauce	\$16
<b>Brussels Sprouts</b> – pan roasted, lemon spritz	\$11
<b>Zuppa</b> – Chefs daily preparation	\$10

Salads (add colossal shrimp \$3.75 ea. / add chicken \$6)

**Mezzanotte**

baby greens, crispy goat cheese, dried figs, apples, pears, hazelnuts, white balsamic vinaigrette \$15

**Caesar**

Parmesan crostini & white anchovy \$11

**Creamy Burrata**

cucumber, tomato, basil, first pressed olive oil, balsamic glaze \$13

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

	appetizer/entree
<b>'Crazy' Lasagna</b> – free form lasagna, Chef's 3 meat Bolognese	\$14 / 23
<b>Rabbit Ragù</b> – braised rabbit, mafalda pasta, peas, pancetta, mushrooms, Marsala	\$16 / 26
<b>Siciliana</b> – rigatoni, Italian sausage, sautéed eggplant, pomodoro sauce	\$14 / 23
<b>Primavera</b> – garganelli pasta, asparagus, tomatoes, peas, fresh basil, Parmigiano	\$13 / 21
<b>Gnocchi</b> –house made lemon ricotta dumplings, shaved Grana Padano	\$13 / 21
<b>Risotto</b> – sautéed tenderloin beef tips, mushrooms, artichoke hearts	\$17 / 27

Entrees

**Scallops & Shrimp** – pan sautéed, roasted tomato & corn risotto \$33

**Pesce del Giorno** – Chefs daily preparation \$MKT

**Faroe Island Salmon** – Castelvetro olives, tomatoes & cucumber salsa, herbed farro \$26

**Veal Saltimboca** – prosciutto & sage, spinach, roasted potatoes, Marsala sauce \$28

**Pork chop** – roasted potatoes, green beans & tomatoes, salmoriglio oil \$23

**Filet** – 8oz certified Angus beef, broccoli rabe, potato au gratin, mushroom demi \$42

**Sides** – broccoli rabe, Brussels sprouts, asparagus, risotto, potatoes, pasta

**Dolci** – Tiramisu - Ricotta cake - 3 Chocolate Mousse cake

Limoncello Parfait - Panna Cotta

Please advise your server of any food allergies