



Appetizers

Duck Meatballs – smoked Gouda, crispy polenta, mushroom brandy sauce	\$16
Calamari – peppadew peppers, arugula, chili glaze	\$13
Clams – steamed littleneck clams, tomatoes, basil, lemon & white wine garlic broth	\$16
Crispy Artichoke Hearts – zesty sriracha aioli, lemon zest	\$10
Peaches & Beets – roasted, Gorgonzola, balsamic glaze	\$11

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

Caprese

fresh mozzarella, tomatoes, cucumbers, basil, first pressed olive oil, balsamic glaze \$14

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

	appetizer/entree
'Crazy' Lasagna – free form lasagna, Chef's 3 meat Bolognese	\$14 / 23
Rabbit Ragù – braised rabbit, garganelli pasta, peas, pancetta, mushrooms, Marsala	\$16 / 26
Siciliana – rigatoni, Italian sausage, sautéed eggplant, pomodoro sauce	\$14 / 23
Gnocchi –house made lemon ricotta dumplings, shaved Grana Padano	\$14 / 23
Risotto – sautéed tenderloin beef tips, mushrooms, artichoke hearts	\$17 / 28
Summer Spaghetti – roasted summer vegetables, garlic olive oil	\$13 / 22

Entrees

Colossal Shrimp – pan sautéed, roasted tomato & corn risotto	\$30
Pesce del Giorno – Chefs daily preparation	\$mkt
Sicilian Salmon – tomatoes, olives, capers, pine nuts, fresh herbs, potatoes	\$27
Veal Saltimboca – prosciutto & sage, spinach, roasted potatoes, Marsala sauce	\$28
Pork Tenderloin – herb roasted potatoes, parmesan zucchini, rosemary demi glaze	\$24
Filet – 8oz certified Angus beef, broccoli rabe, potato/leek gratin, Cabernet demi	\$52

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

Please advise your server of any food allergies