



Appetizers

Duck Meatballs - smoked Gouda, crispy polenta, mushroom brandy sauce	\$15
Calamari - peppadew peppers, chili glaze	\$12
Sausage & Clams – littleneck clams, Italian sausage, zesty pomodoro sauce	\$14
Brussels Sprouts - roasted with crispy pancetta	\$10
Zuppa – 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	\$14
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Caesar

Parmesan crostini & white anchovy	\$11
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Pasta (gluten free pasta \$2/\$4)

'Crazy' Lasagna - free form lasagna, Chef's 3 meat Bolognese	appetizer / entree	\$14 / 23
Vegetable Fettuccine – roasted squash, peppers, tomato & eggplant	\$13 / 21	
Risotto – glazed beef tenderloin tips, mushrooms & artichoke hearts	\$17 / 27	
Rabbit Ragu – braised rabbit, malfadine pasta, peas, pancetta, mushrooms, Marsala	\$16 / 26	
Siciliana – Italian sausage, sautéed eggplant, pomodoro sauce	\$13 / 22	
Carbonara – linguini, prosciutto, peas, egg, Pecorino Romano	\$13 / 22	

Entrees

Scallops – cauliflower puree, Brussels sprouts, crispy carrot, blood orange glaze	\$32
Pesce del Giorno – Chefs daily preparation	\$MKT
Veal Saltimboca – prosciutto & sage, mushroom Marsala sauce	\$27
Filet – 8oz certified Angus beef, broccoli rabe, potato au gratin, mushroom demi	\$38
Pollo Parmigiano – chicken breast, mozzarella, rigatoni	\$22

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

Dolci – Tiramisu Ricotta cake 3 Chocolate Mousse cake Limoncello Parfait
Pistachio/Pomegranate Panna Cotta Duet

Please advise your server of any food allergies