



Appetizers

Duck Meatballs

smoked Gouda, crispy polenta, mushroom brandy sauce \$15

Crispy Calamari

peppadew pepper chili glaze \$12

Brussels Sprouts

roasted with crispy pancetta \$10

Zuppa

Italian sausage, fregula, greens & beans, hearty broth, Grana Padano \$12

Salads (add colossal shrimp \$3.50 ea. / add chicken \$6)

Mezzanotte

baby greens, crispy goat cheese, dried figs, apples, pears, hazelnuts, white balsamic vinaigrette \$14

Caesar

Parmesan crostini & white anchovy \$11

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

appetizer / entree

'Crazy' Lasagna - free form lasagna, Chef's 3 meat Bolognese \$14 / 23

Vegetable Fettuccine – roasted cauliflower, capers & almonds, garlic lemon butter \$13 / 21

Risotto – glazed beef tenderloin tips, mushrooms & artichoke hearts \$17 / 27

Rabbit Ragù - garganelli pasta, peas, pancetta, mushrooms, Marsala \$16 / 26

Siciliana – rigatoni, hot Italian sausage, sautéed eggplant, zesty pomodoro sauce \$14 / 23

Entrée Siciliana for 4 - green salad, olive tapenade, evoo, crispy ciabatta. (Take out only) 70

Entrees

Scallops – pan seared jumbo scallops, mussels, andouille sausage & corn \$34

Veal Saltimboca – prosciutto & sage, spinach, Yukon gold potatoes, Marsala demi \$27

Filet – 8oz“Chairmans Reserve, broccoli rabe, au graten potato, mushroom Cognac sauce \$38

Pollo Parmigiano – chicken breast, mozzarella, rigatoni \$22

Parmigiano for 4 – green salad, olive tapenade, evoo, crispy ciabatta. (Take out only) \$70

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

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

Featured Wine bottles \$25 ea. - Antinori Bramito Chardonnay -Tenuta di Arceno Chianti
- Villa Maria Sauvignon Blanc - Hanging Vine Pinot Noir

Please advise your server of any food allergies