



Appetizers

Duck Meatballs

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

Crispy Calamari

peppadew pepper chili glaze \$12

Sausage & Clams

littleneck clams, Italian sausage, peppers & onions, zesty pomodoro sauce \$14

Brussels Sprouts

roasted with crispy pancetta \$10

Zuppa

Italian sausage, farro, 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, pomodoro sauce \$14 / 23

Entrees

Scallops – seared jumbo scallops, citrus & leek farrotto, Grand Marnier orange butter \$32

Halibut – cannellini beans, Castelvetrano olives, wilted winter greens, zesty olive oil broth \$32

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

16oz Bone in Strip Steak – grilled & sliced, broccoli rabe, au gratin potato, Salmoriglio \$36

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

Parmigiano for 4 – includes green salad, crispy ciabatta, olive tapenade (curbside only) \$70

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

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

Bottles of Wine \$25ea (curbside only) Bramito Chardonnay, Villa Maria Sauvignon Blanc
Tenuta di Arceno Chianti, Hanging Vine Cabernet

Please advise your server of any food allergies