



Appetizers

<b>Duck Meatballs</b> – smoked Gouda, crispy polenta, mushroom brandy sauce	16
<b>Calamari</b> – peppadew peppers, arugula, chili glaze	13
<b>Clams</b> – steamed littleneck clams, tomatoes, basil, lemon & white wine garlic broth	16
<b>Beets &amp; Berries</b> – lemon mascarpone, almonds, balsamic glaze	13
<b>Poblano Pepper</b> – stuffed with Italian sausage, mozzarella, fregula, bread crumbs	12
<b>Crispy Artichoke Hearts</b> – sriracha aioli, lemon zest	10

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
<b>'Crazy' Lasagna</b> – free form lasagna, Chef's 3 meat Bolognese	14 / 23
<b>Rabbit Ragù</b> – braised rabbit, garganelli pasta, peas, pancetta, mushrooms, Marsala	16 / 26
<b>Siciliana</b> – rigatoni, Italian sausage, sautéed eggplant, pomodoro sauce	14 / 23
<b>Gnocchi</b> –house made lemon ricotta dumplings, shaved Grana Padano	14 / 23
<b>Risotto</b> – sautéed tenderloin beef tips, mushrooms, artichoke hearts	17 / 28
<b>Bucatini</b> – thick spaghetti, fresh tomato & basil, Grana Padano	13 / 22

Entrees

<b>Colossal Shrimp</b> – pan sautéed, roasted tomato & corn risotto	30
<b>Pesce del Giorno</b> – Chef's daily preparation	mkt
<b>Salmon</b> – fresh tomatoes & olives, green beans, potatoes, sherry vinaigrette	27
<b>Saltimboca</b> – prosciutto & sage, spinach, roasted potatoes, Marsala sauce	28
<b>Pork Tenderloin</b> – herb roasted potatoes, parmesan zucchini, rosemary demi glaze	24
<b>16 oz Bone in Strip</b> – grilled & sliced, baby arugula, roasted potatoes, salmoriglio	39

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

Please advise your server of any food allergies