



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 \$16

Brussels Sprouts

roasted with crispy pancetta \$10

Zuppa

creamy, roasted cauliflower, leeks, Grana Padano \$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

Caesar

Parmesan crostini & white anchovy \$11

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

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

Vegetable Fettuccine – roasted squash, peppers, tomato & eggplant ratatouille \$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, smashed butternut squash, crispy parsnips \$32

Faroe Island Salmon – asparagus, lemon potatoes, rosemary butter \$26

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

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

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

Pollo Parmigiano (curbside only)- serves 4 to 5 people, includes green salad, olive tapenade, crispy ciabatta \$70

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

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

Please advise your server of any food allergies