

Salads and Starters

Sicilian Arancini Crispy stuffed rice balls filled with fontina cheese and rosemary ham	\$10
*Insalata Di Mare Poached and chilled shrimp, scallops & calamari over shaved fennel and mixed greens with a tangerine vinaigrette	\$13
Caramelized Pear & Gorgonzola Salad Mixed greens, caramelized pear, crumbled gorgonzola, honey roasted walnuts, drizzled with aged balsamic	\$8
Bresaola A salumi made from dry cured beef from Northern Italy. Served with a traditional Parmesan Reggiano & arugula salad dressed with extra virgin olive oil and lemon	\$12
Tuscan Salad Crispy Romaine lettuce tossed with bruschetta tomatoes, house made mozzarella, Romano cheese, red onions and Gaeta olives with roasted garlic balsamic vinaigrette	\$5.50
Mascarpone Goat Cheese Dip Combination of mascarpone and goat cheese to create a creamy mixture topped with tomato basil sauce served with toasted house made ciabatta	\$9
Calamari - A great item to share Crispy calamari served with a fresh tomato and caper aioli or Rhode Island-Style, tossed in garlic, spicy cherry and pepperoncini peppers	\$11.50
Mama's Salad Made with crisp romaine, fresh vegetables, artichoke hearts, roasted red peppers & vine-ripened tomatoes with one of our house made salad dressings	small \$5 / full \$8.75

Desserts

Tiramisu

Nutella Pie

Meyers Lemon Panna Cotta

Black Forest Cheesecake
with brandied soaked cherries

\$8 each



Featured Entrées

Brick Oven New York Strip Steak A premium 12oz Dry Aged NY Strip from Double R Ranch in the Northwest. Served with sautéed broccoli rabe and garnished with Olio Verde	\$36
*Seared NC Shrimp & Chesapeake Bay Scallops with Saffron Risotto	\$26
Pollo Carciofi Tender chicken scallopini with artichoke hearts in a light sauce of lemon, white wine and capers served with creamy polenta and grilled asparagus	\$17
*Sea Bass & Lobster Linguini alla Pantelleria Fresh linguini with diced Chilean Sea Bass & Maine Lobster tossed in a tomato, caper and herb based pesto	\$29
Chicken Sausage Pizza: w/Spinach & Calabrian Chili House made chicken sausage on top of a red sauce smothered with spinach, Calabrian chili and mounds of shredded smoked and fresh mozzarella	\$23
*Salmoni Arrostiti Peperonata Wood oven-roasted premium filet of salmon, topped with Sicilian style roasted red peppers. Served with extra virgin olive oil mashed potatoes and roasted asparagus	\$23
Penne Alla Vodka Penne pasta tossed with sauteed pancetta in pepper vodka, spicy tomato cream sauce	\$14
Slow Braised Heritage Breed Duroc Pork Shank 12 hour braised bone in pork shank over gnocchi tossed with wilted Tuscan kale and root vegetable. Garnished with gremolata	\$24
Meat Lasagna Southern Italian style lasagna made with layers of ground beef, veal, homemade sausage and a blend of three cheeses	\$12
Amma's Cheese Ravioli Our Family Recipe for cheese ravioli stuffed with creamy ricotta, fresh mozzarella, Parmesan Reggiano and Pecorino Romano. Served with your choice of Meat Sauce, Tomato Sauce or Butter & Sage	\$16
Chicken Rollatini Stuffed with Fontina cheese, spinach & roasted red bell peppers. Served with creamy mascarpone polenta	\$16
Penne, Broccoli and Chicken Roasted chicken breast, broccoli florets and penne pasta tossed in a delicate lemon cream sauce (Add house made Italian sausage for an extra \$1.50)	\$13.50