



ANTIPASTI

HOUSE MADE BREADSTICKS	WOOD-FIRED WITH MOZZARELLA & SERVED WITH ITALIAN SALSA VERDE	8
ANTIPASTI BOARD	ITALIAN CHEESE & SALAMI SERVED WITH OLIVES, CRACKERS, MUSTARD, JAM & PICKLES.	24
TRADITIONAL CAESAR SALAD	CIABATTA CROUTONS & ANCHOVIES TOSSED WITH ROMAINE & TRADITIONAL CAESAR DRESSING. TOPPED WITH PARMESAN & CRACKED PEPPER.	16
HOUSE MADE MEATBALLS	BEEF & PORK MEATBALLS SIMMERED IN HOUSE RED SAUCE WITH PARMESAN, BREADCRUMBS & FRESH BASIL.	14
BRUSCHETTA	TOASTED CIABATTA TOPPED WITH PESTO, STRACIATELLA CHEESE & CHOPPED OLIVES. FINISHED WITH BASIL & OLIVE OIL	12
ARUGULA SALAD	BERNARDS FARMS BEETS, HERBED RICOTTA, HAZELNUT CRUMBLE, OLIVE OIL & AGED BALSAMIC	16
FLATBREAD	ROASTED GARLIC FLATBREAD SERVED WITH A SIDE OF CAMBOZOLA CHEESE & CHOPPED OLIVES	13
LOBSTER & PRAWN BISQUE	CLASSIC PREPARATION MADE WITH LOBSTER STOCK, SHERRY & CREAM. GARNISHED WITH POACHED PRAWNS & CREME FRAICHE	20
ENDIVE SALAD	ROASTED HAZELNUTS, GORGONZOLA, PANCETTA LARDONS, CHERRY TOMATOES, CITRUS VINAIGRETTE	17
STEAMED CLAMS	PANCETTA LARDONS, CALABRIAN CHILIES, GARLIC, ONIONS, WHITE WINE BROTH. FINISHED WITH PARSLEY & TOAST POINTS	22

PIZZA

OUR 24-HR FERMENTATION DOUGH IN THE STYLE OF NAPOLI. ALL PIZZAS SERVED WITH MOZZARELLA & PROVOLONE LIGHT SAN MARZANO TOMATO SAUCE.

MARGHERITA	FRESH TOMATOES, BASIL & OLIVE OIL.	17
PEPPERONI & HOUSE MADE ITALIAN SAUSAGE	CUPPING PEPPERONI, HOUSE MADE ITALIAN SAUSAGE, FRESH GARLIC, PEPPEROCINI & BASIL	21
MUSHROOM	ROASTED MUSHROOMS, GORGONZOLA, PICKLED ONIONS & FRESH OREGANO	21
MEATBALL	HOUSE MADE MEATBALLS, HERBED RICOTTA, CHERRY TOMATOES & ROASTED GARLIC	21
SALAMI	COPPA & SOPPRESATTA, SHAVED ONIONS, CALABRIAN CHILIES, FINISHED WITH FRESH BASIL	22

20% gratuity added to parties of 7 or more.

With the exception of food allergies, no substitutions please.

Consuming raw or undercooked foods may increase your risk of food-borne illness.

SECONDI

SHRIMP RISOTTO	TOMATO & GARLIC RISOTTO TOPPED WITH POACHED SHRIMP, PARMESAN CHEESE & FRESH BASIL	30
GRILLED SKIRT STEAK	8 OZ HERB MARINATED SKIRT STEAK SERVED WITH CRISPY POTATOES, BROCCOLINI, GARLIC & ITALIAN HERB GREMOLATA	35
CIOPPINO	CLAMS, SHRIMP & ROCKFISH SIMMERED IN OUR LIGHTLY SPICED RED SAUCE. SERVED WITH TOASTED GARLIC BREAD	40
GRILLED LAN ROC PORK CHOP	PARSNIP PUREE, BROCCOLINI, MOSTARDA, CRISPY FRIED PARSNIPS, DIJON DEMIGLACE	35

PASTA

ALL OUR PASTAS ARE MADE IN HOUSE & SERVED WITH TOASTED GARLIC BREAD

RIGATONI BOLOGNESE	BEEF & PORK BOLOGNESE, TOSSED WITH RIGATONI & FINISHED WITH BREAD CRUMBS, PARMESAN & PARSLEY.	28
SPAGHETTI VONGOLE	OLIVE OIL, GARLIC, CALABRIAN CHILIES, WHITE WINE & CLAMS STEWED TOGETHER & TOSSED WITH HOUSE MADE SPAGHETTI. FINISHED WITH BREADCRUMBS & PARSLEY	30
BIGOLI & MEATBALLS	HOUSEMADE BEEF & PORK MEATBALLS SIMMERED IN TOMATO SAUCE OVER BIGOLI FINISHED WITH BREADCRUMBS, PARMESAN & FRESH BASIL.	28
TAGLIATELLE SHRIMP ALFREDO	SHRIMP STEWED IN A SILKY WHITE WINE & GARLIC ALFREDO SAUCE	32
ARTICHOKE CAPPELLETTI	HOUSE MADE CAPPELLETTI FILLED WITH RICOTTA CHEESE & ARTICHOKE HEARTS. FINISHED IN A CREAMY PESTO & TOPPED WITH BREADCRUMBS & PARMESAN CHEESE	26
PAPPARDELLE	BRAISED PORK SHOULDER, CREAMY RED SAUCE, ROASTED VEGETABLES OVER PAPPARDELLE. FINISHED WITH PARMESAN CHEESE & BASIL	30
FUSILI PRIMAVERA	GRILLED ARTICHOKE, CHERRY TOMATOES & ROASTED FENNEL IN A WHITE WINE & OLIVE OIL EMULSION TOSSED WITH FUSILI PASTA. FINISHED WITH BREAD CRUMBS PARMESAN & BASIL	27

FAMILY STYLE TASTING MENU

WHOLE TABLE PARTICIPATION REQUIRED
\$50 PER PERSON

1ST COURSE	CLASSIC CAESAR SALAD, CIABATTA CROUTONS, ROMAINE, PARMESAN CHEESE TOSSED WITH CAESAR DRESSING. FINISHED WITH OLIVE OIL, ANCHOVIES & PARMESAN CHEESE
2ND COURSE	FUSILI PASTA WITH GRILLED ARTICHOKE HEARTS, CHERRY TOMATOES & ROASTED FENNEL IN A WHITE WINE & OLIVE OIL EMULSION. FINISHED WITH BREADCRUMBS, BASIL & PARMESAN CHEESE
3RD COURSE	GRILLED PORK CHOP PARSNIP PUREE, BROCCOLINI, MOSTARDA, CRISPY FRIED PARSNIPS, DIJON DEMIGLACE
4TH COURSE	NICK'S CLASSIC PROFITEROLES, HOUSE MADE ICECREAM, CHOCOLATE SAUCE, HAZELNUT CRUMBLE