



ANTIPASTI

HOUSE MADE BREADSTICKS	WOOD-FIRED BRUSHED WITH GARLIC OLIVE OIL & PARMESAN. SERVED WITH ITALIAN SALSA VERDE	8
MIXED GREEN SALAD	BABY LETTUCES TOSSED IN ITALIAN VINAGRETTE WITH LOCAL STRAWBERRIES, GRILLED & MARINATED ASPARAGUS, ROASTED HAZELNUTS & PARMESAN CHEESE	15
ANTIPASTI BOARD	ITALIAN CHEESE & SALAMI SERVED WITH OLIVES, CRACKERS, MUSTARD, JAM & PICKLES.	24
TRADITIONAL CAESAR SALAD	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
WOOD-FIRED ASPARAGUS	STRACIATELLA CHEESE, OLIVE OIL, LEMON ZEST, ROASTED GARLIC, SOPPRESATTA, PICKLED FENNEL. FINISHED WITH PARMESAN CHEESE	16
WOOD-FIRED OYSTERS	3 WOOD-FIRED OYSTERS WITH LEMON, GARLIC & CALABRIAN CHILE BUTTER. FINISHED WITH BREADCRUMBS & BASIL	14
GAZPACHO	CHERRY TOMATOES, OLIVE OIL, GARLIC, & HERBS BLENDED TOGETHER TO FORM A SILKY SMOOTH COLD SOUP. SERVED WITH BASIL, CROUTONS & OLIVE OIL	12
ARUGULA SALAD	BEETS, HERBED RICOTTA, HAZELNUT CRUMBLE, OLIVE OIL & AGED BALSAMIC	16

PIZZA

OUR 24-HR FERMENTATION DOUGH
IN THE STYLE OF NAPOLI.

MARGHERITA	FRESH TOMATOES, CONFIT GARLIC, STRACIATELLA CHEESE, BASIL & OLIVE OIL.	20
PEPPERONI & HOUSE MADE ITALIAN SAUSAGE	CUPPING PEPPERONI, HOUSE MADE ITALIAN SAUSAGE, FRESH GARLIC, PEPPEROCINI & BASIL	21
PROSCIUTTO	RED SAUCE, ROASTED GARLIC, TOMATOES, STRACIATELLA CHEESE. BAKED IN THE WOOD-FRIED OVEN & FINISHED WITH THINLY SLICED PROSCIUTTO & BASIL	24
PORK BELLY	WHITE SAUCE, CALABRIAN CHILES, HOUSE BRAISED PORK BELLY, ASPARAGUS, SHAVED ONIONS. FINISHED WITH A PESTO DRIZZLE	22
BURRATA	RED SAUCE, ROASTED GARLIC, CHERRY TOMATOES & SHAVED ONIONS BAKED IN THE WOOD-FIRED OVEN. FINISHED WITH AN IMPORTED BURRATA BALL, FRESH BASIL & OLIVE OIL	24

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 & CRAB RISOTTO	TOMATO & GARLIC RISOTTO WITH CRAB & SHRIMP, PARMESAN CHEESE & FRESH BASIL	38
GRILLED SKIRT STEAK	8 OZ HERB MARINATED SKIRT STEAK SERVED WITH CRISPY POTATOES, BROCCOLINI, GARLIC & ITALIAN HERB GREMOLATA	35
PAN SEARED HALIBUT	CREAMY ORZO, ROASTED CAULIFLOWER, ROMESCO SAUCE, SHAVED FENNEL & APPLE SALAD	36
CHICKEN SALTIMBOCCA	CHICKEN BREAST POUNDED THINLY AND ROLLED WITH PROSCIUTTO & SAGE. SERVED WITH A WHITE WINE, PROSCIUTTO & SAGE BUTTER EMULSION OVER GRILLED ASPARAGUS	32

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 GRANCHIO	ROASTED ASPARAGUS & CRAB LIGHTLY SIMMERED IN WHITE WINE, CALABRIAN CHILIES, LEMON, GARLIC & BUTTER TOSSED WITH SPAGHETTI NOODLES. FINISHED WITH PARSLEY & BREADCRUMBS	30
BIGOLI & MEATBALLS	HOUSEMADE BEEF & PORK MEATBALLS SIMMERED IN TOMATO SAUCE OVER BIGOLI FINISHED WITH BREADCRUMBS, PARMESAN & FRESH BASIL.	28
TAGLIATELLE	JUMBO SHRIMP, SNAP PEAS & CONFIT GARLIC IN A WHITE WINE & BUTTER EMULSION WITH ITALIAN HERBS. FINISHED WITH BREADCRUMBS & PARMESAN	30
TORTELLI PIACENTINI	TORTELLI FILLED WITH RICOTTA & SPINACH, GARNISHED WITH BUTTER, PARMESAN & HOUSE GIARDINIERA	29
PAPPARDELLE	BRAISED LEG OF LAMB, OLIVES, ROSEMARY, TOMATO CONFIT, & LAMB JUS. FINISHED WITH BREADCRUMBS & PARMESAN	30
FUSILI PRIMAVERA	PEAS, ROASTED RAINBOW CARROTS & SNAP PEAS TOSSED IN A WHITE WINE & MASCARPONE CREAM SAUCE 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, CROUTONS, ROMAINE, PARMESAN CHEESE TOSSED WITH CAESAR DRESSING. FINISHED WITH OLIVE OIL, ANCHOVIES & PARMESAN CHEESE
2ND COURSE	TOMATO & GARLIC RISOTTO TOPPED WITH POACHED SHRIMP, PARMESAN CHEESE & FRESH BASIL
3RD COURSE	CHICKEN BREAST POUNDED THINLY AND ROLLED WITH PROSCIUTTO & SAGE. SERVED WITH A WHITE WINE, PROSCIUTTO & SAGE BUTTER EMULSION OVER GRILLED ASPARAGUS
4TH COURSE	NICK'S CLASSIC PROFITEROLES, HOUSE MADE ICE CREAM, CHOCOLATE SAUCE, HAZELNUT CRUMBLE