



ANTIPASTI

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| HOUSE MADE BREADSTICKS | WOOD-FIRED BRUSHED WITH GARLIC OLIVE OIL & PARMESAN. SERVED WITH HOUSE RED SAUCE | 8 |
| MIXED GREEN SALAD | BABY LETTUCES TOSSED IN ITALIAN VINAGRETTE WITH LOCAL STRAWBERRIES, GRILLED & MARINATED ASPARAGUS, ROASTED HAZELNUTS & SHAVED PARMESAN CHEESE | 15 |
| ANTIPASTI BOARD | ITALIAN CHEESE & SALAMI SERVED WITH OLIVES, CRACKERS, MUSTARD, JAM & PICKLES. | 24 |
| SHRIMP COCKTAIL | 5 POACHED & CHILLED SHRIMP, SPICY COCKTAIL SAUCE, & LEMONS | 20 |
| 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 |
| CAPRESE SALAD | SLICED TOMATOES & FRESH MOZZARELLA, WITH FRESH BASIL, OLIVE OIL, AGED BALSAMIC. SERVED WITH TOAST POINTS | 16 |
| WOOD-FIRED OYSTERS | 3 WOOD-FIRED OYSTERS WITH LEMON, GARLIC & CALABRIAN CHILE BUTTER. FINISHED WITH BREADCRUMBS & BASIL | 14 |
| BURRATA | IMPORTED BURRATA, LOCAL RASPBERRIES & CHERRIES, BASIL, CHERRY TOMATOES. FINISHED WITH OLIVE OIL AND SERVED WITH TOAST POINTS | 18 |
| ARUGULA SALAD | BEETS, HERBED RICOTTA, HAZELNUT CRUMBLE, OLIVE OIL & AGED BALSAMIC | 16 |
| OYSTERS ON THE HALF SHELL | 6 RAW NISQUALLEY SWEET OYSTERS, SERVED WITH LEMONS & CHEFS SMOKED HABANERO MIGNONETTE | 20 |

PIZZA

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

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| MARGHERITA | RED SAUCE, FRESH TOMATOES ROASTED 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 |
| MUSHROOM | RED SAUCE, ROASTED CULTIVATED & WILD LOCAL MUSHROOMS, ROASTED GARLIC, GOAT CHEESE, FRESH THYME | 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.

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| 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 | CELERIEAC PUREE, GRILLED SPRING ONIONS, ROASTED ASPARAGUS, ONION & PEA BUERRE BLANC | 36 |
| VEAL ANTONIO | TWO VEAL CUTLETS LIGHTLY BREADED & FRIED, TOPPED WITH RED SAUCE, STRACIATELLA CHEESE, CHERRY TOMATOES, BASIL & CRISPY PROSCIUTTO. OVER ROASTED BROCCOLINI | 35 |
| WOOD-FIRED 1/2 CHICKEN | LEMON & ITALIAN SPICES BRINED HALF CHICKEN ROASTED IN OUR WOOD-FIRED OVEN SERVED WITH ROASTED RAINBOW CARROTS & MUSHROOM CHICKEN JUS | 32 |

PASTA

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

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| 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 |
| MUSHROOM TAGLIATELLE | MIXTURE OF WILD & CULTIVATED LOCAL MUSHROOM RAGOUT, CAMBOZOLA CHEESE, ROASTED GARLIC, FRESH OREGANO & CHERRY TOMATOES. FINISHED WITH BREADCRUMBS & PARSLEY | 30 |
| RAVIOLI | RAVIOLI FILLED WITH RICOTTA & SPINACH, WITH A WHITE WINE, MUSHROOM & FAVA BEAN WHITE SAUCE. FINISHED WITH BREADCRUMBS & GOAT CHEESE MOUSSE | 29 |
| LAMB 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

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| 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 WITH CRAB & SHRIMP, PARMESAN CHEESE & FRESH BASIL |
| 3RD COURSE | LEMON & ITALIAN SPICES BRINED CHICKEN ROASTED IN OUR WOOD-FIRED OVEN SERVED WITH ROASTED RAINBOW CARROTS & MUSHROOM CHICKEN JUS |
| 4TH COURSE | NICK’S CLASSIC PROFITEROLES, HOUSE MADE ICE CREAM, CHOCOLATE SAUCE, HAZELNUT CRUMBLE |