



Contemporary Italian Restaurant & Wine Bar

STARTERS

Soup Feature - Check with your server for availability

- Ⓞ Ⓟ **Beans & Greens** - Garlic, white wine, EVOO, pickled peppers \$12
+ sausage \$6
- Ⓟ **Focaccia** - Housemade, garlic, Asiago \$8
- Ⓟ **Roman Artichokes** - Crispy fried, lemon aquafaba \$15
- Ⓞ Ⓟ **Baked Olives** - Citrus, herbs \$7
- Ⓟ **Funghi** - Pan roasted, locally sourced mushrooms from Bounty Beneath, white wine, garlic, butter, herb bread crumbs, Pecorino Romano \$16
- Ⓞ Ⓟ **Brussels Sprouts** - Oven-roasted, gorgonzola, balsamic honey syrup \$16
- Ⓞ **Diver Scallops** - Pan seared, tomato, roasted garlic, basil coulis, citrus \$20
- Ⓞ Ⓟ **Grilled Sausage & Italian Long Peppers** - Capers, currants, blistered tomatoes, bagna cauda \$16
Roman Porchetta - Burrata, basil pesto aquafaba, sundried tomato aquafaba, toasted pepitas, Calabrian chili hot honey, focaccia crostini \$18
- Ⓞ Ⓟ **Calabrian Risotto Balls** - Fried, Arborio rice, Asiago, parmesan, mozzarella, tomato sauce \$12
- Ⓞ **Sicilian Octopus** - Stewed with olives, chickpeas, capers, raisins, San Marzano tomato sauce \$18
Baked Calamari - Seasoned breadcrumbs, garlic, EVOO, blistered tomatoes, lemon aquafaba, parmesan \$20
Fried Calamari - Tomato sauce & lemon \$20
- Ⓞ **PEI Mussels** - One pound \$24
+ Choice of: Tomato citrus fennel broth OR white wine, garlic & butter
- Ⓞ Ⓟ **Truffled Burrata** - Baked, roasted wild mushrooms, tomato sauce, rustic bread (optional) \$18
- Ⓞ Ⓟ **Italian Fries** - Twice-cooked, herbs, garlic confit, basil aioli & ketchup \$10

SALADS

add roasted mushrooms \$6 add chicken \$8 add shrimp/salmon/ahi tuna \$12
add Bounty Beneath mushrooms \$14

- Ⓞ Ⓟ **Beets & Carrots** - Roasted, whipped goat cheese, orange rosemary glaze \$16
- Ⓞ Ⓟ **Mixed Berry Shrub Salad** - Arugula, daikon radish, goat cheese, orange supremes, mixed berry prosecco vinaigrette \$12
Caesar Salad - Romaine, garlic parmesan crostini, Caesar dressing \$12
+ anchovy \$2
- Ⓞ Ⓟ **Tuscan Salad** - Baby mixed greens, tomatoes, mediterranean olives, red onions, cucumbers, pickled green beans, herb vinaigrette \$12
+ anchovy \$2

Bread service is upon request only

We politely decline all substitutions, special requests and modifications

Inform your server if you have food allergies or dietary concerns; not all ingredients are listed on the menu

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

Plate charge of \$5 for split/shared Pastas & Chef Features

No separate checks; multiple credit cards permitted

Parties of 5 or more will be presented with a single check including a 20% gratuity

We apologize for any inconvenience and we appreciate your patience & understanding

CHEF FEATURES

Ⓞ ⑤ **Risotto Angelina** - Parmesan, porcini cream, Bounty Beneath mushrooms, truffle essence \$36

Gioppino - Tomato citrus fennel broth, diver scallops, jumbo shrimp, clams, mussels, calamari, whitefish, garlic crostini \$46

Chicken Milanese - Scallopini, parmesan & seasoned crumb crust, parmesan risotto, lemon sauce, vegetable \$38

Australian Lamb Chops - Moroccan spice, asparagus, saffron couscous with raisins, chickpeas, bell pepper, salsa verde \$48

Market Fish - See server for preparation MP

Market Steak - See server for preparation MP

FRESH PASTA

Vegan, cooked al dente to order; we reserve the right to substitute shape without notice

GF brown rice pasta is available

+ bacon \$6 all-beef meatball / sausage \$6 chicken \$8 salmon / shrimp \$12 diver scallops \$20
Bounty Beneath mushrooms \$14

⑤ **Tomato Basil** - Chef's San Marzano hearty tomato basil sauce \$22

+ Choice of spaghetti alla chitarra or ziti pasta

⑤ **Del Sol** - Sundried tomato pesto cream sauce, fusilloni pasta \$24

Carbonara - Smoked bacon, caramelized onions, mushrooms, white wine cream sauce, tagliatelle pasta \$29

⑤ **Pasta alla Norma** - Sautéed eggplant, tomato basil, ricotta salata, paccheri pasta \$28

Clam Sauce - Fresh clams, spaghetti alla chitarra \$32

+ Choice of tomato citrus fennel broth OR white wine, garlic & butter

Shrimp - Lobster cream sauce, blistered tomatoes, tagliatelle pasta \$34

Bolognese - Black Angus ground beef, seasoned ricotta, paccheri pasta \$29

🔪 **Sausage Arrabbiata** - Spicy red wine tomato ragout, fusilloni pasta \$29

RED PIZZA

Thin & crispy, made with part skim buffalo milk & mozzarella cheese

⑤ **Margherita** - Fresh mozzarella, basil & garlic, San Marzano tomato sauce \$24

+ prosciutto OR spicy soppressata \$8

⑤ **Calabrese** - Artichokes, sundried tomatoes, capers, olives, San Marzano tomato sauce \$28

+ anchovies (optional)

Sausage - Sweet peppers, San Marzano tomato sauce \$28

+ ricotta & hot honey \$4

🔪 **Carne** - Pepperoni, spicy capicola, applewood smoked bacon, San Marzano tomato sauce \$32

+ ricotta & hot honey \$4

WHITE PIZZA

⑤ **Bianca** - Roasted garlic puree, fontina cheese, oregano \$24

+ prosciutto OR spicy soppressata \$8

⑤ **Mushroom Florentine** - Roasted garlic puree, fontina cheese, spinach \$28

⑤ **Broccolini** - Roasted garlic puree, fontina, mozzarella, sundried tomato \$30

+ ricotta & hot honey \$4

Shrimp Scampi - Roasted garlic puree, fontina cheese, garlic butter \$32

+ spinach \$4