



TRATTORIA

ANTIPASTO

- Mozzarella in Carrozza

18
- fried fior di latte, tomato fondue
- Shrimp & Calamari Fritto Misto

22
- shishito peppers, calabrian chili aioli

INSALATA

- Caesar

17
- baby gem lettuce, parmigiano reggiano
garlic croutons
- Caprese

21
- vine tomatoes, buffalo mozzarella, pesto

PASTA

GLUTEN
FREE
PASTA +\$2

- Truffle Spaghetti & Meatballs

27
- black truffle cream sauce, tomato fondue
herbed ricotta
- Nodi Marini Fra Diavolo

28
- scallops, prawns, peperoncino
garlic, tomatoes, olives, capers, aglio e olio
- Tagliatelle Ghiottone

22
- minced chicken, cream, brandy
parmigiano reggiano
- 100 Layer Lasagna

24
- bolognese rosé
- Mafaldine Carbonara

26
- pancetta, cracked black pepper
cream, pecorino romano
- Linguine Fruitti di Mare

29
- fresh saffron linguine, clams, mussels
calamari, oregano, brown butter gremolata

PIZZA WEDNESDAY

ALL PIZZAS \$16

- Margherita

tomato, basil, fior di latte
- Prosciutto

arugula, prosciutto di parma, stracciatella, tomato sauce
- Hawaiian

spicy capocollo, roasted pineapple
pepperonata, fior di latte
- Funghi

smoked pancetta, mushrooms
creamed leeks, sprouts, provolone
- Formaggio

asiago, fior di latte, gorgonzola, rosemary, potatoes
- Carne Calabrese

capocollo, fennel sausage, meatballs, pepperoncini
- Pepperone

spiced honey, pomodoro
- Calabacita Italiana Bianca

marinated yellow and green zucchini, crispy eggplant
tomato fondue, salsa bianca, basil

PLUS 50% OFF WINE!
ON SELECT BOTTLES

ENTRÉES

- Forno Striploin | 14oz

65
- black peppercorn butter
asparagus, roasted potatoes
- Chicken Parmigiana

29
- hand pounded & breaded
vodka sauce, mozzarella
- Eggplant Cutlet Milanese

25
- breaded, roasted tomato
fondue baby argula, burrata
- Braised Lamb Shank

35
- creamy soft polenta
asparagus, gremolata, lamb jus



DESSERT

- Signature Tableside Tiramisu for Two

18
- mascarpone mousse, espresso soaked lady
fingers, mocha, anglaise, fresh grated chocolate
- Caramel Budino

12
- creamy toffee pudding, espresso chantilly
chocolate cookie crumbs, amarena cherries
- Torta di Cioccolato (GF)

12
- chocolate cake, hazelnut cream
candied hazelnuts
- Torta al Limone

14
- fresh lemon curd, whipped italian meringue

Before Placing Your Order: Please inform your server if you are celiac or prefer gluten friendly options and we will accommodate your requests to the best of our abilities. Also, please inform your server if a person in your party has any other food allergies. Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.