

Dinner served Mon-Sat 5:00-9:30, Sun 5:00-9:00

Appetizers

Thin Crust Margherita Pizza.... 11
Three cheeses, local basil, house pizza sauce

Baby Spinach9
Roasted Beets, dried cherries, toasted almonds, creamy red wine vinegar, gorgonzola

Mediterranean.... 10
Mixed greens, sheep's milk feta, tomato, onion, olives, balsamic vinaigrette

Caprese....9
Hot House tomatoes, local mozzarella, basil oil, balsamic reduction

Rustic Italian Caesar9
Romaine, sun-dried tomatoes, parmesan

Cold Antipasto.... 13
Prosciutto, roasted red peppers, artichokes, kalamata olives, tomatoes

Mussels.... 12
Tomato fennel stew, chorizo, over soft polenta

Mushroom Polenta9
Roasted Mushrooms, soft polenta, plum tomato sauce, topped with pecorino

Asparagus & Porcini Risotto 11
Arborio rice, truffle oil, light cream, served on a cheese nest

Stuffed Zucchini9
Shrimp, scallions, ricotta cheese, sun-dried tomato breadcrumbs

Pressed Sandwiches

Served with a side salad

Tomato & Mozzarella....9
Fresh basil, olive oil, cracked black pepper

Pulled Chicken.... 11
Mustard roasted chicken, tomatoes, baby arrugula

Davio.... 11
Sautéed portabellas, eggplant, artichoke, pepperoncinis, greens, French feta

Entrees

Almost Famous Spaghetti & Meatballs.... 16
Handmade meatballs, marinara sauce, garlic bread

Ziti Boscaiola.... 17
Prosciutto, asparagus tips, roasted mushrooms, mascarpone plumb tomato sauce

Chicken & Broccoli Penne.... 17
Parmesan cream sauce

Fettuccini.... 17
House-made chicken sausage, cherry tomatoes, roasted mushrooms, mascarpone cream sauce

Pappardelle...., 19
Broccoli Rabe, cherry tomatoes, artichokes, garlic & olive oil

Gnocchi Bolognese.... 17
Slow cooked meat sauce

Clams & Spaghetti. ... 18
Little neck clams, white wine, garlic & oil

Spinach & Chicken Penne 18
Baby spinach, grilled chicken, chopped tomatoes, broth, feta

Eggplant Roulade.... 17
Baked eggplant, herbed ricotta, mozzarella, marinara, penne

Salmon Filet*.... 19
Pan seared filet, Dijon breadcrumb crusted, saffron caper sauce, mashed potato and seasonal vegetable

Paella 25
Saffron Arborio, clams, mussels, shrimp, homemade chicken and pork sausage, peas, fish broth fume

Salmon Nicoise Salad*.... 19
Pan seared Atlantic salmon, green beans, olives, red onion, egg, avocado, mixed greens, lemon vinaigrette

NY Strip Sirloin... 25
Gorgonzola crown, red wine veal glaze, mashed potato and seasonal vegetable

Veal Scaloppini 24
Sautéed veal, sun-dried tomatoes, artichoke hearts, kalamata olives, red-wine veal glaze, mashed potato and seasonal vegetable

Alfredo Maravi
Executive Chef

Spagnuolo Family
Owners

There may be a gratuity of 18% added to parties of five or more.

** These items cooked to order; consuming undercooked beef, fish, poultry or eggs may increase your risk of food borne illness*