

# Appetizers

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

**Baby Spinach ....9**  
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 Caesar ....9**  
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 Polenta....9**  
Roasted mushrooms, soft polenta, plumb tomato sauce, topped with parmesan

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

**Stuffed Zucchini ...9**  
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

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

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

**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

**Hanger Steak... 20**  
Gorgonzola crown, 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*