

C I A O

ANTIPASTI

arancini | 13

*cheese filled rice balls,
tomato basil, baby spinach*

calamari | 14

*cornmeal dusted, balsamic
vinaigrette, pickled fennel*

shrimp | 14

*pesto cream,
baby spinach, crostini*

beets | 10

*salt roasted, toasted pumpkin
seeds, goat cheese*

burrata | 13

*crispy rosemary flatbread,
marinated olives, candied
garlic*

mussels | 16

*red pepper arrabbiata
or
caramelized fennel cream*

bruschetta al forno | 9

baked bruschetta, mozzarella

ANTIPASTO BOARDS

carne e formaggio | 24

*selection of Italian meats, cheeses,
vegetables and housemade crostini*

formaggio e verdure | 20

*selection of cheeses, marinated
vegetables and housemade crostini*



INSALATA | 12

fig & pear

*red wine soaked figs,
candied walnuts, gorgonzola,
mixed greens*

caesar

*prosciutto, focaccia croutons,
parmigiano crumble*

apple & cranberry

*cranberries, almond brittle
goat cheese, mixed greens*

ZUPPE

tortellini | 9

*handmade ricotta tortellini,
baked straciatella sponge,
chicken broth*

chef's zuppa | 8

chef's seasonal creation

minestrone | 7

*garden vegetable soup,
tomato broth*

PASTA BAR

baked parmigiana | 22

*portobello, eggplant, baby spinach,
zucchini, tomato basil, mozzarella*

candied salmon | 28

*brown sugar caramelized
asparagus & leek risotto*

ribeye | 52

*bone in, cast iron seared,
chef's starch & vegetable*

veal funghi | 35

*thin scallopini, wild mushroom
risotto, asparagus, truffle oil*

basil pappardelle | 24

*blush, burrata cheese,
basil oil*

spaghettini carbonara | 23

pancetta, olive oil fried egg

lasagna | 21

*ricotta cheese, bolognese sauce,
mozzarella*

ENTREES

VERDURE

cannelloni | 22

*ricotta cheese & baby spinach,
tomato basil, mozzarella*

PESCE

seafood risotto arrabiata | 34

*shrimp, scallops, mussels,
spicy tomato basil*

lobster ravioli | 34

*baby spinach, sweet corn
mascarpone, asiago alfredo*

CARNE

osso buco | 36

*braised beef shank,
creamy corn polenta,
spicy rapini, orange gremolata*

veal parmigiana | 32

*panko & parm breaded veal cutlet,
mozzarella, gnocchi tomato basil*

PASTA

rigatoni | 26

*sausage, onions, peppers, fennel,
spicy blush*

sweet potato gnocchi | 24

*brown butter, sage, candied walnuts
asiago cheese*

PASTA AL FORNO

ciao trio | 24

*fettucce alfredo, lasagna
chicken parmigiana*

* focaccia bread is available upon request

CREATE YOUR OWN PASTA | 10

ALL OF OUR NOODLES ARE HANDMADE IN HOUSE

NOODLES

long fettucce basil pappardelle spaghettini 3	ravioli veal & prosciutto mushroom & goat cheese 4.50	gnocchi ricotta & potato sweet potato 4	gluten free fettucce penne gnocchi 4
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SAUCES

bolognese carbonara alfredo 4	tomato blush agli e olio pesto 3
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IN THE SAUCE

shrimp | chicken | pancetta | scallops | sausage
5

ON THE SIDE

meatballs lemon chicken 8	chicken parmigiana veal marsala 10
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ADD VEGETABLES | 2

asparagus | mushrooms | red peppers | baby spinach | peas
onions | sundried tomatoes | artichokes | zucchini | broccoli

ADD CHEESE | 2

asiago | goat | gorgonzola | mozzarella

DOLCI

tiramisu 8 mascarpone, espresso & liqueurs, chocolate	tartufo 4 chef's selection	gnocchi dolci 10 fried ricotta gnocchi, cinnamon sugar, vanilla gelato
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brownie 7 frangelico fudge, red wine, walnuts	chocolate nutella creme brulee 9 ferrero roche, seasonal fruit
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cheesecake 8 orange zest, marsala wine graham crumb, seasonal fruit	sicilian cannoli 6 handmade shells, ricotta filled, peanuts
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NIGHTCAPS

espresso martini 11 vodka, baileys, kahlua, espresso	italo-irish coffee 11 vecchia, baileys, hot milk, espresso
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cappuccino 4.50	baileys
espresso 3	sambuca
latte 4.25	grappa

ADD | 1 OZ | 5.50

DIGESTIVES

port 7
amaro 5
limoncello 5

*focaccia bread is available upon request

*please inform your server of any allergies prior to ordering