



## APPETIZERS

### Fritto Misto 22.95

Crispy calamari, shrimp, seasonal vegetables

### Sautéed Clams\* 22.95

Little neck clams, garlic, lemon, white wine broth, grilled crostini

### Fried Roman Artichokes\* VEG 17.95

Sautéed spinach, lemon-rosemary cream sauce

### Sausage, Rabe & Cannellini\* 19.95

Pan-seared fennel sausage, broccoli rabe, cannellini beans, olive oil, garlic, red chili flakes

### Calamari Siciliano 21.95

Fried calamari, San Marzano tomato sauce, hot pepper misto, hot honey drizzle

### Eggplant Rollatini VEG 18.95

Thinly sliced, breaded and fried eggplant, filled with ricotta whip, topped with San Marzano sauce and melted mozzarella

### Mussels\* 20.95

Red or white wine broth, grilled crostini

### Polpetta 16.95

Slow cooked meatballs, San Marzano tomato sauce, ricotta

## SALADS

Add protein: Chicken 13, Salmon 16, (4) Shrimp 15

### Burrata\* VEG 17.95

Arugula, seasonal fruit, tomatoes, balsamic drizzle

### Arugula Salad\* VEG 13.95

Baby Arugula, cucumber, tomatoes, red onion, balsamic vinaigrette

### Caprese Torre\* VEG 15.95

Beefsteak tomatoes, Fior di Latte cheese, basil oil, truffle oil, balsamic drizzle

### Classic Caesar\* VEG 13.95

Romaine, croutons, parmesan cheese, Caesar dressing

## PASTA GLUTEN FREE PASTA UPON REQUEST

### Sole di Mare 37.95

Linguine, jumbo shrimp, calamari, little neck clams, mussels, San Marzano tomato sauce

### Shrimp Mac and Cheese 27.95

Shrimp, mozzarella, provolone, white cheddar, bacon

### Linguine alle Vongole 34.95

Linguine, little neck clams, roasted tomatoes, white wine sauce

### Crab Gnocchi Arrabiata 36.95

Potato gnocchi, jumbo lump crab, San Marzano tomato sauce, hot pepper, cherry tomatoes, topped with Fior di Latte mozzarella

### Cavatelli Primavera VEG 27.95

Mixed sautéed seasonal vegetables, olive oil

### Bolognese Bianco 35.95

Rigatoni pasta, lamb white ragù

## ENTREES

### Bistro Burger 19.95

Ground beef, cheddar cheese, Applewood smoked bacon, caramelized onions, fries, aioli

### Chicken Boscaiola\* 36.95

Sautéed free-range chicken breast, mushrooms, onion, San Marzano tomato, white wine reduction, vegetable of the day, potato

### Chicken Parmigiana 34.95

Pan-fried free range chicken breast, San Marzano sauce, melted mozzarella, spaghetti

### Napoli Hot Chicken Platter\* 36.95

Free-range chicken breast, house battered, fried, Napoli sauce, fries, vegetable

### Salmon al Padella 38.95

Pan-seared Faroe Island salmon, artichoke hearts, sun-dried tomato, caper, shallots, white wine reduction, vegetable of the day, potato

### Braised Beef Short Rib 42.95

Red wine reduction, vegetable of the day, potato

## SIDES

### Broccoli Rabe\* VEG 12.95

Sautéed with garlic and olive oil

### Brussel Sprouts with Pancetta\* 12.95

Roasted Brussel sprouts, sautéed with savory pancetta, honey balsamic reduction

### Roasted Cauliflower\* VEG 12.95

Sautéed Garlic, white raisins, pecorino cheese

### House-Cut Fries\* 13.95

Duck fat, truffle essence, parmesan cheese

### Vegetable of the Day | MP

Sautéed seasonal vegetables.

**Kids** Penne Pomodoro\* VEG 13

Chicken Cutlet and Fries 15

**Drinks** Acqua Panna, San Pellegrino, Aranciata, Limonata, Rossa, Cold Coffees 5 ea, Fountain Drinks 4 (free refills)

-Vegan VEG-Vegetarian- Upon Request, \*-Gluten free upon request; some items not labeled can be made vegan or vegetarian upon request  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.