

APPETIZERS

Fritto Misto 23.95

Crispy calamari, shrimp, seasonal vegetables

Sautéed Clams* 22.95.

Garlic, lemon, cherry tomato, white wine broth, grilled crostini

Fried Roman Artichokes* VEG 17.95

Sautéed spinach, lemon-rosemary sauce

Sausage, Rabe & Cannellini* 21.95

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

Calamari Siciliano 22.95

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

Polpette 18.95

Slow cooked meatballs, San Marzano tomato sauce, ricotta

Eggplant Rollatini VEG 19.95

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

SALADS

Add protein: Chicken 14, Salmon 17, (4) Shrimp 16

Burrata* VEG 17.95

Arugula, seasonal fruit, tomatoes, balsamic drizzle

Arugula Salad* VEG 13.95

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

Classic Caesar* VEG 14.95

Romaine, croutons, parmesan cheese, Caesar dressing

PASTA GLUTEN FREE PASTA UPON REQUEST

Linguine Pescatore 35.95

Linguine, shrimp, calamari, littleneck clams, marinara sauce

Shrimp Mac and Cheese 27.95

Shrimp, Mozzarella, provolone, white cheddar, bacon

Linguine alle Vongole 34.95

White wine clam sauce, little necks clams

Crab Gnocchi Arrabiata VEG 37.95

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

Cavatelli Primavera VEG 27.95

Mixed sautéed seasonal vegetables, olive oil

Bolognese Bianco 36.95

White lamb ragù

ENTREES

Bistro Burger 20.95

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

Chicken Boscaiola* 35.95

Sautéed free-range chicken breast, mushrooms, onion, San Marzano tomato, white wine reduction, spaghetti

Chicken Parmigiana 33.95

House breaded chicken breast, San Marzano sauce, melted mozzarella, spaghetti

Salmon al Padella 36.95

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

Braised Beef Short Rib 39.95

Demi wine reduction, vegetable of the day, potato

SIDES

Broccoli Rabe* VEG 14.95

Sautéed with garlic and olive oil

Brussel Sprouts with Pancetta* 12.95

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

House-Cut Fries* 12.95

Duck fat, truffle essence, parmesan cheese

Vegetable of the Day | MP

Sautéed seasonal vegetables

Kids Penne Pomodoro* VEG 15

Chicken Cutlet and Fries 17

Drinks Acqua Panna, San Pellegrino, Aranciata, Limonata, Rossa, Cold Coffee 5 ea, Fountain Soda, Lemonade, Iced Tea 4 Club Soda 2 (free refills)