



## ANTIPASTI E INSALATE

<b>Focaccia Al Rosmarino (8 min) (V)</b> <i>House baked focaccia bread with rosemary and extra-virgin olive oil</i>	11.00	<b>Polpi</b> <i>Marinated spanish octopus, blood orange, butter beans, celery, and frisee with red wine vinaigrette</i>	16.95
<b>Fritto Misto</b> <i>Deep fried squid, shrimp, zucchini, and fennel</i>	14.95	<b>Arancini</b> <i>Saffron rice balls filled with roman broccoli, blue cheese, and parmigiano</i>	11.95
<b>Antipasto Napoletano</b> <i>Fresh bufala mozzarella, grilled vegetables, panzarotti, Frá Mani salame, prosciutto, and marinated olives</i>	15.95	<b>Impepata Di Cozze</b> <i>Steamed mussels, garlic, pepperoncino in tomato sauce with garlic toast</i>	13.95
<b>Mare E Orto</b> <i>Grilled monterey calamari, spanish octopus, grilled shrimp, clams, and mussels with jardinière vegetables in citrus vinaigrette</i>	16.50	<b>Insalata Romana Alla Cesare</b> <i>Romaine lettuce, Caesar dressing, garlic croutons, and pecorino cheese</i>	11.00
		<b>Insalata Angelino (V)</b> <i>Arugula, radicchio, roasted beets, almonds, and blue cheese with balsamic vinaigrette</i>	10.50

## PASTE

*May substitute for gluten free pasta - Add \$3.00  
\*Homemade pasta with whole grain organic flour  
^Homemade pasta that includes egg*

<b>Linguine Con Vongole</b> <i>Linguine with fresh clams, garlic, pepperoncino in white wine or tomato sauce</i>	23.95
<b>Fusilli Al Forno</b> <i>Baked fusilli with sausage and mushroom in tomato cream sauce</i>	18.95
<b>Anelli Alla Pescatore</b> <i>Anelli "ring shaped pasta" in tomato sauce with seafood</i>	24.95
<b>Gnocchi Invernale ^</b> <i>Potato gnocchi with fennel, sausage, red wine, and spicy tomato sauce</i>	19.95
<b>Orecchiette*</b> <i>Orecchiette with sausage and broccoli raab</i>	19.95
<b>Fettuccine Alla Bolognese *^</b> <i>Hand cut fettuccine with hand ground pork and beef in tomato sauce</i>	19.95
<b>Pappardelle ai Funghi *^</b> <i>Hand cut green pappardelle with wild mushroom, fresh herbs, and light cream sauce</i>	23.95
<b>Ravioli *^</b> <i>Hand cut ravioli filled with ricotta and beets in a pistachio brown butter sauce</i>	23.95

## ZUPPE

<b>Zuppa Del Giorno (V)</b> <i>Ask your server about our special soup of the day</i>	9.50
<b>Zuppa Di Fagioli e Verdure</b> <i>Butter beans, celery, garlic, tomatoes, chili flakes and vegetables</i>	9.95

## SECONDI

<b>Pesce Del Giorno</b> <i>Ask your server about our fresh fish of the day</i>	A.Q.
<b>Sogliola</b> <i>Petrale sole meuniere; floured and pan sautéed in a butter, lemon and white wine sauce with vegetables</i>	23.95
<b>Scampi</b> <i>Grilled scampi with spicy citrus oil, roasted carrots, romanesco, and potatoes</i>	23.95
<b>Vitello Saltimbocca</b> <i>Veal with prosciutto and sage in a butter sauce with spinach</i>	25.95
<b>Pollo Alla Diavola (25 min)</b> <i>Brick fried Mary's Free Range chicken; chili pepper, olives, rosemary, and vinegar sauce</i>	24.95
<b>Pollo Alle Erbe Mediterranee (25 min)</b> <i>Grilled Mary's Free Range chicken with herbs; garlic, rosemary, marjoram, and sage</i>	22.00

## PIZZE

*Pizzas are approximately 10 - 12 inches (6 slices)*

<b>Pizza Margherita (V)</b> <i>Tomato sauce, mozzarella, and basil</i>	18.95	<b>Pizza Nettuno</b> <i>Tomato sauce, mozzarella, mussels, clams, and shrimp</i>	26.95
<b>Pizza Bianca (V)</b> <i>Mozzarella and wild mushrooms</i>	19.95	<b>Pizza Di Teresa</b> <i>Spicy calabrese salame, broccoli raab, olives, and smoked mozzarella</i>	22.95
<b>Pizza Vesuvio</b> <i>Spicy tomato sauce, bell peppers, sausage, and smoked mozzarella</i>	22.95	<b>Pizza Napoletana</b> <i>Tomato sauce, mozzarella, and anchovy</i>	18.95
<b>Pizza Marinara (V)</b> <i>Tomato sauce, oregano, olives, garlic, and capers</i>	17.75	<b>Pizza Contadina (V)</b> <i>Onions, olives, artichokes, bell peppers, tomato sauce, and mozzarella</i>	22.95

(V) Vegetarian Dishes - May contain animal byproducts such as milk, cheese, butter ...

*We provide as many local, organic, and sustainable vegetables, meats, and fish as possible.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.  
We do not accept more than two credit cards per check. Not responsible for lost items.  
There is a minimum charge of \$15.00 per person on food items. Split charge \$4.00. Water is available upon request only.*