



Cicchetti

| | | | |
|---|---------|--|---------|
| Brick Oven Olives | \$6.00 | Brick Oven Mussels | \$14.00 |
| Mediterranean olives, fresh garlic, and unfiltered olive oil | | Tossed with fresh tomato sauce, garlic, white wine, and herbs | |
| Ahi Tuna Bites | \$18.00 | Beef Carpaccio | \$18.00 |
| Prosciutto wrapped Ahi Tuna seared with a roasted pepper sauce | | Thinly sliced raw prime steak, balsamic vinaigrette, garlic aioli, and fresh parmesan topped with arugula | |
| Arancini | \$10.00 | Butcher's Block (Salumi Board) | \$18.00 |
| Sicilian rice balls stuffed with mozzarella served with Nonna's simple tomato sauce | | Assorted Italian cold cuts, grilled vegetables, and oven-roasted olives | |
| Salmon Crostini | \$10.00 | Cheeseboard | \$18.00 |
| Focaccia bread, house-herbed farmer's cheese, and house-cured Salmon | | Imported provolone, mozzarella, and gorgonzola cheese, with seasonal honey, and Leoci's Jalapeno Raspberry Jam | |
| Lamb Spiedini | \$14.00 | | |
| Marinated lamb skewers with a minty yogurt | | | |

Insalata

| | | | |
|--|----------------------|---|---------|
| Strawberry & Watermelon Feta Salad | \$16.00 | Farmer's Salad | \$10.00 |
| Seedless watermelon, cucumber, strawberries, feta, and mint | | Baby kale, red onion, goat cheese, caramelized walnuts, strawberry vinaigrette, and roasted pumpkin | |
| Caesar Salad | \$10.00 | Burrata Salad | \$14.00 |
| Classic house dressing, herbed croutons, Parmigiano-Reggiano | Add Anchovies \$2.50 | Beets, burrata, roma tomato wedges, arugula, extra virgin olive oil, and basil | |
| Soup | \$6.00 | Caprese Salad | \$12.00 |
| Soup of the day | | Sliced fresh mozzarella, tomatoes, sweet basil, and a balsamic glaze | |
| Salad Add-Ons | | Add Shrimp | \$8.00 |
| Add Chicken | \$5.00 | | |



All food prepared from scratch upon order. Everything is made fresh.



Primi

| | | | |
|---|---------|--|---------|
| Classic Lasagna | \$22.00 | Classic Bolognese | \$22.00 |
| Layered handmade pasta with fresh tomato, Chef's Family Traditional meat sauce, Mozzarella, and Parmigiano-Reggiano | | Homemade pappardelle pasta, Hunter Cattle Company sauce of beef, pork, and veal ragù, with San Marzano tomato and cream | |
| Half Portion \$14.00 | | | |
| Radiatori Broccolini Bari Bari | \$18.00 | Capellini Primavera | \$17.00 |
| "Radiatori" pasta with sliced house-made Mercato's sausage, and broccolini in a white wine herb cheese sauce | | Angel hair pasta, fresh tomato and basil sauce with zucchini, yellow squash and asparagus, topped with Parmigiano-Reggiano | |
| Spinach Ravioli | \$18.00 | Add Shrimp \$10.00 | |
| Handmade ravioli stuffed with fresh ricotta cheese, sautéed garlic spinach, and parmesan | | Half Portion \$12.00 | |
| Truffle Sacchetti | \$22.00 | Spaghetti Carbonara | \$18.00 |
| Wild mushroom filled pasta purses accompanied with a house-made four cheese truffle sauce | | Homemade spaghetti pasta, smoked pancetta, onion, and pecorino romano cheese topped with a farmer's poached egg | |
| | | Half Portion \$14.00 | |
| Polpetta al Sugo (Meatballs) | \$26.00 | Wild Mushroom & Filet Risotto | \$22.00 |
| House-made flavorful meatballs, tossed in a fresh tomato sauce, house-made spaghetti, and Parmigiano-Reggiano | | Creamy mushroom risotto accompanied with Chef's selection of seasonal vegetables, topped with grilled filet tips | |

Secondi

| | | | |
|---|---------|---|---------|
| Agnello Alla Griglia (Lamb Chops) | \$36.00 | Springer Mountain Fried Chicken Marsala | \$22.00 |
| Basil, mint, and pesto encrusted lamb, with a vegetable couscous, and tomato jam | | Fried chicken scaloppine tossed in marsala wine, served with a creamy mushroom risotto | |
| Costolette Brasate Gorgonzola (Short Ribs) | \$28.00 | Pork Tenderloin Agrodolce | \$24.00 |
| Braised short ribs with crispy gnochetti sardi alongside imported gorgonzola brick oven brussels sprouts | | Seared pork tenderloin topped with sweet and sour wine sauce, golden raisins, toasted pine nuts, herbed potatoes, and chef's vegetables | |
| Crispy Flounder | \$26.00 | Pappardelle Alfredo | \$18.00 |
| Fresh scored flounder with assorted chef's vegetables accompanied with a crispy pancetta mash, topped with meyer's lemon caper butter sauce | | Classic house made pappardelle pasta tossed in a rich and creamy garlic parmesan cream | |
| | | Add Chicken \$7.00 | |
| | | Add Shrimp \$10.00 | |

Pizza

| | | | |
|--|---------|--|---------|
| Margherita | \$14.00 | Quattro Formaggi | \$16.00 |
| Imported San Marzano tomato sauce, fresh mozzarella, and basil | | A white pizza; mozzarella, parmesan, gorgonzola, and ricotta cheeses | |
| Arugula e Prosciutto | \$18.00 | Spicy Calabrese | \$18.00 |
| Tomato sauce, mozzarella, fresh arugula, and prosciutto di parma | | Light tomato sauce, fresh mozzarella, spicy calabrese salami, and roasted red peppers, drizzled with local honey | |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.